

GORDITAS

Served with sour cream, lettuce, queso fresco, and pico de gallo.

Azada / Steak	\$6.99
Pollo / Chicken	\$6.99
Carnitas / Pulled Pork	\$6.99
Chorizo / Mexican Sausage	\$6.99
Barbacoa / Shredded Beef	\$6.99
Alpastor / Marinated Pork	\$6.99
Cabeza	\$6.99

FAJITAS

All fajitas come with grilled onions, bell peppers, and tomatoes, served with a side of refried beans, side salad, and tortillas

Chicken	\$14.99
Steak	\$16.99
Shrimp	\$16.99
La Patrona Fajitas	\$18.99
Chicken, Steak and Shrimp	

BURRITOS



California Burrito	\$14.99
Choices of steak, carnitas, alpastor, chicken, Comes with lettuce, guacamole, sour cream, rice, beans, topped with cheese dip.	

Chori Burrito	\$13.99
Flour tortilla choice steak or chicken grilled onions, bell pepper, tomatoes w/ rice, guacamole sour cream, cheese dip and two eggs w/ chipotle sauce.	

El Patrón Burrito	\$14.99
Flour tortilla choice steak or chicken Grilled onions, bell pepper, tomatoes w/ rice guacamole, sour cream, cheese dip on top and two eggs w/ chipotle sauce	

CALDOS



Served with rice and tortillas.

7 Mares	\$21.99
Menudo	\$16.99
Beef tripe soup	
Caldo de Res	\$16.99
Beef soup	



Menu

APEETIZERS

Cheese dip	\$5.99
Guacamole	\$5.99
Choriqueso	\$9.50



STREET TACOS

Azada / Steak	\$4.99
Pollo / Chicken	\$4.99
Carnitas / Pulled Pork	\$4.99
Chorizo / Mexican Sausage	\$4.99
Alpastor / Marinated Pork	\$4.99
Barbacoa / Shredded Beef	\$4.99

SPECIALTY TACOS

Tripa (Topped with cilantro and onions)	\$5.99
Lengua / Cow Tongue (Topped with cilantro and onions)	\$5.99
Azteca Taco (Grilled steak with grilled shrimp topped with chipotle sauce and avocado)	\$5.94
Chori Chicken Taco (Grilled chicken with chorizo topped grilled onions and queso dip)	\$4.99
Pollo Piña Taco (Grilled chicken with pineapple, queso fresco, pico de gallo and chipotle sauce)	\$5.99
Grilled Shrimp Taco (Grilled shrimp topped with lettuce, cheese, pico de gallo)	\$5.99
El Campechano Taco (Grilled steak, chorizo topped with grilled onions and cilantro)	\$5.99
La Patrona Tacos (Choices of meat, steak, al pastor, topped lettuce, tomatoes, shredded, cheese, sour cream)	\$5.99

DISHES



Carne Azada	\$18.99
Steak cooked w/ onions on top served w/ rice, beans, lettuce, chile toreado, sour cream and queso fresco, tortillas.	

Carnitas	\$17.99
Pork tips served w/ rice, beans, lettuce, chile toreado, sour cream, queso fresco and tortillas	



MOLCAJETE

Lava stone bowl w/ grilled chicken, steak, chorizo, shrimp, carnitas, chile toreado, onions, tomatillo sauce and rice, beans, tortillas.	\$25.99
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Tilapia Frita	\$18.99
Pan fried tilapia, red pickled onions w/ rice and salad, lettuce, sour cream, tomatoes, avocado	

La Parrillada	\$25.99
Steak, grilled chicken, 2 piece of beef short ribs, chile toreado and avocado onions, shrimp, chorizo, queso fresco and tortillas	

Steak Ranchero	\$19.99
STEAK Ribeye Grilled w/ spicy sauce. Served w/ rice, beans and tortillas	

POLLO/CHICKEN

Pollo Loco	\$18.00
Grilled chicken with onions. Served with rice salad and tortillas.	

Chori Pollo	\$18.00
Grilled chicken breast topped with chorizo and nacho cheese. Served with rice and beans.	

