

PAT PAT

MEDIO ORIENTE / CDMX

OSLO #7 COL JUAREZ.





LEBANESE Specials

KIBBEH.....\$160

4 bulgur croquets filled with beef and lamb meat, mint and walnuts. Served with labneh.

MUJADARA.....\$50

100 gr Classic Lebanese lentil rice served with crispy fried onions.

BEIRUT PLATTER.....\$790

Platter to share w a little bit of everything: 4 kibbeh, 4 dolmas, mujadara rice, labneh, hummus, babaganush, tabouleh, Mediterranean salad, falafel, fried eggplant, fries, pita bread, served w sauces and pickles.

MUSA KOMBUCHA\$105

350ml Refreshing probiotic beverage. Ask for flavors

Entrees

-  **MEZZE**.....\$230
 *Our three dips(hummus, labneh & babaganush), tabouleh, served w home made pita bread. A dish for sharing and trying a little bit of everything.*
-  **FATOUSH SALAD**.....\$160
Purslane, pita crutons, mint, parsley, tomatoe, red onions, turnips, cucumber, green and shiito peppers, served w pomegranate molases, lemon and olive oil vinagrette.
-  **GREEK SALAD**.....\$145
Cherry tomatoes, green peppers, red onion, persian cucumber, fresh parsley, black olives, feta cheese and sumac olive oil vinagrette. Served with pita bread.
-  **HUMMUS**.....\$145
135gr chickpea and sesame paste dip w olive oil, spices and lemon. Served w pita bread.
-  **LABNEH**.....\$145
135gr Spiced yogurt cheese served w olive oil, za'atar and home made pita bread.
-  **BABAGANUSH**.....\$145
 *135gr Roasted eggplant and tehina paste w lemon and spices, served w a touch of honey, parsley, toasted wallnuts, sumac, fresh parsley, pomegranate & pita bread.*
-  **TABOULEH**.....\$145
Wheat and parsley salad w lemon peel, red onion, fresh mint, lime and olive oil -sumac vinagrette. Served w pita bread and green olives.
-  **DOLMAS**.....\$145
6 Vine leaves stuffed with rice and lamb meat. Served w labneh.
-  **LENTIL SOUP**.....\$75
Spicy Yemenite style soup topped w fresh yogurt, za'atar and fresh pita bread.
-  **FALAFEL**.....\$120
4 fried chickpea and herbs patties served with tehina and toum sauce .

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

*ALL PRICES INCLUDE TAX









*ALL ALCOHOL SALES ARE PROHIBITED TO MINORS

Entrees

-  **EGGPLANT SCHNITZEL**.....\$145
 4 slices of breaded eggplant served with tehina, parsley pome, llllllllgranate, sumac, zaatar and a touch of lemón.
-  **FRENCH FRIES**.....\$145
200gr french fries w curry powder, served w toum, tehina, parsley, sumac and zaatar.

Veggies

GARBANZO, MUSHROOM AND EGGPLANT BASED VEGAN & VEGETARIAN DISHES.

-  **FALAFEL SANDWICH**.....\$175
 2 Falafel pieces, roasted beets, eggplant on pita bread, hummus lettuce, Mediterranean salad, toum, tehina, harissa, cornishons, pickles, pickled chile, zaatar & sumac.
-  **MUSHROOM SANDWICH**.....\$175
100 gr mushroom shawarma on pita bread, w lettuce, hummus Mediterranean salad, toum, tehina, harissa, cornishons, pickles, pickled chile, zaatar & sumac.
-  **MUSHROOM RICE PLATTER**.....\$220
140 gr Oyster mushroom shawarma over aromatic Persian rice, w lettuce, Mediterranean salad, toum, tehina, harissa, cornishons, pickles, pickled chile, zaatar, sumac, a piece of falafel and pita bread.
-  **MUSHROOM MOUNT SINAI**.....\$220
140 gr Oyster mushroom shawarma over french fries, scoop of hummus, Mediterranean salad, toum, tehina, harissa, cornishons, pickles, pickled chile, zaatar, sumac.
-  **FALAFEL MOUNT SINAI**.....\$220
3 pcs of falafel over french fries, scoop of hummus, Mediterranean salad, toum, tehina, harissa, cornishons, pickles, pickled chile, zaatar, sumac.
-  **VEGETARIAN PLATTER**.....\$230
 4 p falafel served w toum, tehina, Mediterranean salad, lettuce scoop of hummus, labneh, pita bread and pickles.

Chicken

OUR SHAWARMA CHICKEN IS MARINATED IN YOGURT AND SPICES AND THEN GRILLED W BELL PEPPERS AND ONIONS SPICY, TANGY AND FULL OF FLAVOR, THE WAY IT'S PREPARED FROM GAZA TO THE STREETS OF NYC.

 **SANDWICH** \$190

100 gr Chicken shawarma on pita bread, w lettuce, Mediterranean salad, toum, tehina, harissa, cornishons, pickles, pickled chile, za'atar & sumac.

RICE PLATTER \$230

140gr Chicken shawarma over aromatic Persian rice, w lettuce, Mediterranean salad, toum, tehina, harissa, cornishons, pickles, pickled chile, za'atar, sumac, 1 falafel and pita bread.

