

➤ IN MEXICO EVERY MEAL IS A CELEBRATION ◀

➤ APPETIZERS ◀

Esquites Arracheros

This is a traditional recipe of Norteña beef. Served on the corn husk, with mayonnaise, canasto cheese and chile de árbol

Grilled Marrow Bones 3 pieces

Sauteed with mushrooms.

New York Asadito a la Piedra 7 oz.

Sliced thin for roasting tableside. Served with chimichurri, green salsa tamulada, salsa martajada and avocado

Octopus Carnitas 6.3 oz.

Served in a molcajete with fresh guacamole

Pork Rinds al Albañil

Carnudo and pork rinds, crushed on a traditional tamul tableside. Served with a molcajete of avocado cubes and cucumber

Crispy Calamari Cinco Chiles 7 oz.

Crunchy rings with a spicy crust. Served with habanero salsa

Tortitas Ahogadas Jalisco 3 pieces

Filled with carnitas with red salsa Porfirio's style

Rib Eye Molcajete 7.5 oz.

Juicy on the inside and crunchy on the outside. Served on a bed of fresh guacamole with chile serrano

Guacamole with Grasshoppers

Fresh guacamole sprinkled with Mexican style grasshoppers

Red Tuna Carnitas 6.3 oz.

Served in a molcajete with fresh guacamole

Little corn-cup 3 pieces

Traditional style corn in a cup with mayonnaise cansto cheese and cream

Traditional Corn on the Cob

Served with mayonnaise, canasto cheese, chili powder and lime

RAW

***Rib Eye Carpaccio.**

With cotija cheese, green ground pepper and anchovies dressing

***Octopus Carpaccio**

Seasoned with chile morita oil. Served with red chile serrano, jalapeño and pickled red onion

***Tuna Tartar**

Prepared with coriander aioli, green jalapeño and avocado. Served with a crusty bread ring

***Mixed Ceviche**

Catch of the day, shrimp, octopus. Mixed with pico de gallo, cucumber, chile serrano and habanero. Served with a jicama bowl

***Red Tuna Tostada**

With guacamole, chipotle mayonnaise and chile morita oil



➤ FROM OUR GRIDDLE ◀

Oaxacan Tlayuda to share

With Oaxacan tasajo (3 oz.), on refried black beans. Served with avocado, string cheese and grasshoppers

Quesadillas 3 pieces

Your choice of three: Sautéed mushrooms, cooked pork rind, squash blossom, huitlacoche or Oaxacan cheese

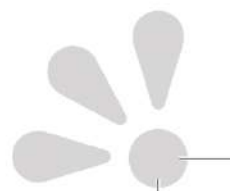
Crispy Corn Gorditas 4 pieces

Thick corncake made with yellow and blue corn flour, with cooked pork rind, soft cheese, potatoes with chorizo and black beans fillings

Sopes 2 pieces

Your choice of shredded chicken or seasoned beef. Served with refried black beans, canasto cheese and chile pasilla with guajillo salsa

➤ *Our tortillas are made to order using the finest selection of Mexican corn* ◀





→ CHEESES ←

Melted Cheese with Shrimp

Mix of Gouda and white queso fresco with sautéed shrimp (2.5 oz.)

Melted Cheese with Mushrooms

Mix of Gouda and white queso fresco with roasted mushrooms

Panela Cheese with Agave Honey

Seasoned in agave honey. Served with roasted nopal and freshly made flour tortillas

Cilantro Cheese

Gouda sticks breaded with panko, on green salsa

María Sabina Cheese

Hoja santa (Mexican pepper leaf) filled with goat cheese and Oaxacan cheese on a chile morita sauce. Served with sautéed mushrooms

Flamed Cheese

Mix of Gouda and white queso fresco with crispy chorizo

→ TACOS ←

Tortillas prepared freshly on-the-spot

Canasta 8 pieces

With cooked pork rind, potato, black beans and chicken in adobo seasoning

Cochinita Pibil 3 pieces

Slow-roasted pork dish from the Yucatán Peninsula served with pickled red onion, avocado, habanero and refried black beans

Arrachera 3 pieces

Served with roasted onion dressing, cabbage, avocado and pickled red onion

Rib Eye with Crispy Pork

Rind 3 pieces

With roasted onion dressing, cabbage, avocado and pickled red onion

Rib Eye Suadero 3 pieces

Served with guajillo adobo seasoning and roasted onion

Trompo al Pastor 17.6 oz - to share

Marinated pork leg. Served with pineapple, coriander and onion

LIGHT:

Shrimp 3 pieces

Poached shrimp with guajillo mayonnaise and avocado served on a lettuce leaf

Octopus al Pastor 3 pieces

Served in a jicama tortilla with coriander dressing, grilled onions and pineapple

***Fresh Tuna 3 pieces**

Served in a jicama tortilla with guacamole, coleslaw salad and jalapeño aioli

→ SOUPS ←

Manolo Soup

Creamy bean soup with bacon and Mexican dry noodle soup. Served with panela cheese and green jalapeño

Tortilla Soup

The traditional recipe. Served with pork rinds, avocado, panela cheese and tortilla strips

Chaya Creamy Soup with Queso de Bola Crouton

Served with chile morita oil and Parmesan cheese

Fideo Seco Chipotle

Mexican dry noodles. Topped with cream, panela cheese and avocado

Spanish Beef Broth

Rich homemade beef stock served with onion, coriander, chile jalapeño and lime

→ SALADS ←

Caesar

Salad and dressing prepared tableside

Mango Tamarind

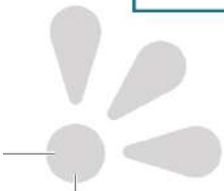
Mix of lettuce, mango, cashew nuts, cranberries, cotija cheese and tamarind sticks. With mango-habanero dressing

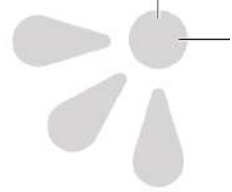
Country Red Wine

Baby spinach, lettuce leaves, cooked green beans, cherry tomato, corn microgreens, pears poached in red wine, tamarind vinaigrette and goat cheese

Spinach and Goat Cheese

Baby spinach, peanuts, goat cheese, baby corn, green apple, bacon and capulin cherry dressing





OUR BEEF



At Porfirio's, we use fresh never-frozen Sterling Silver Premium Meats: brought weekly from point of origin at a controlled temperature.

