

APPETIZERS

EL TÍPICO ELOTE	65	CHAPULINES	195
<i>Corn on the cob - Mayonnaise, Chili Powder, Lime and Canasto Cheese.</i>		<i>Dried Grasshoppers with Guacamole and Homemade Corn Tortillas.</i>	
TAMAL PORFIRIO'S	90	CAZUELA DE TUÉTANO - (2 pieces)	255
<i>Chicken Tamale with Green Sauce, Canasto Cheese and Sour Cream.</i>		<i>Grilled Bone Marrow, Chile de Árbol-Jalapeño Sauce, and Homemade Tortilla.</i>	
GUACAMOLE	120	PULPO A LA MEXICANA	270
<i>Squashed in a Stone Molcajete.</i>		<i>Octopus with Tomato, Onion and Cilantro.</i>	
HUARACHITOS DE CARNE - (2 pieces)	130	CARNITAS DE ATÚN	290
<i>Arrachera, Beans, Red Sauce, Lettuce, Cheese and Cream.</i>		<i>Crispy Tuna Bits with Avocado, Cilantro, Onion and Lime.</i>	
TORTITAS AHOGLADAS - (3 pieces)	130	CARNITAS DE PULPO	310
<i>Mini Buns, Pork "Carnitas", Traditional Red Hot Sauce.</i>		<i>Crispy Spicy Bits of Octopus with Avocado, Cilantro, Onion and Lime.</i>	
ESQUITES DE CARRITO - (3 pieces)	140		
<i>Corn Kernels Prepared To Taste.</i>			
CALAMAR EN COSTRA DE CHILES	155		
<i>Calamari Rings Breaded with Five-Pepper Crust (Guajillo, Ancho, Chipotle, Pasilla, Chile de Árbol and Habanero).</i>			
CHICHARRÓN TAMULADO	165		
<i>Crispy Pork Rind with Salsa Tamulada (Habanero Pepper, Green Tomato, Garlic, Onion, Cilantro and Jalapeño).</i>			
TAQUITOS DORADOS DE JAIBA	170		
<i>Crispy Crab Tacos, Creamy Chile Morita Sauce and Canasto Cheese.</i>			
TACOS DE CANASTA - (8 pieces)	170		
<i>Steamed Tacos: Pork Rinds, Mashed Potato, Refried Beans, and Adobo Chicken - To Share.</i>			

- CHEESE -

QUESO FUNDIDO	165
<i>Melted Gouda-Swiss Cheese Mix with Flour Tortillas.</i>	
QUESO FUNDIDO CON CHORIZO	195
<i>Melted Gouda-Swiss Cheese Mix, Mexican Sausage and Flour Tortillas.</i>	
QUESO CILANTRO	195
<i>Breaded Gouda Cheese in Green Sauce.</i>	
QUESO MARÍA SABINA	205
<i>Hoja Santa Filled with Goat Cheese in Chile Morita Sauce.</i>	

SOUPS

SOPA MANOLO	125	SOPA LA MARQUESA	150
<i>Creamy Bean Soup with Mexican Noodles.</i>		<i>Chicken Broth with Fresh Mushrooms and a Touch of Guajillo Pepper, Onion, Cilantro, Jalapeño, Lime and Epazote.</i>	
FIDEO SECO	125	MOLE DE OLLA	160
<i>Hot and Dry Short Noodles, Sour Cream, Panela Cheese, Avocado and Chile Chipotle.</i>		<i>Beef Broth, Beef Chunks and Vegetables with Chile Pasilla, Onion, Cilantro, Jalapeño and Lime.</i>	
JUGO DE CARNE	135	SOPA DEL MAR	255
<i>Beef Broth, Onion, Cilantro, Jalapeño and Lime.</i>		<i>Seafood Soup: Mussels, Catch of The Day, Shrimp, Chirla Clams, Calamari Rings and Oaxaca Cheese.</i>	
SOPA DE TORTILLA	150		
<i>Corn Tortilla, Panela Cheese, Sour Cream, Chile Pasilla, Avocado and Pork Rinds.</i>			

