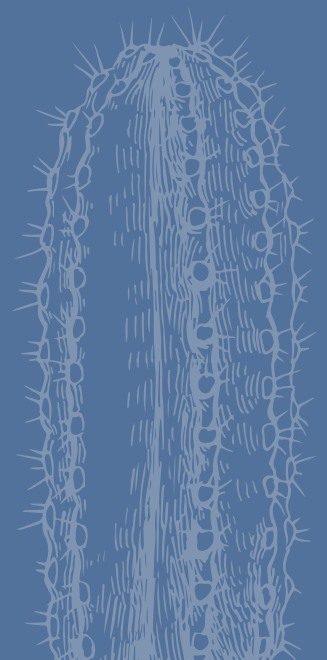


PORFIRIO'S®

CONTEMPORARY MEXICAN KITCHEN

✦ IN MEXICO, EVERY MEAL IS A CELEBRATION ✦

COAPA





PORFIRIO'S
RESTAURANT



**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.

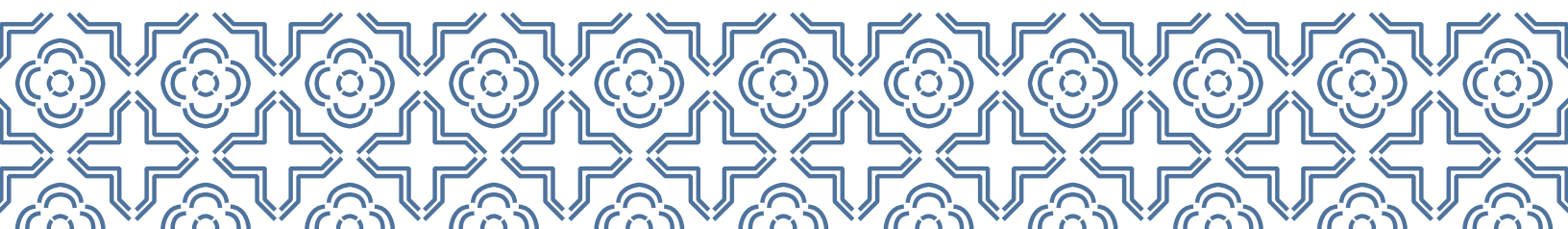
¡Buen provecho!





With venues in Mexico City (Polanco, Tere, **Coapa** and Coyoacan), Puebla, Guadalajara, Puerto Vallarta, Cancun, Playa del Carmen, Tulum 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
-4 oz-

MANGO TAMARIND SALAD

Lettuce mix, cashews, blueberries, cotija cheese, tamarind sticks and mango-habanero dressing
-10 oz-

*TUNA TOSTADAS

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

ROASTED PANELA

Morita sauce base, cactus leaves salad with red onion, cured meat salt, cherry tomato and corn tortillas
-7 oz-

MAIN COURSE

To choose

GRILLED PIBIL FISH

On corn Huarache with refried beans, Mexican sauce with pineapple and purslane salad with coriander
-7 oz-

FLAT BEEF MILANESE

Black beans, green sauce, gouda cheese, coriander, corn tortillas and sour cream
-6 oz-

GREEN ENCHILADAS

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

CHEESE STUFFED POBLANO CHILLI

Battered. Stuffed with fresh cheese and gouda in red sauce. Accompanied with rice and black beans
-1 piece-

DESSERT

To choose

LOS CHURROS

(To share)

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

FLAN

(To share)

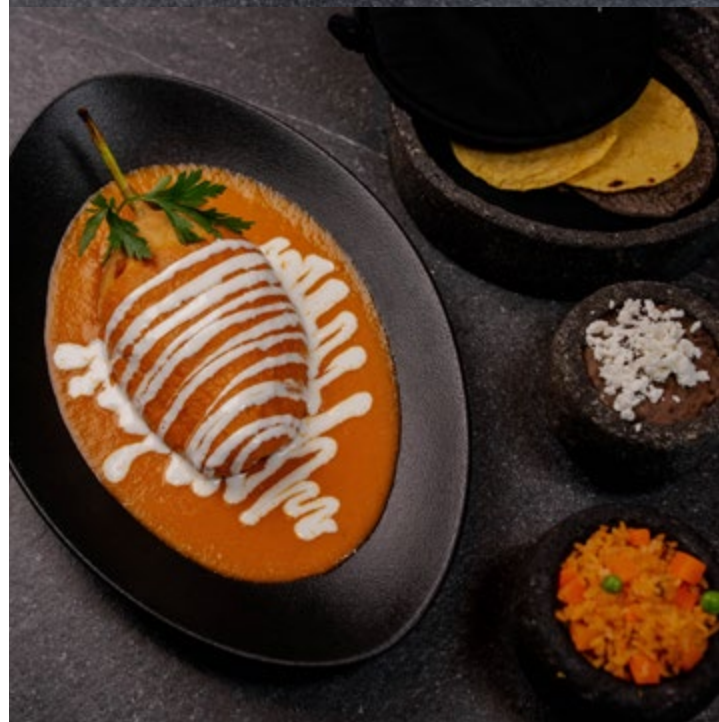
Served with candied peanuts, coconut ice cream, and Baileys®
-1 piece-

