

PORFIRIO'S®

COCINA MEXICANA CONTEMPORÁNEA

PÓSADAS

PUEBLA

ENGLISH



The image shows the interior of a restaurant named Porfirio's. The ceiling is a complex geometric structure with triangular panels, some of which are illuminated from within. Several large, spherical, copper-colored pendant lights hang from the ceiling. The walls are covered in a dense, green, leafy wall treatment. In the center, a black rectangular sign displays the restaurant's name. The dining area is filled with round tables set with white tablecloths, glassware, and silverware. The chairs are upholstered in various shades of blue and green. To the right, there is a wooden shelving unit with glassware and other items. The overall atmosphere is warm and sophisticated.

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.

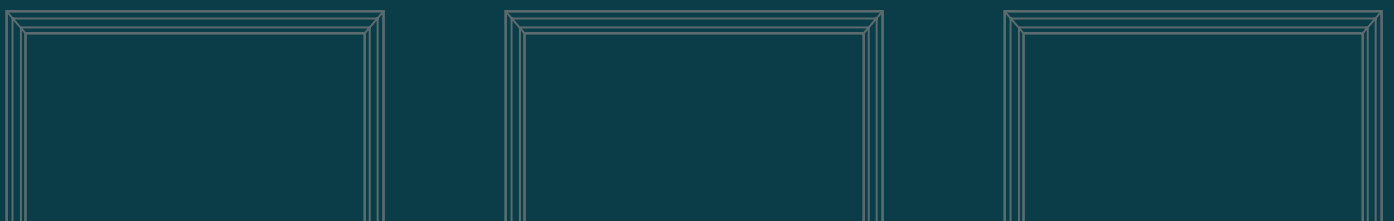
¡Buen provecho!





With venues in Mexico City (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

APPETIZER

To choose

ESQUITES WITH FLANK STEAK 4 oz

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

MANGO TAMARIND SALAD 10 oz

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

*TUNA TOSTADAS 2 pieces

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

ROASTED PANELA 7 oz

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

ENTRÉE

To choose

GRILLED PIBIL FISH 7 oz

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

BEEF MILANAISE 6 oz

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

GREEN ENCHILADAS 4 pieces

Chicken, fresh cheese, red onion and sour cream

CHEESE STUFFED POBLANO CHILLI 1 piece

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

DESSERT

To choose

LOS CHURROS 5 pieces

(To share)

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

FLAN 1 piece

Served with liquid caramel. Decorated with diplomat cream with cinnamon, strawberry, blackberry and mint

\$620 Mexican pesos

Price per person

This menu only applies to groups of more than 10 people

All prices include taxes | Tip is not included | Prices are in Mexican pesos | Quantities in protein weights are prior to cooking | *Consumption of raw product is under your responsibility SSA. PFPUE-110324



GOLD MENU

APPETIZER

To choose

GUACAMOLE WITH RIB EYE 7 oz
Served in a molcajete

CORIANDER CHEESE
2 pieces
Crispy gouda cheese sticks with green sauce

***SALMON CEVICHE WITH MANGO** 3 oz
Avocado and chipotle dressing

***CAESAR SALAD** 6 oz
Lettuce, parmesan cheese and garlic croutons

ENTRÉE

To choose

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

OUTSIDE SKIRT 11 oz
Grilled cactus, panela cheese and corn tortillas

CHICKEN MILANAISE 5 oz
Corn cream, poblano strips and cheese

ROASTED CAULIFLOWER IN SEEDED PIPIAN 24 oz
With peppermint and pistachio

DESSERT

To choose

CHOCOLATE CAKE
1 piece
Hazelnut, mascarpone cheese, coffee, berries, Snickers® chocolate and Mexican chocolate sauce

LOS CHURROS 5 pieces
(To share)
With vanilla, strawberry, caramel and chocolate sauce. Presented in a miniature traditional Mexican cart

GUAVA CHEESECAKE 1 slice
(To share)
Pecan nut crust, citrus, guava paste and berries jelly

