



El Patron

LATIN CUISINE

Monday & Tuesday
Dinner Specials

Enjoy our Happy Hour Specials
3 pm to 7 pm



El Patron

LATIN CUISINE



@elpatronnyc

Menu available
after

3 PM

Monday & Tuesday Dinner Specials

\$ 12.99

Burro Grande

Flour tortilla stuffed with beans, mexican rice, cheese, grilled steak or chicken, served with ranchera, tomatillo sauce and sour cream

Rotisserie Chicken

A juicy half rotisserie chicken served with white rice and red beans

Chimichangas

Deep fried tortilla stuffed with shredded chicken, onions, cheese and green peppers, served with guacamole, sour cream, rice and red beans

Pollo Volador

Grilled chicken breast in a mushroom sauce served with french fries and white rice

Carne Encebollada

Grilled top sirloin steak served with sautéed onions, sweet plantain, rice and beans

Chicharrones de Pollo

Fried chicken chunks served with white rice, red beans and sweet plantain

Chuleta Empanizada

Breaded pork loin, served with white rice and salad

Mini Paise

Grilled steak, fried pork skin, sweet plantain, avocado, fried egg, beans and white rice

Arroz con pollo

Yellow rice, peas, carrots, shredded chicken, served with sweet plantain

18% Gratuity will be added onto checks.

PLEASE INFORM SERVER PRIOR TO ORDERING IF ANY ONE IN YOUR PARTY HAS ANY FOOD ALLERGIES



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Monday & Tuesday Dinner Specials



Burro Grande

Flour tortilla stuffed with beans, mexican rice, cheese, grilled steak or chicken, served with ranchera, tomatillo sauce and sour cream.



Rotisserie Chicken

A juicy half rotisserie chicken served with two choices of rice, sweet plantain, red beans, salad or french fries.



Chimichangas

Deep fried tortilla stuffed with shredded chicken onions, cheese and green peppers, served with guacamole, sour cream, rice and red beans



Pollo Volador

Grilled chicken breast in a mushroom sauce served with french fries and white rice.



Carne Encebollada

Grilled top round steak served with sauteed onions, sweet plantain, rice and beans.



Chicharrones de Pollo

Fried chicken chunks Served with white rice, red beans and sweet plantain



Chuleta Empanizada

Breaded pork loin, served with white rice and salad.



Mini Paise

Grilled steak, fried pork skin, sweet plantain, avocado, fried egg, beans and white rice



Arroz con pollo

Grilled steak, fried pork skin, sweet plantain, avocado, fried egg, beans and white rice

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Order Online www.elpatronqueens.com

WE DELIVER (718) 819-2121

194-01 Northern Blvd., Flushing, NY 11358



El Patron Happy Hour

LATIN CUISINE

MONDAY TO FRIDAY

3 PM To 7 PM

\$5 Frozen Daiquiris

\$5 Piña Colada

\$5 Frozen Margaritas

\$5 Sangrias

1/2 Priced Well Drinks

\$5 House White

\$5 House Red

\$5 Beers

TACOS (MINIMUM OF 3) \$2.00 each

Soft tacos, steak, chicken or pork, served with cilantro onions and sour cream

(CHICKEN WINGS (ORDER OF 7) \$7.99

Choice of mango honey BBQ, buffalo, mango habanero

JALAPENO POPPERS (ORDER OF 6) \$5.99

Breaded jalapenos stuffed with cream cheese

MOZZARELLA STICKS (ORDER OF 6) \$4.99

Served with marinara sauce

(CHICKEN FINGERS (ORDER OF 3) \$4.99

Served with BBQ sauce

NACHOS \$5.99

Crispy corn tortillas, beans, cheese, sour cream and jalapenos

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Meat & Fish

Bandeja Rola	\$29.99
Half grilled chicken, steak, breaded pork loin, sweet plantain, avocado, red beans & white rice	
Ropa Vieja	\$19.99
Shredded beef with onions and tomatoes, served with sweet plantain, white rice & black beans	
Carne Guisada	\$19.99
Steak in a creole sauce served with sweet plantain, red beans & white rice	
Bandeja Paiza	\$19.99
Grilled steak, fried pork skin, sausage, sweet plantain, avocado, fried eggs, red beans & white rice	
Chuletas	\$18.99
Grilled pork chops, served with white rice, sweet plantain & black beans	
Chuleta Empanizada	\$18.99
Breaded pork loin, served with sweet plantain, salad & white rice	
Mango Chicken	\$19.99
Half grilled chicken (with bone) in a mango sauce, white rice, red beans & sweet plantain	
Pollo Volador	\$18.99
Grilled chicken breast served in a mushroom sauce, salad & white rice	
Carne Encebollada	\$19.99
Grilled top sirloin steak, served with sautéed onions, sweet plantain, white rice & red beans	
Pechuga a la Parrilla	\$18.99
Grilled chicken breast served with Mexican rice, red beans & sweet plantain	
Filet Mignon	\$28.99
Grilled filet mignon, served with mixed vegetables, white rice and Demi glaze mushroom sauce (on the side)	
Plato Patron	\$32.99
Grilled filet mignon, served with jumbo shrimp, mixed vegetables & potato croquette	
Tampiquena	\$28.99
Grilled shell steak, served with sautéed onions, rajas, guacamole, ranchera cheese enchilada, Mexican rice & red beans	
Pargo Rojo	\$24.99
1 1/4 fried red snapper (bones) served with green plantain, white rice and salad	
Chicharrones de Pollo	\$15.99
Fried chicken chunks served with white rice, red beans and sweet plantain	
Pollo Empanizado	\$18.99
Breaded chicken breast served with white rice, red beans and sweet plantain	

