

# PATZCUARO'S

EST. 1978



## ENTREES

### Bistek a la Mexicana\*

Grilled carne asada steak smothered in a slow simmered Mexican salsa. Served with rice, beans, & tortillas \$11.95

### Milanesa con Papas\*

Lightly breaded carne asada steak served with fried potatoes, guacamole, lettuce, tomato, & tortillas \$11.95



### Carnitas Michoacan\*

Slow braised pork, marinated in special spices. served with pico de gallo, guacamole, beans & tortillas. \$10.95



### Carne Adovada\*

Cubed pork sauteed in Adovo (a mild red chile sauce). Served with rice, beans & tortillas. \$10.95

### Fajitas\*

Marinated strips of beef or chicken, grilled with bell pepper & onion. Served with guacamole, pico de gallo, sour cream, cheese & tortillas. \$14.95  
Add Rice & Beans \$1.00

### Combination Plate\*

One smothered bean burrito, one chile relleno (crispy or soft), & one bean tostada \$10.95

### Flautas\*

Shredded beef rolled in corn tortillas, then deep fried and topped with lettuce, tomato, sour cream with guacamole \$9.95

### Carne a la Tampiqueña\*

Grilled carne asada steak served with one chicken enchilada, rice, beans, & tortillas \$11.95



### Plato de Chile Verde\*

Pork smothered with green chile. Served with rice, beans, & tortillas \$9.95

### Puntas a la Mexicana\*

Beef strips grilled with onion and tomato then smothered with green chile. Served with rice, beans, & tortillas. \$9.95

### Enchiladas Rojas\*

Three jack cheese enchiladas smothered with a mild red chile sauce and cheese. Served with rice & beans. \$9.95

### Enchiladas Patzcuaro\*

Three chicken enchiladas smothered with green chile and cheese. Served with rice & beans \$9.95

### Huevos Rancheros\*

Three fried eggs smothered with green chile. Served with rice, beans & tortillas. \$7.95

### Huevos con Chorizo\*

Three Eggs scrambled with homemade Mexican sausage. Served with rice, beans, & tortillas \$8.95

### Chile Rellenos\*

Two large green chiles stuffed with Jack cheese, fried in a fluffy egg batter, then smothered with green chile. Served with rice, beans, and tortillas. (Can be served soft or crispy) \$9.95

## SEAFOOD

### Camaron al Mojo de Ajo\*

Shrimp sauteed in olive oil, garlic & lime juice. Served with rice, lettuce, tomato, & tortillas. \$13.55



### Camaron a la Mexicana\*

Shrimp sauteed in olive oil smothered with a slow simmered Salsa Mexicana. Served with rice, lettuce, tomato, & tortillas. \$13.55

### Cocktel de Camaron\*

Shrimp cocktail topped with diced onion, jalapeno, cilantro, & avocado slices. Served with crackers.(pictured) \$12.95

### Pescado al Mojo de Ajo\*

Fish filet sauteed in olive oil, garlic & lime juice. Served with rice, lettuce, tomato, & tortillas. \* Please allow extra time for preparation \$13.55

### Pescado a la Mexicana\*

Fish filet sauteed in olive oil smothered with a slow simmered Salsa Mexicana. Served with rice, lettuce, tomato, & tortillas. \* Please allow extra time for preparation \$13.55



\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



Patzcuaro is hidden high in the mountains of Michoacán at 7130 feet of elevation. It is veiled from the outside world by a curtain of high pine trees. To the north is Lake Patzcuaro, one of Mexico's highest lakes. The butterfly fishermen, who dip their nets into the lake in search of whitefish, have become a trademark of Patzcuaro.



### What is with the Logo?



The logo is actually a mask worn by dancers while performing the Danza de los Viejitos (dance of the old men). It is a humorous dance where performers wear masks of old people along with their typical campesino clothing. The dance starts out with aching and hunched over old men, with minimal movements. These movements turn into vigorous dancing combined with trembling and coughing and falling over by the "old men". The dance has lost its original meaning, and has now come to represent the richness of life expressed in a dance. The Danza de los Viejitos originated in Patzcuaro and has since become the national dance of Michoacan.

### Botanas

Nachos  
Chips smothered with cheese, beans, guacamole, sour cream, and jalapenos. \$7.95

Guacamole salad (small or large) Market Price

Chili Cheese Dip \$6.95  
Extra chips or salsa (dine in 1st one free) \$1.95

### Tacos\*

Carnitas	(4) Marinated pork.	
Carbon	(4) Steak grilled with onion & tomato.	
Asada	(4) Grilled strips of steak.	
Adovada	(4) Pork marinated in adovo (mild red sauce).	
Buche	(4) Pork stomach.	
Cabeza	(4) Beef cheek meat.	
Albanil	(4) Strips of steak grilled with onion, potato & jalapeno	\$8.95
	Platter w/ Rice & Beans	Add \$1.50

### Burritos\*

All burritos are served with beans inside, smothered with green chili & cheese, then topped with lettuce, and tomato.

Bean	\$5.95
Carnitas	\$7.95
Carbon	\$7.95
Chicken	\$7.95
Chile Relleno	\$8.95
Huevo con Chorizo	\$8.95

Make any burrito deluxe by adding sour cream and guacamole \$2.00

Only one check per table  
All substitutions at least \$.50 extra  
18% gratuity added to all parties of six or more  
50 ¢ fee for credit cards under \$10.00

### Tortas\*

Chile Relleno, Milanese, Carnitas, or Huevo Con Chorizo. A Mexican sandwich with lettuce, tomato, onion, jalapeno, & guacamole. \$6.95

### Caldo de Res\*

Beef stew served with rice & tortillas. \$8.95

### Menudo

Tripe soup. Served Saturday and Sunday only. \$7.95

### Tostadas

All tostadas served with lettuce, tomato, & cheese.  
Bean \$2.95  
Guacamole. \$3.95

### A La Carte

Beans or Rice	\$2.00
Tortillas	\$1.00
Taco or Enchilada	\$3.55
Chile Relleno	\$3.55
Flauta	\$3.55
Papas (fried potatoes)	\$3.55
Sour Cream	\$2.00
Pico de Gallo	\$2.00
Cheese	\$2.00

### Postres

Churros con Cajeta	\$2.00
Sopapillas (1)	\$2.55
Flan	\$3.55
Fried Ice Cream	\$5.95

### To Go

Salsa or Green Chili(pint)	\$7.00
Chips	\$4.00
Beans (pint)	\$6.00
Rice (pint)	\$6.00

### Drinks

Coffee, Lemonade, Tea or Soda (ONE REFILL) \$2.25  
(Pepsi, Diet Pepsi, Orange, Sierra Mist & Dr. Pepper)  
Metal Cup \$2.50

Liquados (NO REFILLS) \$3.50

A neighborhood favorite for over 30 years and is always made with fresh fruit: Cantaloupe, Pineapple, Strawberry or Horchata (rice)

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

## Mexican Beer

Negra Modelo, Modelo Especial, Corona, Corona Light, XX Lager, XX Amber, Tecate, Tecate Light, Bohemia, Pacifico, Carte Blanca, Sol, Victoria



## DRINKS

### Wine

\*Ask for Selection



## Jumbo 24oz Margaritas



# PATZCUARO'S

EST. 1978