\$820 Mexican pesos

Price per person

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PLATINUM MENU



APPETIZER

To choose

CRISPY BABY CALAMARI 7 oz

Red habanero sauce and dry red chili mayo

*SEARED NEW YORK BEEF 6 oz

Flamed tableside with mezcal Unión®. Accompanied with avocado

MELTED CHEESE WITH SHRIMPS 5 oz

Sautéed in poblano chili and chipotle

SPINACH AND GOAT CHEESE SALAD

Peanuts, corn, green apple, bacon and berries vinaigrette

ENTRÉE

To choose

BRAISED SHORT RIB 28 oz

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

SURF & TURF

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

TUNA STEAK WITH PIPIAN 9 oz

Sealed with chili rub, garlic potatoes and pickled onion

ROASTED CAULIFLOWER IN SEEDED PIPIAN

With peppermint and pistachio

DESSERT

To choose

TRES LECHES AND ROMPOPE CAKE 1 piece

Mini pot served with vanilla sponge cake, cinnamon pimp cream, candied peanuts, blueberries, chocolate cookie dough and choco stones

LOS CHURROS 5 pieces (To share)

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

CHOCOLATE CAKE

1 piece

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

\$980 Mexican pesos

Price per person

This menu only applies to groups of more than 10 people

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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.
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

\$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 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

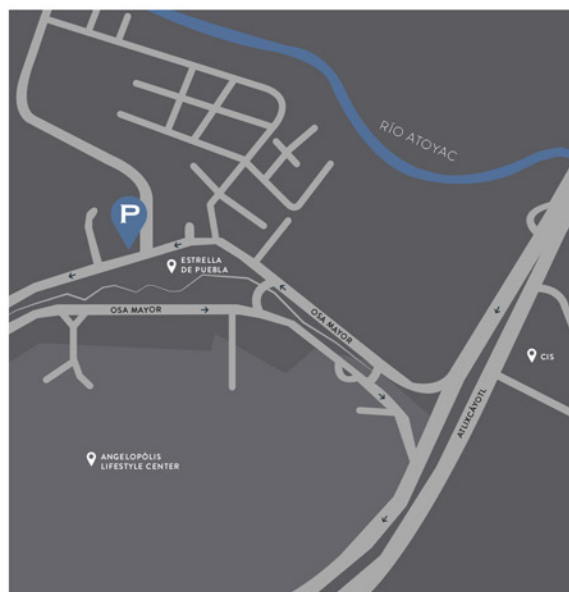
* Wines, bottled water and energizing drinks are not included.



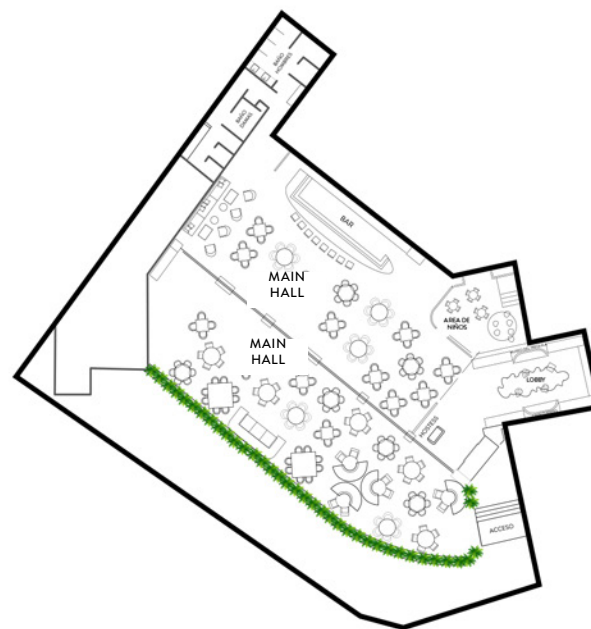
This menu only applies to groups of 10 or more people. Avoid excess.
 *2 hours Open Bar minimum | Mixers included (soft drinks) | All prices include taxes.



Location



Floor Plan



PUEBLA

CAPACITY: 234 pax | **MAIN HALL:** 226 pax | **BAR:** 8 pax

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Frente a la estrella de puebla

SALES & GROUPS

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GRUPO
ANDERSON'S
EST. 1963

EL PORTEÑO

TTOS

Harry's

PORFIRIO'S

BAK

CAO

EL SQUID ROE

LA VICENTA

HIROOF

Carbon & Charcoal

Senior Friends

Tread's

Nicoletta

ERIZO

PORFIRIO'S®

COCINA MEXICANA CONTEMPORÁNEA



MERRY
CHRISTMAS

