

PORFIRIO'S®

CONTEMPORARY MEXICAN KITCHEN

IN MEXICO, EVERY MEAL IS A CELEBRATION

GUADALAJARA



PORFIRIO'S IS CREATIVITY, PRIDE AND TREND.

It's also tradition, passion, and excellence
A contemporary version of Mexico tha
exhales greatness.

Porfirio's recreates the finest Mexican
delicacies, respecting the flavors of yesteryear
and adding a creative touch of bold flavors
and carefully selected ingredients, thus
bringing the best
FROM THE STREETS TO YOUR TABLE.

PORFIRIO'S IS A REIMAGINED MEXICO.

¡BUEN PROVECHO!





With venues in Mexico City (Polanco, Torea, Coapa and Coyoacan), **Guadalajara**, Cancun, Playa del Carmen, and Merida. Porfirio's stands out for offering an unrivalled style that combines interesting elements underlining its concept.

Porfirio's is the perfect meeting point between the past and present. With an award winning architecture, each detail has been meticulously considered to deliver a unique sense of joy and style that reaches out to its guest.

SILVER MENU

STARTER

To choose

MEXICAN STREET CORN (ESQUITES)

Charred corn kernels tossed with mayonnaise, fresh cheese, chili powder, and lime juice

MANGO-TAMARINDO SALAD

Mixed greens with cashews, dried cranberries, Cotija cheese, mango-habanero dressing, and tamarind candy

*YELLOW FIN TUNA TOSTADAS 2 pcs

Blue corn tostadas topped with avocado, chipotle mayo, and soy-cilantro-lime sauce

CLASSIC QUESO FUNDIDO

Melted and gratinéed cheese, served with handmade tortilla sobaquera from Sonora

MAIN COURSE

To choose

TEQUILA-FLAMED SHRIMP 5 oz

Served over creamy poblano chili rice

MARINATED GRILLED SKIRT STEAK 11 oz

Served with grilled cactus, fresh panela cheese, and handmade tortillas

GIANT CHICKEN MILANESA 6 oz

Crispy breaded chicken breast, served with tomato-avocado salad and French fries

MEXICAN PENNE PASTA

Tomato-chipotle sauce with sweet corn, wild mushrooms, purslane greens, and Parmesan cheese

DESSERT

To choose

THE CHURROS 5 pcs

(To share)

Sprinkled with cinnamon and sugar. Served with red berry sauce, Papantla vanilla sauce, metate chocolate sauce, and caramel

FLAN 1 pc

Baked and served with caramel, diplomat cream, and fresh berries

ICE CREAM

(To share)

Strawberries from Irapauto, vainilla from Papantla or Abuelita chocolate

SORBET

(To share)

Strawberry or lime

\$800 MEXICAN PESOS

Price per person

This menu only applies to groups of more than 10 people.

All prices include taxes | Tip is not included | Quantities in protein weights are prior to cooking | *Consumption of raw product is under your responsibility SSA. PFGDL-010925





GOLD MENU

STARTER

To choose

GUACAMOLE WITH RIB EYE CHICHARRÓN 7 oz

Finished with lime and served
with handmade heirloom corn tortillas

BREADED WARM CHEESE

Served over green tomatillo salsa, topped with sesame seeds
and cilantro. Served with flour tortillas

CRISPY PORK BELLY GORDITAS 2 pcs

Thick handmade blue corn pockets filled with
crispy pork belly and topped with raw green salsa

CHARRED AVOCADO

With bell pepper pico de gallo, queso fresco, and cilantro pesto

MAIN COURSE

To choose

GRILLED ZARANDEADO SALMON 8 oz

With sautéed corn esquites and roasted Swiss chard

BEEF TENDERLOIN 9 oz

Served over ancestral black mole
with mashed plantain and black beans

GRILLED PICANHA 11 oz

Charcoal-smoked, coated in black garlic ash.
With grilled cebollitas and blistered chilies

OAXACA ENMOLADAS 4 pcs

Filled with chicken, covered in traditional Oaxacan black mole,
with sour cream, queso canasto, toasted sesame seeds,
and pickled red onions

TWO-CHEESE CHILE RELLENO

Battered poblano chile stuffed with panela and aged cheese,
served on fire-roasted tomato ranchera salsa

DESSERT

To choose

ANCESTRAL CHOCOLATE CAKE

Six layers of chocolate sponge cake infused with Chiapas
coffee syrup, frosted with mascarpone cheese, chocolate,
and hazelnuts. Served with a crunchy chocolate palanqueta
drizzled in metate chocolate sauce

CHEESECAKE

Crunchy pecan crust with a smooth cheese filling. Topped with
traditional guava paste served with dulce de leche sauce and
a crispy cinnamon-sugar buñuelo

THE CHURROS 5 pcs

(To share)

Sprinkled with cinnamon and sugar. Served with red berry sauce,
Papantla vanilla sauce, metate chocolate sauce, and caramel

ICE CREAM

(To share)

Strawberries from Irapauto vainilla from Papantla
or Abuelita chocolate

SORBET

(To share)

Strawberry or lime

\$1,000 MEXICAN PESOS

Price per person

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cooking | *Consumption of raw product is under your responsibility SSA. PFGDL-010925

PLATINUM MENU

STARTER

To choose

CRISPY CALAMARI 7 oz

Served with tomato sauce and guajillo mayo

*NEW YORK STEAK AGUACHILE 6 oz

Grilled beef marinated in mezcal, served with zarandeada sauce, avocado, fried garlic, onion, and fresh cilantro