SALADS

CÉSAR	140	XOCHIMILCO	180
<i>Lettuce, Caesar Dressing, Parmesan Cheese and Bread Croutons.</i>		<i>Romaine Lettuce, Escarole, Radicchio, Mango, Dried Cranberries, Cashew Nuts, Cotija Cheese Slices and Mango-Habanero Dressing.</i>	
CAPULÍN	180	PORFIRIO'S	195
<i>Spinach, Goat Cheese, Green Apple, Bacon, Corn Pink Pine Nuts and Mexican Black Cherry Dressing.</i>		<i>Mixed Greens, Cherry Tomato, Raspberries, Pears in Red Wine, Goat Cheese and Tamarind Vinaigrette.</i>	

QUESADILLAS AND SOPES

Tortilla dough house.

QUESADILLA WITH MUSHROOMS	40	SOPE DE CARNE	40
QUESADILLA WITH PORK RINDS	40	<i>Corncake topped with Beef, Refried Beans and Chile Pasilla-Guajillo Sauce.</i>	
QUESADILLA WITH SQUASH BLOSSOM	40	TLACOYITOS - (3 pieces)	100
QUESADILLA WITH HUITLACOCHÉ (CORN SMUT)	40	<i>Mini Corncakes Filled with Pork Rind, Creamy Requesón Cheese and Beans. Topped with Cream and Canasto Cheese.</i>	
QUESADILLA	40	GORDITAS - (4 pieces)	100
SOPE DE POLLO	40	<i>Mini Thick Corncakes with your Choice of Filling: Pork Rinds, Creamy Requesón Cheese, Beans or Potatoes with Mexican Sausage. Topped with Onion and Cabbage.</i>	
<i>Corncake Topped with Refried Beans, Chicken Breast and Chile Pasilla-Guajillo Sauce.</i>			

FRESH AND RAW

TÁRTARA DE ATÚN	195	BURRATA TAMARINDO	335
<i>Fresh Tuna, Cilantro Aioli, Avocado and Jalapeño.</i>		<i>Burrata Cheese, Fig, Cherry Tomato, Baby Arugula, Orange, Corn Tortilla Julienne and Tamarind-Chipotle Glaze.</i>	
CARPACCIO DE CARNE	195	TIRADITO DE HAMACHI TAMULADO	410
<i>Sliced Beef, Baby Capers, Cilantro, Serrano Pepper, Olive Oil and Jalapeño Mayonnaise.</i>		<i>Hamachi, Green Sauce, Avocado, Black Salt and Olive Oil.</i>	
DEGUSTACIÓN DE CEVICHE	205		
<i>Octopus, Shrimp and Fish with Serrano Pepper.</i>			
TÁRTARA DE CARNE	225		
<i>Steak Tartare, Dijon, Avocado, Mayonnaise and Salsa Macha (Chile de Árbol, Garlic and Olive Oil).</i>			
AGUACHILE DE CAMARÓN	240		
<i>Shrimp Marinated in Pearl Onion Sauce, Serrano Pepper, Cilantro and Lime.</i>			
TIRADITO DE LUBINA A LA MEXICANA	255		
<i>Striped Bass, Mexican Sauce with Cucumber, Pink Salt and Olive Oil.</i>			
TIRADITO DE SALMÓN AL GUAJILLO	265		
<i>Salmon, Mexican Sauce, Chile Guajillo Aioli and Crispy Salmon Skin.</i>			

- TOSTADAS -

Crispy Blue Corn Tortilla
(2 pieces)