Grilled Arrachera and Roasted Nopal 10.6 oz.

Skirt steak served with red chile serrano and roasted onions

Picanha Steak 12.7 oz.

Grilled Top Sirloin Cap steak served with shoestring potatoes

Flank Steak 10.6 oz.

Grilled served with shoestring potatoes

Sabana Invierno 6.3 oz.

Flat beef steak covered with refried black beans, green salsa and Gouda cheese au gratin

Beef Steak Tampiqueña Style 7 oz.

Grilled and served with mini enmoladas filled with chicken, strips of chile poblano and avocado. With a side of charro beans

Josper Beef Center-Cut Tenderloin 8 oz.

Grilled, served with traditional San Luis Potosi style enchiladas bathed in a mildly spicy red sauce

Blackcurrant Surf & Turf

Roasted shrimp (2.8 oz.), grilled USDA high choice beef center-cut tenderloin (8.8 oz.). Served on a mirror of chile guajillo with blackcurrant sauce and creamy poblano sauce

Rib Eye with Marrow Marimba 14 oz.

With roasted bone marrow along with sautéed mushrooms, onion and bell pepper

Rib Eye Strip with Pulque 16 oz.

Served with a red chile serrano, roasted onion, pulque sauce and tamale

New York 12.3 oz.

Served with a Mexican sauce prepared in a prehispanic mortar with tequila

Surf & Turf Molcajete

Rib Eye (7 oz.), shrimp (3 oz.), Cantimpalo-style pork sausage (1.8 oz.), nopals, panela cheese and salsa martajada. Flamed tableside with ^{Mezcal} 400 CONEJOS

TO SHARE:

Baked Beef Rib 14 oz.

8-hour oven-baked. With roasted spring onions, red chile serrano and avocado

Beer Bathed Pork Hock 14 oz.

Bathed with beer adobo. Served with freshly made tortillas

Oaxacan Tasajo to share

Carne asada (4.4 oz.), spicy beef (4.4 oz.), pork sausage (3 oz.). Served with panela cheese, pork rinds sprinkled with grilled onions and avocado

Great Rib Eye 'El Sancho' 2.2 lbs.

Grilled bone-in, seasoned with coarse salt. Flamed tableside with tequila

Tomahawk 2.2 lbs.

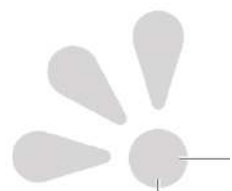
Served with corn and roasted onions. Flamed tableside with **JACK DANIEL'S**

Porterhouse 2.2 lbs.

Served with chile xcatic filled with Oaxaca cheese and green ground pepper sauce



All prices include taxes. Gratuity is optional. Prices in Mexican pesos. Quantities in protein weights are prior to cooking. *Consumption of raw product is under your responsibility SSA.





→ OUR TRADITIONS ←

Beef Flautas 3 pieces

Crispy rolled large corn tortillas filled with beef, with creamy red and green salsas

Mole Enchiladas 4 pieces

Chicken enchiladas smothered in mole with almonds, with canasto cheese

Chile Relleno with Mincemeat

On salsa ranchera. Not battered

Two Cheeses Chile Relleno

Poblano chile stuffed with panela and Gouda cheeses, on salsa ranchera. Battered

Porfirio's Meatballs 3 pieces

Served with Mexican rice

Oreja de Elefante 6 oz.

Panko-breaded thin steak. With French fries

Green Enchiladas 4 pieces

Filled with chicken and served with canasto cheese and onion

Lobster Tamale

Served with lobster meat (2.6 oz) and chile poblano creamy sauce with guajillo

→ SEA & SKY ←

Pequin Chicken 17.6 oz.

Half roasted chicken with pequin chili. Served with cooked potato and roasted onion

Mole 17.6 oz.

A half chicken smothered in our traditional mole. Served with Mexican rice

Grilled Octopus 8.8 oz.

Served with roasted potato with fine herb butter

Shrimp Flamed with ^{-Mescal-}400 CONEJOS 6.35 oz.

On a bed of pineapple, green tomato tatemado and red onion. Flamed tableside

Fish al Pastor 7 oz.

Striped bass marinated with achiote. Served with caramelized pineapple puree

Spicy Crusted Tuna 8.8 oz.

Served with blackened mango

Salmon with Pumpkin Seed and Chiles Crust 8.8 oz.

Served with pumpkin puree

Octopus with Black Rice 6 oz.

- Original recipe by Chef Pepe Salinas -

Grilled seasoned octopus. Served with arborio rice prepared with squid ink, spices, white wine and parmesan cheese

→ SIDES ←

Charro Beans

Mexican Rice

Shoestring fries with Cotija Cheese & Coriander

Sweet Potato Puree

Potato Puree with Jalapeño and Panela Cheese

Grilled Asparagus

Grilled Vegetables

Spinach with Baby Corn

Mushrooms with Chile Guajillo

French Fries

Porfirio's Guacamole