Mexican Heritages

Tacos

Corn tortilla stuffed with steak, chicken or pork, cabbage, cilantro, onion, cheese, sour cream, served with Mexican rice & red beans

\$14.99

Chiles Rellenos

Chile poblano stuffed with shredded beef, sour cream, over ranchera sauce, served with black beans & Mexican rice

\$19.99

Enchiladas Suizas

Corn tortilla stuffed with chicken served with green tomatillo sauce, Swiss cheese, sour cream, Mexican rice & red beans

\$17.99

Enchiladas Rancheras

Corn tortilla stuffed with chicken served with ranchera sauce, sour cream, Mexican rice & red beans

\$17.99

Chimichangas

Fried flour tortilla stuffed with shredded chicken, cheese, onions, peppers, served with guacamole, sour cream, pico de gallo, Mexican rice & red beans

\$17.99

Fajitas

Marinated sizzling onions, peppers, mushrooms, served with warm corn tortillas, pico de gallo, guacamole, sour cream, Mexican rice & red beans

Chicken

Steak

\$19.99

\$21.99

Shrimp

Mixed

\$23.99

\$27.99

Burro Grande

Flour tortilla stuffed with red beans, mexican rice, cheese, steak, or chicken served with ranchera, tomatillo sauce, lettuce, pico de gallo and sour cream

\$17.99

3 1/2 lb Super Burro

Flour tortilla, red beans, mexican rice, cheese, ranchera, green tomatillo sauce, lettuce, pico de gallo and sour cream

Chicken

Steak

\$20.99

\$22.99

Shrimp

Mixed

\$28.99

\$26.99



Parrillada	\$29.99
Grilled steak, chicken, pork chop, sausage, served with black beans & white rice	
Entrana a la Parrilla	\$30.99
Grilled skirt steak served with house salad, white rice, sweet plantain & chimichurri sauce	
Chuletas de Cordero	\$29.99
Grilled lamb chops served with mashed potato & mixed vegetables	
Carne Marinera	\$31.99
Grilled shell steak served with scallops, shrimp, calamari, mussels, crab meat in a creamy white sauce, coconut rice & green plantain	
Entrana con Camarones	\$33.99
Grilled skirt steak served with grilled shrimp, french fries & house salad	
Camarones Puebla	\$22.99
Jumbo shrimp in a white wine garlic sauce served with coconut rice & mixed vegetables	
Salmon Acapulco	\$23.99
Grilled salmon, in a mango sauce served with shrimp, mixed vegetables & potato croquette	
Camarones Caribenos	\$26.99
Grilled Shrimp stuffed with crab meat, wrapped in bacon, served in a coconut creamy sauce, coconut rice and green plantains	
Chiles Rellenos (Spicy)	\$24.99
Chile poblano stuffed with shrimp, scallops, calamari, cheese, over ranchera sauce, served with Mexican rice & black beans	
Pechuga al Cangrejo	\$23.99
Grilled chicken breast stuffed with crab meat in a creamy almond sauce, served with white rice & potato croquette	
Paella (30 min Wait)	\$32.99 / \$59.99
Shrimp, calamari, mussels, scallops, clams, lobster, chicken & yellow rice	
Tilapia Mojada	\$21.99
Baked tilapia filet in a cilantro creamy sauce served with shrimp, mussels, coconut rice & mixed vegetables	
Salmon Garibaldi	\$22.99
Baked salmon filet in a shrimp sauce, served with mixed vegetables & potato croquette	



Vegetarian

Vegetarian Fajitas	\$17.99
Marinated sizzling vegetables, served with warm corn tortillas, pico de gallo, guacamole, sour cream, lettuce, mexican rice & red beans	
Vegetarian Burro	\$16.99
Flour tortilla stuffed with sautéed vegetables, cheese, Mexican rice, red beans, served with ranchera, tomatillo sauce, sour cream, pico de gallo, lettuce & guacamole	
Vegetarian Enchiladas	\$15.99
Corn tortilla stuffed with cheese, served with green tomatillo or ranchera sauce, mexican rice & beans	

