

# MENU

# EL PATIO

LATIN HOMEMADE CUISINE



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## APPETIZERS

**Pupusas:** Typical dish from El Salvador tortilla of masa of corn or rice with your choice of filling.

**Maiz (Corn) \$ 4.95 Arroz (Rice) \$ 4.95**

Frijol	Beans
Queso con Loroco	Cheese & Loroco
Queso	Cheese
Queso con Frijol	Cheese & beans
Chicharron	Pork rinds
Queso con Chicharron	Cheese and Pork Rinds
Espinaca and Queso	Spinach and Cheese
Revueltal	Cheese and Beans
Queso con Ayote	Cheese & Zucchini
Queso con Pollo	Chicken & Cheese
Queso con Jalapeño	Jalapeño & Cheese
Queso con Chorizo	Chorizo and Cheese

**Chips, Salsa, and Guacamole \$ 8.50**

**Tamales: \$ 4.95**  
Traditional Latin American dish made with seasoned corn dough and vegetables wrapped in banana leaf. Your choices: Chicken or Pork

**Pastelitos: \$ 8.25**  
Corn dough seasoned with achiote and fried in corn oil. Your choice of Potatoes, Chicken or Beef

**Platano Frito: \$ 12.50**  
Fried sweet plantain served with beans and cream

**Yuca con chicharrones: \$ 15.25**  
Fried cassava with Pork meat served with homemade encurtido (coleslaw in lime juice).

**Tajaditas de Bananas con Pollo: \$ 14.75**  
Green banana slices served with salad of cabbage and chicken with sauce.

**Antojito Ejemplo: \$ 22.00**  
Combination plate with all the appetizers, cassava, pastelitos, green banana, pupusas, tamal and pork meat (see choices), tamales (see choices) & diced fried pork.



PLATANOS FRITOS



PUPUSAS



PASTELITOS



ANTOJITO EJEMPLO

## DESAYUNOS

Homemade breakfast all served with fresh cheese, beans, avocado, cream and corn or flour tortillas and eggs of your choice. You can order it with casamiento (fried rice, beans and vegetables).

**Huevos \$15.00**

**\*Huevo con Chorizo:** Tradicional sausage mixed with eggs  
**\*Huevo con Jamon:** Eggs, ham with Veg.  
**\*Huevo Revueltos:** Scrambled eggs with tomatoes, bell peppers and onions  
**\*Huevo Picado:** Scrambled Eggs  
**\*Huevo Estrellados:** Fried eggs to your preference  
**\*Huevos Rancheros:** Fried tortilla with fried eggs and homemade salsa ranchera

**\*Desayuno Especial con Carne: \$ 21.00**  
Traditional breakfast with eggs, sausage, cheese, avocado, cream, plantain and beans

**\*Baliada: \$ 6.99**  
Traditional dish of Honduras, homemade flour tortillas stuffed with scrambled eggs, fresh cheese, cream, avocado and beans served with pico de gallo (salsa).

**\*Con carne, pollo o chorizo: With chicken, Beef or Sausage \$ 8.00**



TAMALES



DESAYUNO ESPECIAL



BALIADA



HUEVOS RANCHEROS

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.\*



## DISHES

**\*Carne Asada Especial:**  
Traditional carne asada with chorizo (sausage) fresh cheese, green onions, avocado, served with rice, beans, pico de gallo, lettuce salad and corn or flour tortillas. **\$25.99**



**CARNE ASADA ESPECIAL**

**CHILE RELLENO**

**\*Chile Relleno:**  
Homemade pasilla pepper stuffed with meat of your choice wrapped with eggs and special house sauce **\$22.00**  
Choice of fillings:  
\*Carne (Beef)  
\*Pollo (Chicken)  
\*Puerco (Pork)  
Queso (cheese)

**\*Pollo con Tajadas:** Fried chicken Latin American style served with bed of slice of green banana, cabbage, pico de gallo and homemade dressing. **\$22.00**



**POLLO CON TAJADAS**

## SOUPS

Home style Latin America soups all served with corn tortillas and side of chopped condiments (onions, cilantro and jalapeño).