ATÚN	150
<i>Tuna, Guacamole, Chipotle Mayonnaise, Red Onion and Cilantro.</i>	
MARLÍN	150
<i>Guacamole, Chipotle Mayonnaise, Red Cabbage, Red Onion and Chile Guajillo Vinaigrette.</i>	
LANGOSTA	210
<i>Lobster, Cabbage Salad, Avocado, Cilantro Aioli, Jalapeño and Tamarind Vinaigrette.</i>	
DEGUSTACIÓN - (3 pieces)	225
<i>Tostada Tasting - Tuna, Marlin and Lobster.</i>	

TACOS

Handmade Corn Tortillas.
(3 pieces)

COCHINITA PIBIL	170	CAMARÓN	245
<i>Pulled Pork in Achiote Sauce Topped with Red Onion.</i>		<i>Shrimp Sautéed with Sour Cream, Chipotle and White Wine Served on Flour Tortillas.</i>	
CECINA	190	FLAUTAS DE BARBACOA	195
<i>Thin Dried Steak with Green-Avocado Sauce and Canasto Cheese.</i>		<i>Extra Large Crispy Rolled Corn Tortillas, Steamed Lamb, Sour Cream, Canasto Cheese and Lettuce.</i>	
ARRACHERA	195		
<i>Skirt Steak with Green-Avocado Sauce and Canasto Cheese.</i>			
NEW YORK CON CHORIZO	225		
<i>Grilled New York Steak and Mexican Sausage. Avocado, Onion, Cilantro and Green-Avocado Sauce with Canasto Cheese.</i>			
RIB EYE	245		
<i>Grilled Rib Eye with Pork Rinds.</i>			
MARLÍN	210		
<i>Smoked Marlin with Gouda Cheese, Cilantro and Chipotle Mayonnaise.</i>			
ATÚN AL PASTOR	210		
<i>Tuna Marinated in Achiote and Grilled, Pineapple, Cilantro and Onion Dressing.</i>			

- IN BLUE CORN TORTILLAS -

SALMÓN	220
<i>Grilled Salmon, Avocado, Tomato, Corn Kernels, Sriracha Mayonnaise and Cilantro.</i>	
LANGOSTA	330
<i>Grilled Lobster, Chipotle Mayonnaise, Avocado and Bean Salad.</i>	

MOLCAJETES

MOLCAJETE DE ALAMBRE DE RES	385	MOLCAJETE DE RIB EYE CRUJIENTE	430
<i>Grilled Tenderloin Served in a Stone Molcajete with Bacon, Onion, Bell Pepper and Melted Gouda Cheese.</i>		<i>Crispy Rib Eye Served in a Stone Molcajete.</i>	
MOLCAJETE DE FILETE DE RES	385		
<i>Grilled Tenderloin Served in a Stone Molcajete with Panela Cheese, Mexican Sausage, Onion and Red Sauce.</i>			

PORFIRIO'S SPECIALS

To Share.

MIXIOTE DE RES <i>Short Rib Baked Old-Style in Aromatic Hoja Santa and Maguey Cactus Leaves.</i>	400	COSTILLA DE RES PORFIRIO'S <i>Short Rib Slow-Cooked for 8 Hours.</i>	750
CHAMORRO AL HORNO <i>Pork Shank Slow-Cooked.</i>	400	PARRILLADA MAR Y TIERRA - (For 2) <i>Tenderloin, Fish Fillet, Shrimp, Octopus and Pearl Onion.</i>	905
PARRILLADA DE LA TIERRA - (For 2) <i>Skirt Steak, Dried Steak, Mexican Sausage, Grilled Cheese, Nopales and Spring Onions.</i>	725		

