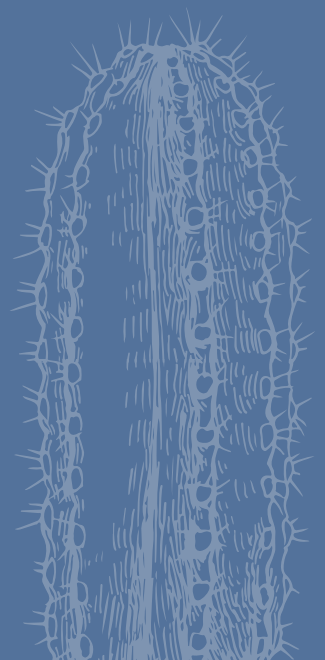


PORFIRIO'S®

CONTEMPORARY MEXICAN KITCHEN

✦ IN MEXICO, EVERY MEAL IS A CELEBRATION ✦

COAPA





PORFIRIO'S
RESTAURANTE



PORFIRIO'S IS CREATIVITY, PRIDE AND TREND.

It's also tradition, passion, and excellence.
A contemporary version of Mexico
that 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 (Masaryk, Toreo and **Coapa**), Puebla, Guadalajara, Culiacan, 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

ESQUITES WITH FLANK STEAK

The traditional recipe with flank steak. Served on a corn husk, with mayo, fresh cheese and red serrano chilli
-3.5 oz-

MANGO TAMARIND SALAD

Lettuce mix, cashew, cranberry, tamarind sticks, mango-habanero dressing
-10.2 oz-

*TUNA TOSTADAS

Blue corn tostada with avocado, chipotle mayo and coriander soy sauce
-2 pieces-

SMOKED CHEESE WITH PASILLA SYRUP

From Tenosique, Tabasco with corn tortillas
-7 oz-

MAIN COURSE

To choose

PAN SEARED CATCH OF THE DAY VERACRUZANA STYLE

White rice and fried plantain
-7 oz-

FLAT BEEF MILANESE

Black beans, green sauce, gouda cheese, coriander, corn tortillas
-6.3 oz-

GREEN ENCHILADAS

Chicken, fresh cheese, red onion, sour cream
-4 pieces-

CHEESE STUFFED POBLANO CHILLI

Battered. Fresh and gouda cheese, rice, black beans, red ranchera sauce
-1 piece-

DESSERT

To choose

LOS CHURROS

(To share)

With vanilla, strawberry, caramel and chocolate sauces. Presented in a miniature traditional Mexican churros cart
-5 pieces-

FLAN

(To share)

Crunchy doughnut, dulce de leche with pecan nuts, vanilla ice cream (2 oz)
-1 piece-

\$620 mexican pesos

Price per person

This menu only applies to groups of more than 10 people

All prices include taxes | Gratuity is optional | Prices are in Mexican pesos | Quantities in protein weights are prior to cooking | *Consumption of raw product is under your responsibility SSA.
PFCOP-200522



GOLD MENU

STARTER

To choose

GUACAMOLE WITH RIB EYE

Served in a molcajete
-7 oz-

CORIANDER CHEESE

Crispy gouda cheese sticks
with green sauce
-2 pieces-

*SALMON CEVICHE WITH MANGO

Avocado and chipotle dressing
-4.2 oz-

*CAESAR SALAD

Lettuce, parmesan cheese,
garlic croutons
-6.3 oz-

MAIN COURSE

To choose

GRILLED SALMON

Grilled with mustard butter. Chard, spicy
soy sauce, corn
-7 oz-

GRILLED FLANK STEAK

Cactus leaves, fresh cheese, corn tortillas
-10.5 oz-

CHICKEN MILANESE

Corn cream, rajas poblanas, cheese
-7 oz-

CHARCOAL CAULIFLOWER IN GREEN MOLE

Peppermint, lemon juice, pistachio
-24 oz-

DESSERT

To choose

CHOCOLATE CAKE

(To share)

Hazelnut, mascarpone
cheese, coffee, berries,
Snickers® chocolate,
chocolate sauce
-1 slice-

LOS CHURROS

(To share)

With vanilla, strawberry,
caramel and chocolate
sauces. Presented in a
miniature traditional
Mexican churros cart
-5 pieces-

GUAVA CHEESECAKE

(To share)

Pecan nut crust, citrus,
guava paste, berries jelly,
whipped cream
-1 slice-

\$820 mexican pesos

Price per person

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PLATINUM MENU



STARTER

To choose

CRISPY BABY CALAMARI

Red habanero sauce and dry red chili mayo
-10.5 oz-

*SEARED NEW YORK BEEF

Avocado, onion, coriander, crispy garlic chips. Flamed tableside with mezcal Unión®
-10.5 oz-

FONDUE CHEESE WITH SHRIMPS

Melted cheeses, shrimps (4.5 oz) sautéed in poblano chili and chipotle

SPINACH AND GOAT CHEESE SALAD

Peanuts, corn, green apple, bacon, berries vinaigrette
-10 oz-

MAIN COURSE

To choose

BRAISED SHORT RIB

Cooked for 4 hours. Spring onion, red serrano chili, avocado, corn tortillas
-28.2 oz-

SURF & TURF WITH SHRIMPS

Grilled Rib Eye (10.5 oz) with potato and corn tortillas. Flamed tableside with mezcal Unión®