**\*Sopa de Mariscos:** **\$ 25.99**  
Seafood soup with octopus, calamari, crab, shrimp, scallops, fish & vegetables (carrots potatoes, cassava & chayote.)

**\*Sopa de Camarones:** **\$25.99**  
Traditional shrimp soup with vegetables (carrots, chayote, cassava and potatoes).

**\*Sopa de Res:** **\$25.99**  
Traditional Latin American soup with bits of beef and vegetables (corn, plantain, chayote, cabbage, potatoes, cassava and zucchini).

**\*Sopa de Patas:** **\$25.99**  
Homemade soup with cow's belly and hooves, served with vegetables (plantain, cassava, chayote, cabbage and corn).

**\*Sopa de Gallina:** **\$25.99**  
Chicken soup, farm-fresh, prepared with vegetables, served with a quarter roast chicken and rice on the side.



## SIDE ORDERS

Cream/Crema	\$ 4.50
Arroz/Rice	\$ 4.50
Frijoltes (Beans)	\$ 4.50
Pan Frances (French Bread)	\$ 4.50
Aguacate (Avocado)	\$ 4.50
Tortillas de Maiz (Corn Tortilla)	\$ 2.50
Tortillas de harina (Flour tortilla)	\$ 2.50
Platano Maduro (Sweet Fried Plantain)	\$ 7.50
Guacamole	\$ 6.50
Jalapeño	\$ 1.50
Nopales (Cactus)	\$ 3.50
Chicharrones (Fried Pork)	\$ 8.99
Queso Fresco (Fresh Cheese)	\$ 4.00
Tajaditas (Green Bananas)	\$ 5.30
Chorizo (Sausage)	\$ 5.30
Vegetales (Vegetables)	\$ 7.50
Side de Yuca	\$ 6.50

## SALADS

Our salads are prepared with fresh products.

**Lechuga de Bola Fresca:**  
Half \$ 10.49 Full \$ 12.49  
Fresh iceberg lettuce with tomato, radish, cucumbers and grated cheese.

**Ensalada de Carne:** **\$ 20.50**  
Served with fresh iceberg lettuce, tomato, cucumbers, avocado, carne asada and grated cheese.

**House Special Salad:** **\$ 20.50**  
Mixed lettuce with tortilla chips, avocado, chicken, grated cheese and homemade corn and beans sauce.



**ENSALADA DE CARNE**



**HOUSE SALAD**

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## ENTREES

All served with rice, beans and corn or flour tortillas.

### CHICKEN

\$ 22.99

**Pollo frito:** fried chicken Latin America style ¼ of chicken served with cabbage salad and slices of green banana.

**Pollo en Crema:** Chicken breast sauteed in skillet with mushroom and onions in cream sauce served with lettuce salad

**\*Pollo Asado:** Marinated chicken breast roasted on the grill, served with lettuce salad.

**\*Pollo Guisado:** Chicken pieces with potatoes, carrots, and chayote cooked in a special house sauce, rice and beans served with lettuce salad on the side.

**\*Pollo Encebollado:** ¼ chicken with bone, sauteed in skillet with green peppers and onions, served with tomato and cucumber salad.



POLLO ASADO

### BEEF

**\*Bistec Encebollado:** \$24.50

Beef sauteed in skillet with green pepper, onion and tomatoes.

**\*Carne Guisada:** \$24.50

Beef with potatoes, carrots, and chayote cooked in a special house sauce, rice and beans served with lettuce salad on the side.

**\*Chuleta Hondureña:** \$24.50

Pork Chop, potato salad, rice and Vegetables with broccoli.



