

t r a s p a t i o

BREAKFAST

[juice, fruits and american coffee included]

Chilaquiles with tasajo or chicken Mex\$ 180
Totopo chips with onion, cheese, spicy green or red sauce, tasajo or chicken.

Enfrijoladas Mex\$ 190
Filled with an egg, bean sauce, cream, chorizo, red onion, avocado, mix of peppers (morita, cuaresmeño).

Chilaquiles with egg Mex\$ 150
Totopo chips with onion, cheese, spicy green or red sauce, egg any style.

Molletes Mex\$ 140
Open faced Mexican sandwich with ham, bacon, chorizo, serve along with pico de gallo (sauce made of tomatoes, onion, serrano pepper).

Egg any style Mex\$ 140
Rancheros, fried, in the sauce, ham omelette, add ham, mushroom, spinach or bacon.

Pan de dulce Mex\$ 40

TO EAT

Skirt steak burger Mex\$ 215
Gouda cheese, bacon, lettuce, radicchio, tomato and onion. 180g

Classic burger Mex\$ 185
Gouda cheese, bacon, lettuce, radicchio, tomato and onion. 180g

Portobello mushroom burger Mex\$ 160
Gouda cheese, radicchio, dehydrated tomato and caramelized onion. 120g



Eggplant burger Mex\$ 140
Eggplant croquette, tomato, lettuce, caramelized onion, ranch dressing. 120g

Traspatio's choripán Mex\$ 160
Argentinian chorizo with gouda cheese, bacon, tomato and onion. 160g

Basic choripán Mex\$ 140
Argentinian chorizo with tomato, chapata. 140g

Tuna burrito Mex\$ 195
Flour tortilla, marinated tuna with gouda cheese. 200g

Vegetarian burrito Mex\$ 120
Flour tortilla, garlic mushrooms, onion, tomato, gouda cheese and beans. 200g

Machaca burrito Flour tortilla, Mexican style egg with machaca, refried beans and gouda cheese. 150g	Mex\$ 130
Soft crab tacos Tortillas, avocado, red cabbage, chipotle mayonnaise. 200g	Mex\$ 185
Rib eye tacos  Onion, cilantro, chili powder, blue tortillas. 200g	Mex\$ 180
Skirt steak tacos Flour tortilla with grated gouda cheese. 200g	Mex\$ 180
Pepito with steak Ciabatta with tomato, onion, avocado, mayonnaise. 180g	Mex\$ 195
Chicken wings  With homemade ranch dressing, celery, jicama and carrots. Choose sauces: Buffalo NY style, BBQ or mixed. 500g	Mex\$ 200
Escalope of salmon Marinated with fine herbs, salt and pepper. 200g	Mex\$ 210
Tuna medallion Marinated with fine herbs, salt and pepper. 200g	Mex\$ 190
Tuna tostadas Two tostadas with tuna medallions, crispy leek and avocado with chipotle dressing. 200g	Mex\$ 185
Vallarta tostadas Two tostadas with dorado fish, celery, carrot, onion, serrano pepper, avocado, lemon juice, salt and pepper. 130g	Mex\$ 160
Ceviche of our house Marinated dorado fish with lemon and orange juice, fine herbs, red onion, avocado and habanero pepper. 150g	Mex\$ 160
Vegetarian ceviche Cauliflower, toasted pumpkin seeds, apple, lemon juice and pepper. 200g	Mex\$ 130
Oriental ceviche Dorado fish, jicama, olive oil, caramelized sesame seeds, mint and lemon juice. 130g	Mex\$ 160
Guacamole with totopo chips Mashed avocado, tomato, onion and serrano pepper, accompanied with totopo chips, tostadas and chicharrón. 300g	Mex\$ 150
French fries Accompanied with grilled bacon, grated gouda cheese, ranch dressing and fresh parsley. 300g	Mex\$ 105
Traspatio's potatoes With grated gouda cheese, garlic mayonnaise and fresh parsley. 300g	Mex\$ 95
Sautéed potatoes with lemon Sautéed cambray potatoes with lemon juice, soy sauce and a touch of cilantro. 500g	Mex\$ 95

PREMIUM CUTS

Skirt steak
250grs Mex\$ 270

Rib eye
250grs Mex\$ 280

FOR KIDS

Classic burger
Gouda cheese, lettuce and tomato. 100g Mex\$ 100

Ham and cheese dobladitas
Flour tortilla accompanied with gouda cheese and turkey ham.
120g Mex\$ 80