Kid's Menu

Served with french fries

Kid's Cheese Enchilada	\$8.99
Kid's Taco Beef or chicken	\$8.99
Kid's Chicken Fingers Served with marinara sauce	\$8.99
Kid's Mozzarella Sticks Served with marinara sauce	\$8.99

Chicken Wings

Order of 10 \$12.99

- Coconut
 - Chipotle Jalapeno (Very Spicy)
 - Honey Barbecue
 - Garlic Parmesan
 - Fire Jalapeno (Very Spicy)
- Barbecue
 - Mango, Honey, Barbecue
 - Buffalo
 - House Flavor (Honey, Teriyaki, Buffalo)
 - Mango Habanero

Meal for 1 \$19.99 1/2 Rotisserie chicken or grilled, white rice, red beans and sweet plantain

Meal for 2 \$32.99 Whole rotisserie chicken or grilled, white rice, red beans, french fries and sweet plantains

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Appetizers

- Guacamole en Molcajete** **\$13.99**
Avocado, tomato, onion, jalapeño, cilantro, served with tortilla chips
- Quesadillas**
Flour tortilla stuffed with cheese, mushrooms, pico de gallo, lettuce and sour cream
- Chicken & Steak** **\$14.99** **Shrimp only** **\$16.99**
Vegetarian (Cheese Only) **\$10.99**
- Fried Calamari** **\$14.99**
Marinara sauce
- Coconut Shrimp** **\$13.99**
Served with mango sauce
- Mussels or Clams** **\$14.99**
Diabla (spicy) or white wine garlic sauce, bread
- Ceviche Mixto**
Red snapper or shrimp marinated in lime juice with pico de gallo
- Single** **\$13.99** **Mixed** **\$18.99**
- Patron Sampler (for two)** **\$19.99**
Mozzarella sticks, chimichangas, chicken fingers, flautas, served with marinara sauce
- Nachos** **\$11.99**
Crispy corn tortilla, beans, cheese, sour cream, and jalapenos
Add chorizos **\$3.00**

Soups

- Tortilla Soup** **\$8.99**
Tortilla chips, chicken, avocado, sour cream & cheese
- Chicken Soup** **\$7.99**
Chicken broth, mixed vegetables & chicken
- Seafood Soup** **\$17.99**
Mussels, clams, shrimp, scallops, calamari, tilapia and crab meat served with tostones & white rice

- Nachos Machos** **\$14.99**
Crispy tortilla chips served with ground beef or chicken, melted cheese, sour cream, beans, pico de gallo, and jalapenos
- Tostones con Todo** **\$15.99**
Crispy green plantains, shredded chicken, beef, guacamole and sour cream
- Maduro Relleno** **\$12.99**
Sweet plantain stuffed with cheese, guacamole, pork skin and sour cream
- Empanadas** (order of 3) **\$7.99**
Beef or chicken empanadas, hot sauce
- Chicken Flautas** (order of 5) **\$11.99**
Deep fried tortilla stuffed with chicken, onion, sour cream, lettuce and pico de gallo
- Yuca con Chorizo o Chicharron** **\$7.99**
Cassava with sausage or pork skin
- La Picadita (for two)** **\$27.99**
Sausage, pork skin, ribs, steak, chicken, cassava, sweet plantains, hot sauce



Salads

- Shrimp Salad** **\$17.99**
Grilled shrimp served with mixed greens, tomato, carrots, cucumber, goat cheese, avocado & house dressing
- Avocado Salad** **\$10.99**
Mixed green salad, tomato, carrots, cucumber, goat cheese, avocado & house dressing
- Taco Salad** **\$12.99**
Fried flour tortilla stuffed with grilled chicken, black beans, mixed green salad, cucumber, carrot, pico de gallo, avocado, monterey & cheddar cheese
- Add Shrimp** **\$5.00**
- House Salad** **\$8.99**
Mixed green salad, tomato, carrot, cucumber, goat cheese, avocado & house dressing
- Add Chicken** **\$2.00** **Add Steak** **\$4.00**

Sides

- | | | | | | |
|---------------------------------------|---------------|-------------------------|---------------|---------------------------|---------------|
| Coconut, White or Mexican Rice | \$4.99 | Potato Croquette | \$3.50 | Tortillas | \$1.99 |
| Sweet Plantains | \$4.99 | Mashed Potatoes | \$4.99 | Eggs a La Carte | \$2.50 |
| Guacamole | \$4.99 | Green Plantains | \$4.99 | Shrimp (6) | \$9.99 |
| Fried Cassava | \$4.99 | Mixed Vegetables | \$4.99 | Black or Red Beans | \$4.99 |
| French Fries | \$3.99 | Pico de Gallo | \$2.50 | Mango Sauce | \$1.50 |

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