

PORFIRIO'S®

CONTEMPORARY MEXICAN KITCHEN

IN MEXICO, EVERY MEAL IS A CELEBRATION

CANCUN



**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, Toreo, 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

Tender white corn kernels with mayonnaise, panela cheese, chili powder, and lime juice

MANGO-TAMARIND SALAD

Lettuce, cashews, mango, dried cranberries, Cotija cheese, mango-habanero dressing, and tamarind stick

*TUNA TOSTADAS 2 pcs

Crispy blue corn tostadas topped with fresh tuna slices, creamy avocado, chipotle mayo, soy-cilantro mayo, and lime

QUESO FUNDIDO

Cheese au gratin. served with a flour tortilla "sobaquera" from Sonora

MAIN COURSE

To choose

TEQUILA-FLAMED SHRIMP 5 oz

Over creamy poblano chili rice

THIN BEEF STEAK 6 oz

With refried black beans, green salsa, sour cream, serrano chili, melted cheese, and handmade heirloom corn tortillas

OAXACAN ENMOLADAS 4 pcs

Tortillas filled with chicken. In Oaxacan black mole, served with sour cream, queso fresco, toasted sesame seeds, and pickled red onions

LA POBLANITA PASTA

Penne pasta with poblano chili cream, corn, mushrooms, purslane, and Cotija cheese

DESSERT

To share

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 Irapuato, vainilla from Papantla or Abuelita chocolate

SORBET

(To share)

Strawberry or lime

\$900 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. PFCUN-130225





GOLD MENU

STARTER

To choose

GUACAMOLE WITH RIB EYE RIND 7 oz
With serrano chili, cilantro, lime, and handmade heirloom corn tortillas

CILANTRO CHEESE

Breaded cheese. Served over green sauce, sesame seeds, and cilantro. Accompanied by flour tortillas

*TUNA TIRADITO

 4 oz

Yellowfin tuna, harvested from the coasts of the Mexican Pacific. Seared with coriander seeds, creamy avocado, purslane salad, and herb dressing

GRILLED AVOCADO SALAD

Bell pepper pico de gallo, queso fresco, and cilantro pesto

MAIN COURSE

To choose

“ZARANDEADO” STYLE SALMON

 9 oz

Cucumber, mango, avocado, zarandeada sauce, and avocado-chipotle dressing

MARINATED GRILLED FLANK STEAK

 11 oz

With grilled cactus, panela cheese, and handmade heirloom corn tortilla

GRILLED PICANHA

 11 oz

Smoked over charcoal, with a black garlic and ash crust. Served with baby onions and blistered chilies

BREADED CHICKEN MILANESA

 6 oz

Homestyle breaded chicken breast, served with a fresh tomato-avocado salad and French fries

CHILE RELLENO

Battered poblano chili, stuffed with our artisanal cheese blend, served over a roasted tomato ranchera sauce

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 Irapuato vainilla from Papantla or Abuelita chocolate

SORBET

(To share)

Strawberry or lime

\$1,100 MEXICAN PESOS

Price per person

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PLATINUM MENU

STARTER

A elegir

FRIED CALAMARI 7 oz

Lime, tomato, and guajillo chili mayonnaise

*NEW YORK AGUACHILE 6 oz

Flambéed with mezcal, zarandeada sauce, avocado, fried garlic, onion, and cilantro

*MANGO SALMON CEVICHE 4 oz

Cucumber, mango, avocado, zarandeada sauce, avocado-chipotle dressing, and crispy chips

*CAESAR SALAD

Garlic croutons, Caesar dressing, and parmesan cheese

MAIN COURSE

A elegir

SLOW COOKED BEEF SHORT RIB 7 oz

With white onion, roasted baby onions, serrano chili, avocado, lime, and cilantro

RIB EYE WITH MARROW 14 oz

Sautéed with onions, bell peppers, and mushrooms

SURF & TURF 16 oz

A combination of beef tenderloin and shrimp, served with chipotle dressing, baby potatoes, and blistered chilies

BREADED CHICKEN MILANESA 6 oz

Homestyle breaded chicken breast, served with a fresh tomato-avocado salad and French fries

CHILE RELLENO

Battered poblano chili, stuffed with our artisanal cheese blend, served over a roasted tomato ranchera sauce

DESSERT

A elegir

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

\$1,400 MEXICAN PESOS

Price per person

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REGULAR
OPEN BAR

\$700 MEXICAN PESOS

Price per person
(\$350 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.

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 hour)

Includes:

Rum: Bacardi 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.



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

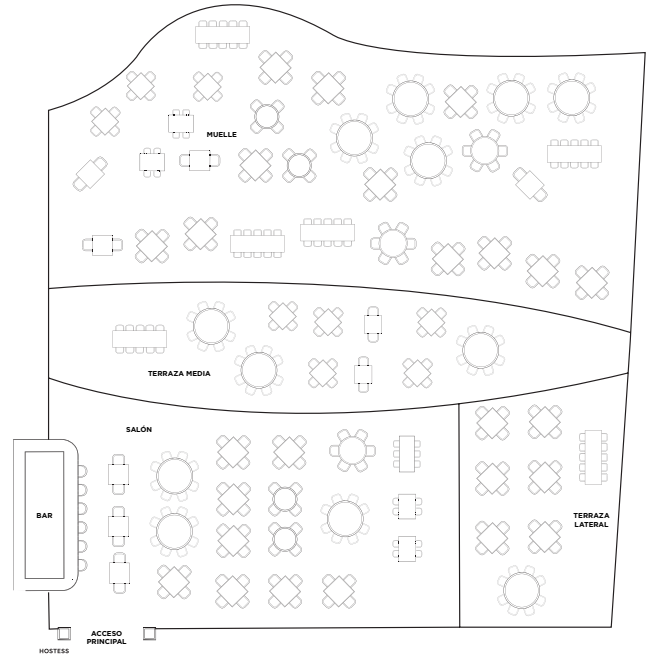
*2 hours Open Bar minimum | Mixers included (soft drinks) | All prices include taxes.



LOCATION



FLOORPLAN



CANCUN

CAPACITY: 410 pax | **MAIN HALL:** 90 pax | **DECK:** 201 pax
TERRACE: 60 pax | **SIDE TERRACE:** 44 pax | **BAR:** 14 pax

Bldv. Kukulcán Km 14.2 Hotel Zone. Cancún, Q. Roo

SALES DIRECTOR

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GRUPO
ANDERSON'S
EST. 1963

TILOS

Harry's

PORFIRIO'S

BAK

EL SQUID AGE

LA VICENTA

HIROOF

Caribbean

Senor Frogg

Fred's

Nicoletta

BODEGA ARGENTINA