Pollo a la Crema	\$19.00
Grilled chicken and covered with special white sauce, mushrooms and onions. Served with rice and beans and tortillas.	

Pollo Caliente	\$19.00
Grilled chicken topped w/ mushrooms, jalapeños, onions. Served w/ nacho cheese, white rice and beans	

QUESADILLAS

Quesabirria

\$15.99

Three quesadillas w/ shredded beef served w/ rice, beans and consome w/ cilantro and onions.

Fajita Quesadilla

\$13.99

Flour tortilla w/ cheese and grilled chicken pepper, onion and tomatoes served w/ lettuce sour cream, pico de gallo and queso fresco.

La Patrona Quesadilla

\$13.99

Choices of meat: Asada, Al pastor chicken, carnitas, chorizo, barbacoa Any choice of meat, cheese, sour cream, pico de gallo

NACHOS

Fajita Nachos

\$14.99

Grilled steak, chicken, shrimp onions, bell peppers, tomatoes w/ nachos and cheese dip

Honduras FOOD

BALEADAS



Baleadas Sencilla

\$8.99

Freshly made flour tortilla, warm and soft, filled with creamy refried beans and melted grated cheese.

Baleada con todo

\$11.99

Freshly made flour tortilla, filled with creamy refried beans, melted grated cheese, egg, butter, fresh avocado, and our juicy house-made beef.

Pupusas

(3) \$14.99

They are served hot, full of flavor, and traditionally accompanied by curtido and tomato sauce.

Tacos de flauta

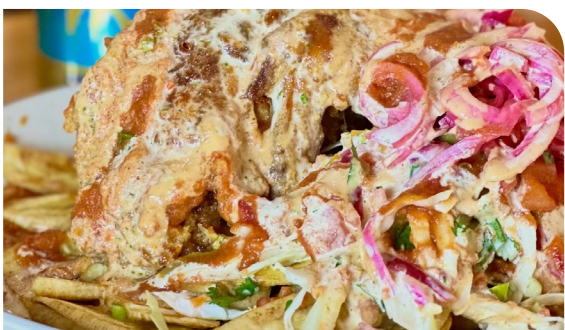
\$12.99

Crispy rolled corn tortillas filled with seasoned shredded beef or chicken, deep-fried to golden perfection.

Burritas con todo

\$10.99

Freshly made tortillas filled with creamy refried beans, melted cheese, egg, ripe avocado, and savory house-style meat.



Pollo con tajadas

\$18.99

Tender, seasoned chicken served with crispy ripe plantain slices, blending savory and sweet in every bite. A dish full of flavor and Honduran tradition.



TORTAS

Any choice of meat mayonnaise, refried beans lettuce, pico jalapeño, cheese and avocado

\$12.99

SEAFOOD



Ceviche

\$16.99

Made with shrimp, tomatoes, onions, cilantro lime juice.

Tostadas Ceviche

\$8.99

Shrimp with onions, tomatoes, cucumber and avocado

Camarones a la Diabla

\$18.99

Spicy shrimp, onions and fresh jalapeño served with rice and salad tortillas

Camarones al Mojo de Ajo

\$18.99

Shrimp cooked with garlic and white onions served with salad, rice and tortillas.

Aguachile

\$24.99

Cooked shrimp with lime served with onions, cucumber marinated in our spicy sauce and avocado

BEVERAGE

Aguas frescas

\$5.99

(Horchata, jamaica, tamarindo)

Cafe

\$2.99

Assorted beverages

\$4.99

Beer bottles

Domestic Draft

\$4.25

Imported

\$4.99

Draft Domestic

16 Oz

\$4.00

32 Oz

\$11.99

Draft Imported

16 Oz

\$4.25

32 Oz

\$12.99



Micheladas

16 Oz

\$8.99

32 Oz

\$16.99

DESSERTS

Flan

\$6.50

Traditional Mexico City style creme caramel baked fresh daily



Churros Pizan

\$8.50

Three Cinnamon sugar fried dough pastry sticks, accompanied with abuelita's chocolate syrup, strawberry sauce & caramel.

Pastel tres leches

\$10.50

Our homemade traditional sponge cake soaked in three sweet & creamy milks (contains nuts)



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