

Traditional and contemporary
Mexican food,
Ph (609) 865.5293







Visit our website:

www.patatasderafa.com


Nuestra Menu

We identified with this symbol  our vegetarian options, with  the spicy ones.

Tortillas de Patata

 Classic	Potatoes and Onion, the landmark of the Spanish Tortilla	\$20
Campesina (rustic)	We added Spanish Chorizo (Sausage) for an additional taste	\$28
 Vegetarian	For veggie lovers, we added peas and red pepper (pimiento)	\$25
 Conquistadora 	We added the Mexican touch; Poblano Peppers, it could be spicy	\$25

Other Spanish tapas:


Octopus Gallega	Octopus over a bed of potatoes, with smoked spices and coarse salt (1 Lb)	\$35
Gambas al Ajillo 	Shrimps in garlicky sauce w/ guajillo chile (1 Lb)	\$30

Tapas & Botanas (Appetizers)

The Classics

 Crudites (serve 10-12)	An assortment of vegetables surrounding a homemade creamy spinach dip Baby Carrots, Cucumber, Mini sweet peppers Cauliflower, Celery and Cherry tomatoes.	\$30
 Mediterranean (serves 10-12)	Labneh (strained yogurt), Hummus, Baba Ghanoug (mashed eggplant), Tzatziki, tomato bruschetta and giant olives. Served with fresh and toasted Pita	\$40
 Grilled Veggies - served cold (serve 10-12)	Grilled Vegetable Platter Of Zucchini, Yellow Squash, Eggplant, Asparagus, Carrots, Green Onions & Tomato. Served with your choice of Hummus or Tzatziki	\$40
 Classic Cheese Platter (serves 10-12)	Classic assortment of Cheddar, Muenster, Mozzarella and Swiss cheeses w/crackers'	\$45
 European Cheese Quartet (serves 10-12)	Provolone, Gouda, Brie, Goat served with seasonal fruits and crackers	\$55
Charcuterie Platter (serve 10-12)	Assortment of cured meats, salami Genoa, roast beef, sopressata, Prosciutto, Ham w/crackers and artisanal bread.	\$55

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Cold Options

Mini Tortas de Jamón con Queso	\$ 20
Mini sub with smoked ham, American cheese, lettuce, tomato,	Dozen
Wraps , your choice of;	
Classic – Ham, cheese, chicken & veggies	\$ 25
Mexican – Chicken, Poblano peppers, corn kernels & veggies	Dozen
Combined – a tray with a mix of both	
Cocktail de Camaron	\$ 25
Shrimp in a citrus tomato sauce with chopped vegetables	2 Lb
Green Fish Ceviche	\$ 25
Fish ceviche with a Cilantro and olives vinagrette	2 Lb

Hot Options

Taquitos Dorados	\$25
Deep Fried rolled tacos, filled with your choice of; Chicken or  Potato (served with a portion of lettuce, grated fresh cheese, cream and salsa)	Dozen
 Herb Roasted Potatoes	\$16
Slow roasted baby potatoes seasoned in butter and cilantro	3 Lb
Our Famous TURNOVERS (Quesadillas / Empanadas)	
ARGENTINAN EMPANADAS:	
Baked flour turnover stuffed with your choice of: Ground beef, Ham w/cheese, Corn Kernels w/cheese (served with chimichurri)	\$33 Dozen
MEXICAN QUESADILLAS	
Corn dough turnover deep fried stuffed with your choice of: Chicken Tinga,  Chihuahua Cheese or  Potato (served with the salsa of your choice)	
Bacon wrapped Dates	\$30
Medjool Dates wrapped in bacon slowly cooked	Dozen

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Served with salsas (a mild and a spicy) and your choice of; corn chips, soft tortillas or tostadas

	Medium (Serve 8-10)	Large (Serve 15-17)
✓ Frijoles Refritos Refried beans	\$ 25	\$ 40
✓ Arroz Mexicano Rice with vegetables, Add \$3 if red (tomato) or Green (Poblano)	\$ 30	\$ 50
✓ Queso en tomatillo Fried cheese cubes in tomatillo sauce	\$ 40	\$ 70
✓ Rajas con crema 🍴 Poblano pepper slices with corn kernels in a creamy sauce	\$ 40	\$ 70
Chicharron en Salsa Verde Pork rinds in a green salsa	\$ 40	\$ 70
Traditional Tinga de Pollo Shredded chicken in tomato sauce with onion and spices	\$ 40	\$ 70
Homestyle Picadillo Beef ground meat in tomato sauce w/vegetables	\$ 45	\$ 80
Albondigas en Chipotle 🍴 Beef meatballs with tomato and a hint of chipotle	\$ 50	\$ 90
Mole con Pollo Shredded chicken in the ancestral Mexican sauce made out of nuts, spices, dried chiles and a hint of Mexican Cacao (chocolate)	\$ 50	\$ 90
Cochinita Pibil Southern style shredded pork, slowly cooked marinated with spices. Served with habanero sauce (🍴🍴🍴🍴) and cured red onion.	\$ 60	\$ 100
Pastas	Medium (Serve 8-10)	Large (Serve 15-17)
✓ Fideo Seco Mexican rice noodles in tomato sauce with grated fresh cheese & cream	\$ 35	\$ 50
Spaguetti Mexicano 🍴 Spices, butter, bacon and a hint of chipotle to prepare this unique pasta	\$ 35	\$ 50
La Lasagna The Mexican version of the Italian Classic, with chicken, poblano peppers, mushrooms and corn kernels	\$ 85	\$120

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ORDERING MADE EASY:

Not sure what to order? Simply select one of the catering packages below, medium trays including 2 salsas and your choice of corn chips, tostadas or soft tortillas. Include also plates, utensils and napkins:



BASIC – Refried Beans, Rice and one stew; Picadillo, Tinga or Chicharron (Serve 10-12)	\$ 110
VEGETARIAN  – Rice, Refried Beans, Queso en Tomatillo & Rajas c Crema (Serve 12-14)	\$ 149
CLASSIC FEAST – Rice, Rajas con Crema, Cochinita Pibil & Albondigas (Serve 13 to 15)	\$ 196
TACO PARTY – Tacos Dorados, toppings, refried beans, rice & 3 Salsas (Serve 10-12)	\$ 145

Las Salsas

Raw / Uncooked

	8 Oz	14 Oz
Green – tomatillo, garlic & onion share the pot of this traditional salsa	\$ 6	\$10
Pico de Gallo – The classic with tomato, onion and cilantro.	\$ 6	\$10
Chipotle onion – Chipotles & Onion with spices 	\$ 6	\$10
Habanero – the spiciest chile of Mexico with red onion and salt   	\$ 9	\$13


Cooked

Tomatillo – Roasted tomatillo & cilantro sauce	\$ 8	\$12
Red – Home made recipe with tomatoes & onion 	\$ 8	\$12
Morita – Tomatillo and Morita dry smoked chile 	\$ 8	\$12

Desserts / Postres

	Individual	9" Ring Serve 8-10
Arroz con Leche al Coco (Rice pudding with Coconut) Mexican classic pudding with raisins	\$3	\$30
Gelatina de Cajeta (Caramel Gelatin) Gelatin prepared with the classic goat milk caramel "Cajeta"	\$ 3	\$30
Flan con Almendras (Almond Flan) Spanish flan with almonds	\$3.5	\$35

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