MAIN DISHES

- BEEF -

ALBÓNDIGAS PORFIRIO'S - (3 pieces) <i>Meatballs Filled with Boiled Egg and Spices in Chipotle-Tomato Sauce.</i>	225
HAMBURGUESA MEXICANA <i>Manchego Cheese, Avocado and Onions Sautéed with Chipotle and Fries.</i>	280
CECINA DE YECAPIXTLA <i>Thin Dried Steak with Sautéed Chiles and Onion.</i>	290
OREJA DE ELEFANTE <i>Panko Crusted Thin Steak with Fries.</i>	295
FILETE A LA TAMPIQUEÑA <i>Grilled Arrachera Steak with Mole Mini Enchiladas, Avocado and Beans.</i>	340
SÁBANA INVIERNO <i>Grilled Thin Steak Topped with Green Sauce, Refried Beans and Melted Gouda Cheese.</i>	340
PUNTAS DE FILETE AL CHIPOTLE <i>Grilled Tenderloin Tips in Mildly Hot Chile Chipotle-Tomato Sauce.</i>	360
ARRACHERA <i>Grilled Arrachera Steak with Serrano Pepper and Onion.</i>	365
CORAZÓN DE FILETE AL GUAJILLO <i>Grilled Tenderloin with Chile Guajillo-Cassis Sauce and Grilled Portobellos.</i>	430
FILETE PORFIRIO'S <i>Grilled Tenderloin with 3 Mini Red Lobster Enchiladas and Grilled Corn.</i>	475

- CLASSICS -

CHILE RELLENO DE PICADILLO <i>Stuffed Poblano Pepper, Ground Beef, Almonds and Tomato-Chipotle Sauce.</i>	205
ENCHILADAS VERDES <i>Corn Tortillas Filled with Chicken. Topped with Sour Cream, Canasto Cheese and Red Onion.</i>	225
CHILE RELLENO DE QUESO <i>Stuffed Poblano Pepper with Tomato-Chipotle Sauce, Panela and Gouda Cheese.</i>	230
ENMOLADAS <i>Corn tortillas Filled with Chicken, Topped with Homemade Mole, Canasto Cheese and Red Onion.</i>	245

- CHICKEN -

TACOS DORADOS DE POLLO - (4 pieces) <i>Chicken Breast, Corn Tortilla, Lettuce, Sour Cream and Canasto Cheese.</i>	170
PUNTAS DE POLLO AL CHIPOTLE <i>Grilled Chicken Tips with Mildly Hot Chile Chipotle-Tomato Sauce.</i>	205
MOLE TRADICIONAL <i>Half Chicken in Homemade Mole Sauce.</i>	300

- FROM THE SEA -

PESCADO AL PASTOR <i>Grilled Catch of The Day Marinated with Achiote, Pineapple, Cilantro and Onion.</i>	330
CAMARÓN GIGANTE AL CARBÓN <i>Grilled Shrimp Marinated with Achiote and Mayan Sauce.</i>	395
ATÚN <i>Seared Tuna with Pepper. Served with Blackened Mango.</i>	395
PULPO A LA PARRILLA <i>Grilled Octopus with Serrano Pepper and Pearl Onion.</i>	420
SALMÓN PIBIL <i>Salmon Roasted with Achiote-Orange-Pineapple Juice Sauce, Avocado, Baby Spinach, Cherry Tomato and Radish.</i>	420
MARISCOS A LA VIZCAÍNA <i>Chilean Seabass, Black Cod, Shrimp and Lobster Served with Steamed Rice, Bell Peppers, Largo Pepper, Olives, Capers and Tomato.</i>	550
PESCADO PORFIRIO'S - (For 2) <i>Grilled Whole Striped Bass marinated with Lime, Pepper and Seafood Fumet.</i>	610
LANGOSTA A LA PARRILLA <i>Grilled Lobster Served with Clarified Butter.</i>	790
LANGOSTA ENCHIPOTLADA <i>Grilled Lobster with Creamy Chipotle Sauce Served with Refried Beans and Corn Tortillas.</i>	815

SIDE DISHES AND BEANS

Rice	70	Mexican Beans	90
Grilled Cactus	85	Refried Beans	90
French Fries	90	Grilled Vegetables	115
Creamy Poblano Pepper Strips	90	Grilled Asparagus	150