*SALMON & TUNA TOWER WITH MANGO 4 oz

With cucumber, mango, avocado, zarandeado sauce, and avocado-chipotle dressing

*CAESAR SALAD

Crisp romaine with classic Caesar dressing and Parmesan cheese

MAIN COURSE

To choose

OVEN-BAKED SHORT RIB 7 oz

With white onion, grilled cebollitas, serrano chili, avocado, and cilantro

RIB EYE WITH MARROW 14 oz

Sautéed with onions, bell peppers, and mushrooms

SURF & TURF 15.5 oz

Beef tenderloin and shrimp combo with chipotle dressing, and baby potatoes

OAXACA ENMOLADAS 4 pcs

Filled with chicken, covered in traditional Oaxacan black mole, with sour cream, queso canasto, toasted sesame seeds, and pickled red onions

TWO-CHEESE CHILE RELLENO

Battered poblano chile stuffed with panela and aged cheese, served on fire-roasted tomato ranchera salsa

DESSERT

To choose

ANCESTRAL CHOCOLATE CAKE

Six layers of chocolate sponge cake infused with Chiapas coffee syrup, frosted with mascarpone cheese, chocolate, and hazelnuts. Served with a crunchy chocolate palanqueta drizzled in metate chocolate sauce

CHEESECAKE

Crunchy pecan crust with a smooth cheese filling. Topped with traditional guava paste served with dulce de leche sauce and a crispy cinnamon-sugar buñuelo

THE CHURROS 5 pcs

(To share)

Sprinkled with cinnamon and sugar. Served with red berry sauce, Papantla vanilla sauce, metate chocolate sauce, and caramel

ICE CREAM

(To share)

Strawberries from Irapauto vainilla from Papantla or Abuelita chocolate

SORBET

(To share)

Strawberry or lime

\$1,200 MEXICAN PESOS

Price per person

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REGULAR

OPEN BAR

\$700 MEXICAN PESOS

Price per person
(\$350 extra hourl)

Includes

- Rum:** Bacardí Blanco, Matusalem Platino, Matusalem Clásico, Captain Morgan Spiced.
- Vodka:** Absolut Azul, Smirnoff, Smirnoff Tamarindo.
- Whisky:** JW Red Label, Jack Daniel’s, Bulleit.
- Tequila:** Tradicional Plata, Tradicional Reposado, Herradura Blanco, Patrón Cristalino, Patrón Silver.
- Gin:** Tanqueray, Beefeater, Puerto de Indias Strawberry.
- Mezcal:** Unión, 400 Conejos Joven Espadín, 400 Conejos Reposado.
- Liquor:** Baileys.
- Brandy:** Torres 10.
- Beer:** Domestic or Imported.
- Cocktails**

* Wines, bottled water and energizing drinks are not included.



PREMIUM

OPEN BAR

\$900 MEXICAN PESOS

Price per person
(\$450 extra hourl)

Includes:

- Rum:** Bacardí Blanco, Matusalem Platino, Matusalem Clásico, Captain Morgan Spiced, Appleton Signature Blend, Havana 7, Zacapa Centenario 23.
- Vodka:** Smirnoff, Smirnoff Tamarindo, Absolut Azul, Ketel One Original, Grey Goose, Stolichnaya.
- Whisky:** Buchanan’s 12, Jack Daniel’s, JW Black Label, JW Red Label, Bulleit, Bushmills Black Bush, Dewards 12.
- Tequila:** Don Julio Reposado, Don Julio Blanco, Maestro Tequilero Dobel Diamante, Tradicional Reposado, Tradicional Plata, Patrón Silver, Patrón Cristalino, 1800 Cristalino, Herradura Reposado, Herradura Blanco, Casamigos Blanco.
- Gin:** Tanqueray, Bombay Sapphire, Hendricks, Beefeater, Puerto de Indias Strawberry.
- Mezcal:** Unión, 400 Conejos Espadín Joven, 400 Conejos Reposado, Montelobos Espadín.
- Liquor:** Baileys, Jägermeister.
- Cognac:** Hennessy VSOP.
- Brandy:** Torres 10.
- Beer:** Domestic or Imported.
- Cocktails**

* Wines, bottled water and energizing drinks are not included.



**WE KNOW SOMEONE CLOSE
TO YOU HAS A BIRTHDAY
THIS MONTH**



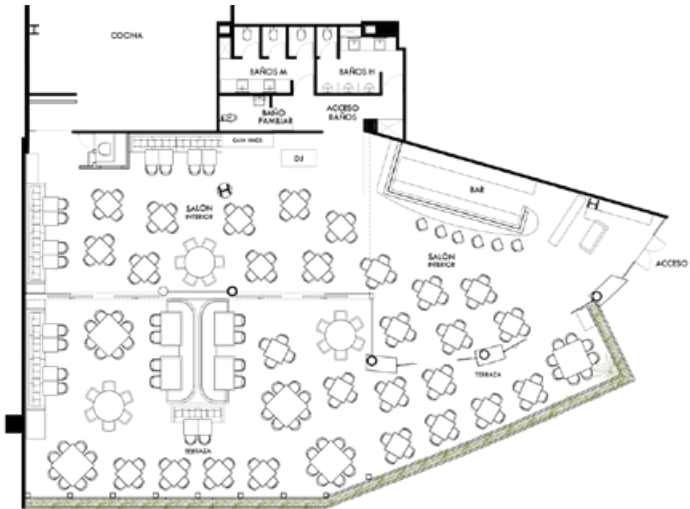
**WE WOULD LOVE
TO CELEBRATE TOGETHER!**



LOCATION



FLOORPLAN



GUADALAJARA

CAPACITY: 220 pax | **MAIN HALL:** 90 pax | **TERRACE:** 130 pax

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