THE HEALTHIEST

Vegetarian meatballs
Eggplant meatballs, red pepper, shallot, champignons, dehydrated tomatoes, chopped pecan and millet cooked with a touch of red wine. Accompanied by lettuce salad with onion, black olives, feta cheese and jocoque with dill dressing. 400g Mex\$ 180

Vegetarian skewer
Pumpkin, sweet potato, red pepper, corn, red onion, hummus garnish. 250g Mex\$ 90

Quinoa salad
Quinoa, carrot, jicama, mint, parsley, feta cheese, avocado, toasted sesame seeds, rosemary and basil vinaigrette. 400g Mex\$ 150

Vegan greek salad
Cherry tomatoes, black olives, gluten free bread croutons, red onion, cucumber, feta cheese, olive oil, lemon and oregano. 440g Mex\$ 155

Popeye's salad
Mix of lettuces, arugula, goat cheese, green apple, chopped pecan and honey mustard dressing. 250g Mex\$ 110

Hummus
Roasted garlic, roasted red pepper, chickpea paste, cumin, chile de árbol, sesame seeds, roasted onion. 100g Mex\$ 70

SIDE DISHES

French fries
200g Mex\$ 65

Traspatio's salad
200g Mex\$ 65

Mashed potatoes
200g Mex\$ 65

Mashed sweet potatoes 200g	Mex\$ 65
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EXTRA PORTIONS

Portobello mushroom 120g	Mex\$ 80
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Hamburger meat 180 g	Mex\$ 120
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Hamburger meat 100g	Mex\$ 80
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Avocado 100g	Mex\$ 40
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Gouda cheese 20g	Mex\$ 40
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Bacon 40g	Mex\$ 40
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Egg	Mex\$ 30
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DESSERTS

Apple crumble 280g	Mex\$ 140
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Chocolate tart 280g	Mex\$ 150
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TO DRINK

CRAFT BEER

240ml | 480ml

Cosaco Güera [Pale Ale]	Mex\$ 75 125
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Cosaco Dark [Porter]	Mex\$ 75 125
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Cosaco Red [own style with Belgian influence]	Mex\$ 75 125
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355ml

Ponderosa Flamenca [Belgian Blonde Ale]	Mex\$ 110
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Ponderosa Challenger [IPA inglesa]	Mex\$ 110
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Ponderosa Old Fart [Barely Wine]	Mex\$ 110
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Ponderosa Nz Pils (Pilsner)	Mex\$ 110
Ponderosa Saison Citronelle Jengibre (Farmhouse Ale)	Mex\$ 110

BEERS

Indio 325 ml	Mex\$ 50
XX Lager 355 ml	Mex\$ 55
XX Ambar 325 ml	Mex\$ 55
Ultra Lager 325 ml	Mex\$ 60
Bohemia Clara 355 ml	Mex\$ 70
Bohemia Obscura 355 ml	Mex\$ 70
Heineken 355 ml	Mex\$ 70
Heineken Silver 355 ml	Mex\$ 70
Clamato with beer 300 ml	Mex\$ +45
Michelada or cubana 60 ml	Mex\$ +35

SPIRITS

	60ml
Vodka Stolichnaya	Mex\$ 110
Vodka Zubrowka	Mex\$ 140
Vodka Grey Goose	Mex\$ 180
Whisky Johnnie Walker Red	Mex\$ 115
Whisky Johnnie Walker Black	Mex\$ 170
Whiskey Monkey Shoulder	Mex\$ 160
Whisky Glenfiddich 12 Year Old	Mex\$ 190
Whisky Jack Daniel's Bourbon	Mex\$ 125
Whisky Bulleit Bourbon	Mex\$ 130
Gin Beefeater	Mex\$ 140
Gin Hendrick's	Mex\$ 180
Gin Granicera Perfil Cítricos	Mex\$ 150
Gin Granicera Floral	Mex\$ 150

Rum Bacardi White	Mex\$ 95
Rum Havana Club 7 Year Old	Mex\$ 115
Rum Flor de Caña 12 Year Old	Mex\$ 160

