DNRW
DOWNTOWN NORFOLK RESTAURANT WEEK

LA PATRONA
Taqueria Bar and Grill

$35 Dinner

FIRST COURSE

Elote
Mexican street corn on the cob. Comes with mayo, cheese, & Chile powder

Equite
Mexican street corn off the cob. Comes with mayo, cheese & Chile powder

Small Cheese Dip
Melted Cheese with jalapeno

Choriqueso
Chorizó covered in melted cheese served on a sizzling skillet. Fried jalapeño on top. Comes with flour tortillas

Fresh Guacamole
Made fresh to order. Avocado, Cilantro, onion, tomato, Serrano, Lime. Choose your level of spicy!

SECOUND COURSE

(3) Street Tacos
Choice of protein. Garnished with chopped onion and cilantro.

Tacos de Camaron Al Pastor
(3) Grilled shrimp, onion and pineapple tacos in our guajillo pineapple marinade on a cheese'd tortilla, garnished with cilantro

ChoriPollo
Grilled chicken, onion, & pork chorizo, topped with queso, rice & refried beans & homemade tortillas

Tacos De Birria
3 Beef birria tacos with cheese, cilantro & onion. Double Corn shell

Burrito De Vegetales
Burrito stuffed with grilled mushrooms, bell peppers, onion, rice, pico de gallo, refried beans topped with queso & burrito sauce.

THIRD COURSE

Sopapillas
Fried flour dough tossed in cinnamon sugar. Drizzled with Agave Nectar

Flan
Mexican Egg Custard

Tres Leche Cake
light, airy sponge cake soaked in a sweet, rich blend of three different milks: evaporated milk, condensed milk, and heavy cream

Churros
4 Fried churros tossed in cinnamon sugar. Scoop of Vanilla Ice Cream drizzled with chocolate and caramel syrup

Fried Ice Cream
Vanilla ice cream rolled in corn flakes. Fried then tossed in cinnamon sugar. Drizzled with chocolate and caramel syrup. Topped with whipped cream and sprinkles