

PÀT ★ PATZ

MEDIO ORIENTE / CDMX

   @patpatzmx

GREAT F*CKN
KEBABS SOLD HERE



OSLO #7 COL JUAREZ.

*PLEASE INFORM OUR STAFF OF ANY ALERGIES PRIOR TO ORDERING YOUR FOOD

*ALL PRICES INCLUDE TAX

*ALL ALCOHOL SALES ARE PROHIBITED TO MINORS

**BEST
NEW
CHEFS**

2020

FOOD & WINE
AN AWARDS





ESPECIALS DE TEMPORADA

(SEASON SPECIALS)

WATERMELON LABNEH SALAD.....\$145

*Yogurt cheese w watermelon, mint, honey, zaatar y sumac
Served w pita bread.*

MANGO ISRAELI SALAD.....\$145

*Green mango, red onion, cucumber, parsley, green peppers,
black olives and sumac olive oil vinagrett. Served w pita bread.*

HUMMUS BAHARAT.....\$185

*Our delicious hummus, w a serving of spiced meat,
cardamom, clove and spices. Served w mint parsley, toasted
almonds, pickles and toum and thenina sauce. Includes bread.*



SEASONAL BEER

\$130

SEAS DE ALLÁ

*Cold IPA in a colab with
Cervecería Wendlant.*

PISCA SOUR

*Sour in colab w
Baja Brewing.*

@[cerveceriadecolima](#)

STARTERS

- ★ 🌿 **HUMMUS**..... \$145
60gr Chickpea dip, with sesame butter and lime. Served with extra virgin olive oil and home made pita bread.
- 🌿 **LABNEH**.....\$145
60gr of keffir yogurt cheese with herbs, served with fresh home made pita breads, olive oil and pickles.
- 🌿 **BABAGANUSH**..... \$145
60gr Roasted eggplant dip with sesame paste, garlic and lime, served with toasted walnuts, honey and home made pita.
- 🌿 **GREEK SALAD**.....\$145
100 gr Tomato, cucumber, green peppers, red onion, black olives and parsley in a sumac, sea salt, vinagrette. feta cheese. Served w pita bread.
- ★ 🌿 **FALAFEL**.....\$120
(4) Chickpea and herb fried patties (20 grs each) served with garlic sauce (no dairy) and sesame garlic sauce.
- ★ 🌿 **FRENCH FRIES**.....\$145
200gr Seasoned french fries served with garlic and sesame garlic sauce. Zaatar and sumac. Lightly spicy.
- ★ 🌿 **EGGPLANT SCHNITZEL**.....\$145
4 slices of lightly breaded eggplant with tehina and zaatar, served with lemon and pomagranate.
- 🌿 **TABOULEH**.....\$145
Bulgur salad with parsley, mint, lemon, red onion, olive oil, garlic and sumac.
- ★ 🌿 **MEZZE**.....\$230
A sampler of our three dips, served with pita bread and tabouleh.

🌿 VEGAN, NO ANIMAL PRODUCTS.

🌿 VEGETARIAN, MAY INCLUDE EGG, DAIRY, HONEY OR A COMBINATION OF SOME.

★ CHEF'S FAVORITE.

SANDWICHES



ALL OF OUR SANDWICHES COME ON PITA BREAD, W ISRAELÍ SALAD, LETTUCE, SUMAC ONIONS, PICKLES, JALAPEÑO PEPPERS, TEHINA SAUCES, TOUM SAUCE, AND SPICY HARISSA.

THE KEBABS

- ★  **FALAFEL**..... \$175
2 pcs of falafel, hummus, roasted beets.
- ★ **CHICKEN SHAWARMA**.....\$190
100gr marinated chicken breast w yougurt and spices, grilled w onions and green peppers.
- LAMB AND BEEF KOFTA**.....\$210
Ground lamb and beef spiced meatballs with house yougurt cheese.

MONTE SINAÍ



Turn your sandwich into a **fries platter** w hummus and all the toppings and condiments for extra **\$45 pesos**

THE SPECIALS

- ★ **BRISKET KEBAB**..... \$310
80gr of house smoked brisket w horseraddish sauce, spicy macha sauce.
- DON RUBEN**.....\$375
Smoked brisket in sourdough bread with Swiss cheese, sauerkrout, horseradish sauce, caramelized onions and pikcles.