SELECTED AGAVE DISTILLED SPIRITS

	30ml 90ml 450ml
Espadín Ligero 40.1	Mex\$ 80 180 850
Enmascarado 45	Mex\$ 80 180 850
Enmascarado 54	Mex\$ 100 225 840
Milagrito Reposado 38	Mex\$ 105 235 960
Milagrito Joven 40	Mex\$ 85 190 840
Madrecuixe	Mex\$ 120 270 1320
Tequilana	Mex\$ 100 225 960
Añejo 4 años	Mex\$ 120 270 1,320
Espadín Salvaje	Mex\$ 105 235 1,150
Limited edition Tobalá 49	Mex\$ 120 270 1,320
Maestro Dobel Diamante	Mex\$ 110 250 -
Tequila Herradura	Mex\$ 100 225 -

WINES

	150ml 750ml
Crin Roja, Tempranillo	Mex\$ 120 550
San Felipe Oak Cask, Malbec	Mex\$ 130 600
Montefiori, Cabernet Montepulciano	Mex\$ 180 850
Del Viko, Colombard Chennin Blanc	Mex\$ 160 800
Vinaltura, Chennin Blanc Sauvignon	Mex\$ 150 700
Glass of summer red wine 480 ml	Mex\$ 135
Jug of summer red wine 1.5 l	Mex\$ 295

CREAMS & LIQUORS

	60ml
Kahlúa	Mex\$ 95
Baileys	Mex\$ 115
Martini Rosso	Mex\$ 115
Licor 43	Mex\$ 130
Amaretto Disaronno	Mex\$ 130
Jagermeister	Mex\$ 120
Campari	Mex\$ 130
Fernet Branca	Mex\$ 130
Pacharán Basaran	Mex\$ 130
Vermouth Barquero	Mex\$ 140
Zambuca Negro	Mex\$ 130

MEZCAL (bottles to go)

Enmascarado 45° 375 ml	Mex\$ 400
Enmascarado 54° 375 ml	Mex\$ 550
Enmascarado 45° 750 ml	Mex\$ 750
Enmascarado 54° 750 ml	Mex\$ 1,000
Milagrito Joven 750 ml	Mex\$ 1,000
Milagrito Reposado 750 ml	Mex\$ 1,100
Espadín Ligero 500 ml	Mex\$ 650
Espadín Salvaje 500 ml	Mex\$ 1,150
Tequilana 500 ml	Mex\$ 1,000
Añejo 4 años 500 ml	Mex\$ 1,300

CIGARS

Pack of cigarettes	Mex\$ 100
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HOUSE COCKTAILS

210ml

Cucumber	Mex\$ 160
Hoja santa	Mex\$ 160
Hot pineapple	Mex\$ 160
Avocado	Mex\$ 165
Jamaica	Mex\$ 165

CLASSIC COCKTAILS

Negrete 180 ml	Mex\$ 160
Negroni 180 ml	Mex\$ 160
Viejo sabio 180 ml	Mex\$ 160
Jagger sour 180 ml	Mex\$ 160
Old fashioned 180 ml	Mex\$ 160
Manhattan 180 ml	Mex\$ 160
Matatlán 180 ml	Mex\$ 160
Traditional mojito 180 ml	Mex\$ 120
Traditional mojito with mezcal 180 ml	Mex\$ 130
Margarita 150 ml	Mex\$ 130
Berry mojito 180 ml	Mex\$ 135
Berry mojito with mezcal 180 ml	Mex\$ 145
Apperol spritz 180 ml	Mex\$ 145
Agavita 210 ml	Mex\$ 160
Carajillo 150 ml	Mex\$ 145

ALCOHOL FREE

Fresh water 480 ml	Mex\$ 45
Spring water 355 ml	Mex\$ 50
Sparkling water 355 ml	Mex\$ 65
Soda can 355 ml	Mex\$ 50

Lemonade 480 ml	Mex\$ 60
Naranjada 480 ml	Mex\$ 60
Fresada 480 ml	Mex\$ 70
Toronjada 480 ml	Mex\$ 60
Natural clamato 480 ml	Mex\$ 60

COFFEE - TEA

American coffee 270 ml	Mex\$ 50
Espresso 30 ml	Mex\$ 45
Double espresso 60 ml	Mex\$ 50
Coffee latte or cappuccino 270 ml	Mex\$ 60
Premium tea 270 ml	Mex\$ 60