BISTEC ENCEBOLLADA



CHULETA HONDURENA



CARNE GUISADA



POLLO GUISADO



POLLO ENCEBOLLADO

## SEAFOOD

All served with rice, beans, salad and corn or flour homemade tortillas \$26.00

**\*Camarones con Verduras:** Pan fried shrimp with vegetable house sauce.

**\*Camarones Rancheros:** Pan fried shrimp with green peppers, tomato, and special homemade ranchera sauce.

**\*Camarones al Mojo de Ajo:** Pan fried shrimp, green peppers, onions and mushrooms in garlic sauce.

**\*Camarones en Crema:** Pan fried shrimp with onions and mushrooms in cream sauce.

**\*Pescado Frito:** Fried whole tilapia fish served with avocado, pico de gallo and slices of green banana.

**\*Pescado a la Plancha:** Fillet of tilapia on flat grill marinate.

**\*Camarones Empanizados:** Shrimp breaded with tomato and cucumber salad.

**\*Cocktail de Camarones:** Shrimp cocktail.



COCKTAIL DE CAMARONES



CAMARONES EMPANIZADOS



PESCADO A LA PLANCHA



PESCADO FRITO



CAMARONES RANCHEROS

## KIDS MENU

French Fries \$5.75

Kids Drink \$4.00

Chicken Nuggets \$10.00

Kids Quesadilla \$11.00

Kids Tacos \$9.49

Kids Pupusas \$9.49



KIDS QUESADILLA

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## HOUSE SPECIALTY

**\*Bandeja Paisa:** \$25.99  
Traditional dish from Colombia served with carne asada, sausage, empanadas, rice beans, arepa, eggs, and avocado, fried pork and sweet platanos

**\*Molcajete:** Traditional Mexican dish with nopal (cactus) chorizo (sausage) fresh cheese, avocado, Green onion and special homemade tomato sauce, served in volcanic Stone (molcajete) and rice, beans, corn or flour tortillas and meat of your choice.

**\*Carne Asada** \$ 25.99  
**\*Mariscos (Seafood)** \$ 26.00  
**\*Pollo (Chicken)** \$ 25.99  
**\*Mixto (Combinations)** \$ 29.99

**\* Tostadas** \$17.99  
Con tortilla fried with guacamole, lettuce and cheese, over meat of your choice

**\* Tacos** \$17.99  
Four traditional Mexicanos soft tacos, corn tortillas and meat of your choice, served. With jalapeno, cilantro, onions, radish, and green sauce.

**\* Quesadillas** \$17.99  
Mexican quesadilla, flour tortilla and cheese or meat of your choice, served with lettuce. With lettuce and sour cream.

**\* Pan Relleno** \$15.50  
Traditional Salvadoran sandwich prepared with french bread, cabbage with mayonnaise, lettuce, tomatoes, cucumber, and chicken in house sauce

**\* Torta** \$16.00  
Traditional Mexican sandwich, ham, beans, tomatoes and meat of your choice. Served with cassava

**\* Burrito** \$16.00  
Your choice of meat, rice and beans, lettuce, tomato, cheese, and guacamole wrapped in a flour tortilla

**\* Nachos** \$17.99  
Tortilla chips topped with cheese tomato, cilantro, onions jalapeno sour cream and guacamole

**\* Enchiladas Hondureñas** \$17.99  
Crispy tortillas topped with beef vegetables, cabbage tomato sauce and fresh cheese

**\* Taquitos Hondureños** \$17.99  
Fried tortilla grilled with chicken topped with cabbage, pico de gallo, chicken sauce, and fresh cheese

Choose your meat:

Asada (Asada), Al Pastor (The Pastor),  
Pollo (Chicken), Chorizo (Sausage),  
Carnitas (Pork), Camarones (Shrimp)

## DESSERTS

Homemade special dessert.

**Empanadas de Platano:** \$ 12.99  
Plantain balls stuffed with corn starch pudding, served with banana and whipped cream.

**Platano Dulce:** \$ 10.99  
Plantain pieces with brown sugar and condensed milk melted over.

**Chilate con Nuegados:** \$12.99  
Salvadorean typical dessert, cassava, ground brown sugar melted up served with chilate (corn gruel).