\$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-080623



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
-3 oz-

*CAESAR SALAD

Lettuce, parmesan cheese and
garlic croutons
-6 oz-

MAIN COURSE

To choose

GRILLED SALMON

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

GRILLED FLANK STEAK

Grilled cactus, panela cheese and
corn tortillas
-11 oz-

CHICKEN MILANESE

Corn cream, rajas poblanas and cheese
-5 oz-

CHARCOAL CAULIFLOWER IN GREEN MOLE

Peppermint and pistachio
-24 oz-

DESSERT

To choose

CHOCOLATE CAKE

(To share)

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

LOS CHURROS

(To share)

With vanilla, strawberry,
caramel and chocolate sauce.
Presented in a miniature
tradicional Mexican cart
-5 pieces-

GUAVA CHEESECAKE

(To share)

Pecan nut crust, citrus, guava
paste and berries jelly
-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
-7 oz-

*SEARED NEW YORK BEEF

Flamed tableside with mezcal Unión®. Accompanied with avocado
-6 oz-

FONDUE CHEESE WITH SHRIMPS

Melted cheeses, shrimps (5 oz) sautéed in poblano chili and chipotle

SPINACH AND GOAT CHEESE SALAD

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

MAIN COURSE

To choose

BRAISED SHORT RIB

Cooked for 4 hours. Spring onion, red serrano chili, avocado and corn tortillas
-28 oz-

SURF & TURF

Grilled beef fillet (7 oz) and shrimp (7 oz) with potatoes and corn tortillas

TUNA STEAK WITH PIPIAN

Sealed with chili rub, garlic potatoes and pickled onion
-9 oz-

CHARCOAL CAULIFLOWER IN GREEN MOLE

Peppermint and pistachio
-24 oz-

DESSERT

To choose

TRES LECHES WITH EGGNOG CAKE

Served with cinnamon cream, candied peanuts, blueberries, chocolate cookie crumble, and chocolate stones
-1 slice-

LOS CHURROS

(To share)

With vanilla, strawberry, caramel and chocolate sauce. Presented in a miniature tradicional Mexican cart
-5 pieces-

CHOCOLATE CAKE

(To share)

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

\$980 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

\$600 MEXICAN PESOS
 PRICE PER PERSON
 (\$300 EXTRA 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 EXTRA 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, Dewards 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**

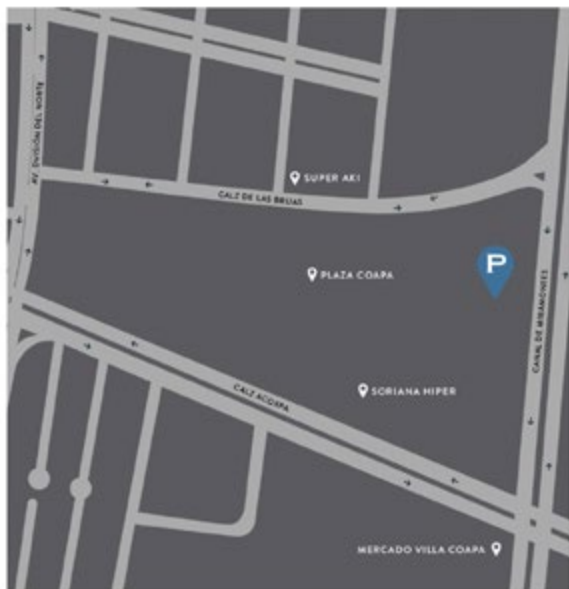
* Wines, bottled water and energizing drinks are not included.



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”

SALES & GROUPS

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PROUD MEMBER

GRUPO
ANDERSON'S
EST. 1963

PORTENO

TITOS

Harry's

PORFIRIO'S

BAK

CAO

EL SQUID BOE

LA VICENTA

ROOF

Club de la Calle

Sonora Pinos

MANTELA

Truda

Nicoletta

ERIZO