MAIN DISHES

RICE PLATTERS

All the plates are served w aromatic rice falafel, salad and sauces.

🌿 **MUSHROOMS.....\$220**

Flap mushrooms in light shawarma sauce.

★ **CHICKEN.....\$230**

100gr marinated chicken in yougurt and spices, grilled with onions and green peppers.

LAMB AND BEEF KOFTA.....\$250

Ground lamb and beef spiced meatballs.

THE SPECIALS

🌿 **TEL AVIV.....\$230**

4 pcs falafel, israeli salad, hummus, labneh pita bread, pickles and zaatar.

★ **MEDITERRANEAN PLATTER.....\$790**

Serves 2. All of our mezze, a portion of shawarma chicken, 2 lamb and beef koftas, aromatic rice, falafel, eggplant schnitzel, pita bread, pickles and sauces.

DESSERTS

BAKLAVA.....\$80

Phyllo paste filled with wallnuts, pistaccios and almonds, drizzled in rosewater-honey syrup.

MALABI.....\$75

Rice puding w rose water, fig sauce, cardamom and toasted nuts.

★ **KUNEFFE.....\$165**

Phylo paste filled with mascarpone cheese, flame cooked drizzled in citric water honey syrup, pistaccios and rose petals and vanilla icecream. Serves two.

LOOK US UP ON
DELIVERY APPS!

Uber
Eats

Rappi


EXTRAS

PITA BREAD.....\$45
Extra portion of bread

EXTRA SAUCE.....\$20
Extra portion of toum, tehina, macha or harissa sauce

PICKLES.....\$35
Extra pickles, cornishons, sumac onions, green and black olives.

FALAFEL (PCS).....\$30
Fried chickpea and herbs croquette.

DRINKS

★ **LIMONADA PERSA**.....\$45
Lemonade w rose water, mint and cucumber.

Add Gin or mezcal.....\$165

OLEO SODA.....\$50
335 ml Organic cola flavored soda, low sugar, low calorie.

AGUA MINERAL.....\$45
296 ml Peñafiel bottled hard seltzer.

COFFEE.....\$70
425ml French pressed coffee (2 small cups)

CERVEZA

CAYACO 335ML.....\$100
Tropical lager. Cervecería de Colima.

COLIMITA 335ML.....\$110
Tropical lager. Cervecería de Colima.

PIEDRA LISA 335ML.....\$115
IPA. Cervecería de Colima.

TICÚS 335ML.....\$115
Porter. Cervecería de Colima.

MEAD

BIFROST 335ML.....\$150
335ml Honey and yeast drink.

wine

RED WINE	\$980
<i>"Burgenland" (Nintnaus. Austria) Glass</i>	\$185
WHITE WINE	\$780
<i>"MüllerT"(Schaffer.Germany) Glass</i>	\$140
ROSÉ WINE	\$900
<i>"Blue Seven"(Nintnaus. Austria) Glass</i>	\$165
MEZCAL DE LA CASA	\$140
<i>2 oz de Mezcal 200 conejos</i>	

PATPATZ



Pat Patz exists in response to the need of having good , quality, Middle Eastern street food in Mexico City.

Founded in his garage in 2018 in Colima, Mexico, by Mijael Seidel after living in NYC for 10 years, as a way to share and remember the street food carts of his college years. PP quickly became a success in his home town, and launched his carrer as a chef, having Cervecería de Colima brewery hosting his project for a year in their beer garden. In 2020, at the begining of the pandemic Mijael decided to bring his project to CDMX, and later the same year he is named "BEST NEW CHEF 2020" along 8 other talented chefs by FOOD &WINE magazine for his outstanding Middle Eastern fare.



In June 2021 he opens his first shop in Roma Norte

PatPatz is named after his cat, Patricio, whom originally appeared in the logo, and in comicbook strips explaining the technics and ingredients of the cusine of the different countries and regions of the Middle East.

On June 4th 2022 our brand new resturant opens up in colonia Juarez, a block away from Reforma, where Mijael plans on serving new dishes in a relaxed and friendly setting.



@patpatzmx

www.patpatz.mx