**Tamal de Elote:** \$ 6.99  
Sweet corn, reduced milk and sugar.

**Flan:** \$ 9.99  
Traditional homemade style Latin dessert made of smooth thick custard topped with caramelized sugar.



MOLCAJETE MIXTO



MOLCAJETE DE ASADA



BANDEJA PAISA



NACHOS



TORTA



PAN RELLENO



QUESADILLA



BURRITO



TAQUITOS HONDUREÑOS



ENCHILADAS HONDUREÑAS

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CHILATE



EMPANADAS DE PLATANO



FLAN



TAMAL DE ELOTE



## BEVERAGES

### HOT DRINKS

Hot Chocolate	\$ 6.49
Cafe	\$ 4.50
Tea	\$ 4.50
(Chamomile, Lemon, Cinnamon Apple)	



ATOL DE ELOTE

<b>Atol de Elote</b>	\$ 8.49
Homemade hot drink made based on corn milled and mixed with milk, sugar and cinnamon.	

### HOUSE DRINKS

<b>Horchata de Morro</b>	\$ 4.50
Morro's horchata with evaporated milk and vanilla.	
<b>Tamarindo</b>	\$ 4.50
Traditional American style tamarind water.	
<b>Ensalada de Frutas:</b>	\$ 4.50
Drink fresh fruit salad, mango, and apple, pineapple and cashew fruit.	
<b>Nance:</b>	\$ 4.50
Yellow Berry (Tropical fruit).	
<b>Maracuya:</b>	\$ 4.50
Tropical Passion fruit.	
<b>Iced Tea</b>	\$ 4.50

### WINES

RED / MERLOT  
 CABERNET SAUVIGNON ARGENTINA  
 WHITE / CHARDONNAY

### WHISKEY

Jack Daniels / Black Label "12",  
 Hennessy / Chivas Regal "12, 18"  
 Marker's Mark / Crown Royal  
 Buchanan's "12 Y 18" / Jameson  
 Bushmill / Jim Beam

### TEQUILAS

**Jose Cuervo:** Gold, Reposado, Silver  
**Patron:** Silver Reposado, Añejo, Citrone  
**Hornitos:** Reposado, Plata  
**Don Julio:** Blanco, Añejo, Reposado  
**1800:** Añejo, Reposado, Silver  
**Tres Generaciones:** Reposado, Añejo Jimador /  
 Cazadores / Sauza / Texan

### MARGARITAS

House            Mango,  
 Tamarindo    Strawberry



### BOTTLED SODA

	\$ 4.99
Cola Champan (El Salvador)	
Tropical Grape and Banana (Honduras)	
Jarritos or Coca-Cola (Mexico)	

### SODA

	\$ 4.50
Coca-Cola, Sprite, Root Beer, Diet Coke, Fanta, Jarritos	



SODAS



AGUAS DE SABOR

## DRINKS

### RUM

Capitan Morgan,  
 Bacardi 151, Gold, Superior

### VODKA

Grey Goose / Rue 33 / Skyy  
 Jovelle / Absolut Citron Mandarin

### COGNAC

Hennessy / Remy Martin / Grand Marinier

### COCKTAILS

Yogui / Mojito / Cuba Libre / Long Island

### BEERS AND MICHELADAS

**Honduras:** Port Royal and Barena, Salva vidas  
**Guatemala:** Famosa    **Costa Rica:** Imperial  
**Holland:** Heineken  
**Mexico:** Corona, Corona Light, Negra Modelo,  
 Modelo Especial, Pacifico, Victoria, Tecate,  
 Bohemia, XX Lager, XX Ambar  
**Local:** Budweiser, Bud Light  
**El Salvador:** Regia, Pilsener



18% TIP ADDED TO  
 PARTY OF 5 OR MORE

HAPPY HOUR  
 4-6 MON-FRI