TUNA STEAK

Citrus marinated spring potato and caramelized onion in dark beer
-8.8 oz-

CHARCOAL CAULIFLOWER IN GREEN MOLE

Peppermint, lemon juice, pistachio
-24 oz-

DESSERT

To choose

TRES LECHES WITH EGGNOG CAKE

Caramelized peanuts, berries, white chocolate, whipped cream
-1 slice-

LOS CHURROS

(To share)
With vanilla, strawberry, caramel and chocolate sauces. Presented in a miniature traditional Mexican churros cart
-5 pieces-

CHOCOLATE CAKE

(To share)
Hazelnut, mascarpone cheese, coffee, berries, Snickers® chocolate, chocolate sauce
-1 slice-

\$1,020 mexican pesos

Price per person

This menu only applies to groups of more than 10 people

All prices include taxes | Gratuity is optional | Prices are in Mexican pesos | Quantities in protein weights are prior to cooking |

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REGULAR OPEN BAR

\$550 MEXICAN PESOS
PRICE PER PERSON
(\$275 ADDITIONAL HOUR)

Includes:

Rum: Bacardi Blanco, Matusalem Platino, Matusalem Clásico, Captain Morgan Spiced.
Vodka: Absolut Azul, Smirnoff, Smirnoff Tamarindo.
Whisky: JW Red Label, Jack Daniel's, Bulleit, Jameson.
Tequila: Tradicional Plata, Tradicional Reposado, Herradura Blanco.
Gin: Tanqueray, Boodles, Beefeater.
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

\$850 MEXICAN PESOS
PRICE PER PERSON
(\$425 ADDITIONAL HOUR)

Includes:

Rum: Bacardi Blanco, Matusalem Platino, Matusalem Clásico, Captain Morgan Spiced, Appleton Signature Blend, Havana 7, Zacapa Ambar 12.
Vodka: Smirnoff, Smirnoff Tamarindo, Absolut Azul, Ketel One Original, Ciroc.
Whisky: Buchanans 12, Jack Daniel's, JW Black Label, JW Red Label, Bulleit, Jameson, Bushmills Black Bush, Dewar's 12.
Tequila: Don Julio Reposado, Don Julio Blanco, Maestro Tequilero Dobel Diamante, Tradicional Reposado, Tradicional Plata, Patrón Silver, 1800 Cristalino, Herradura Reposado, Casamigos Blanco.
Gin: Tanqueray, Bombay Sapphire, Hendricks, Boodles, Beefeater.
Mezcal: Unión, 400 Conejos Espadín Joven, 400 Conejos Reposado, Amaras Joven, Ojo de Tigre Joven.
Liquor: Baileys.
Cognac: Hennessy Vsop.
Brandy: Torres 10.
Beer: Domestic or imported.
Cocktails

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

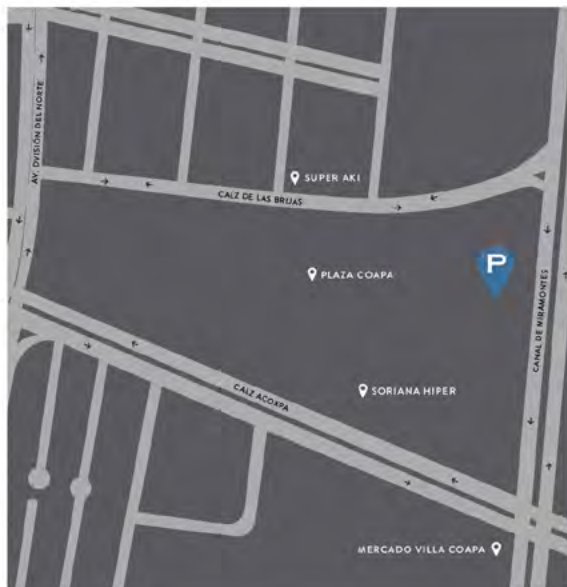


This menu only applies to groups of 10 or more people. Avoid excess.

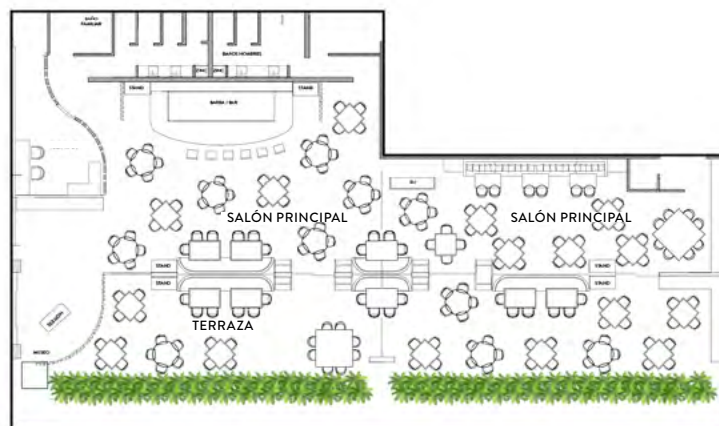
*2 hours Open Bar minimum | Mixers included (soft drinks) | All prices include taxes.



Location



Floor Plan



COAPA

CAPACITY: 196 pax | **MAIN HALL:** 105 pax | **TERRACE:** 91 pax

Calzada Acoxa #610 Centro Comercial
“Gran Terraza Coapa”

GROUPS AND SALES

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