MOUNT SINAI \$235

100gr Chicken shawarma over french fries, hummus, Mediterranean salad, toum, tehina, harissa, cornishons, pickles, pickled chile, za'atar, sumac.

Lamb and beef

LAMB AND BEEF MEATBALLS (KOFTAS) MARINATED IN MORE THAN 11 SECRET SPICES AND GRILLED OVER COAL, A FLAVOR HARD TO MATCH!

SANDWICH \$210

100 gr kofta on pita bread, w lettuce, Mediterranean salad, labneh toum, tehina, harissa, cornishons, pickles, pickled chile, za'atar & sumac.


 **RICE PLATTER** \$250


2 koftas over aromatic Persian rice, w lettuce, Mediterranean salad, toum, tehina, harissa, cornishons, pickles, pickled chile, za'atar, sumac, 1 falafel and pita bread.

MOUNT SINAI \$255

100 gr kofta over french fries, hummus, Mediterranean salad, toum, tehina, harissa, cornishons, pickles, pickled chile, za'atar, sumac.

 VEGAN, NO ANIMAL PRODUCTS.

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

 CHEF'S CHOICE

Specials

DISHES THAT ARE A LABOUR OF LOVE, TO SHARE OR TO EAT BY ONESELF.

 **BRISKET PITA SANDWICH** \$290

100 gr of smoked brisket on pita, w lettuce, horseradish sauce, tomatoes, onions and parsley, toum, tehina, harissa, cornishons, pickles, pickled chile, za'atar & sumac.

BRISKET MOUNT SINAI \$335

100 gr smoked brisket over french fries, hummus, Mediterranean salad, toum, tehina, harissa, cornishons, pickles, pickled chile, za'atar, sumac.

 **DON RUBÉN** \$350

100 gr de brisket on rye bread, horseradish sauce, gouda, sawerkraut, caramelized onions, cornishons.
Served w 200gr french fries.

 **MEDITERRANEAN PLATTER** FOR SHARING \$790



200 gr koftas, 160 gr chicken shawarma
2 falafels, 2 fired eggplant, Persian rice,
french fries, Mediterranean salad,
hummus, labneh, babaganush, tabouleh,
toum, tehina y harissa. Served w
cornishons, pickles, pickled chiles za'atar
y sumac. Home made pita bread.

Desserts

FROM A FAIRY TALE TO YOUR TABLE: SMELLS AND FLAVORS FROM FOREIGN LANDS!

BAKLAVA \$80

Phylo pastry filled w almonds, walnuts, and toasted pistaccio.
drizzled in rose honey. Icecream scoop + \$30.

 **KUNEFFEH** \$240

Phylo paste stuffed w mascarpone and fresh mozzarella, grilled
over open flame with butter, rose-citrus honey drizzle on top.
Toasted pistaccios, vanilla icream and rose petals. Serves 2 people.

SEASON'S DESSERT

Ask your waiter for the season's specials.

Extras

PITA BREAD	\$45
<i>Home made pita bread.</i>	
FALAFEL (1 PIECE)	\$30
<i>Fried chickpea croquette. W toum and tehina.</i>	
EXTRA DIP (SCOOP)	\$50
<i>45 gr Scoop of either hummus, babaganush or labneh.</i>	
EXTRA SAUCE	\$20
<i>Toum, tehina, harissa or macha.</i>	
EXTRA RICE	\$45
<i>100 gr Persian rice</i>	
EXTRA PICKLES	\$35
<i>Order of pickles, cornishons, green and black olives, sumac onions, pickled chiles.</i>	
EXTRA SALAD	\$45
<i>100gr Mediterranean salad (tomatoe, red onion, parsley, green peppers, black olives, cucumber, olive oil vinagrette).</i>	
EXTRA CHICKEN	\$50
<i>100gr chicken shawarma.</i>	
EXTRA KOFTA	\$70
<i>100gr Lamb and beef kofta.</i>	
EXTRA BRISKET	\$85
<i>100gr House smoked brisket.</i>	
EXTRA DOLMA	\$35
<i>Grape leaf filled w rice and lamb meat.</i>	



Drinks

NON ALCOHOLIC

PERSIAN LEMONADE	\$50
<i>355 ml lemon, cucumber, mint, sugar, rosewater.</i>	
AYRAN	\$60
<i>355ml, yogurt, salt, touch of honey, cardamom.</i>	
MUSA KOMBUCHA	\$105
<i>350ml, bebida probiotica de sabores varios.</i>	
CANNED SODA	\$50
<i>355ml gr CocaCola, Coca Cola sin azucar.</i>	
SELTZER	\$45
<i>255ml Bottled peñafiel mineral water.</i>	
TURKISH COFFEE (3 CUPS)	\$70
<i>Spiced Turkish coffee served on a hot ibrik w spices.</i>	
MINT TEA	\$50
<i>Fresh mint, rose water.</i>	

BEER

CARTA BLANCA	\$60
<i>355ml Can of Lager beer. Carta Blanca. Mexico.</i>	
COLIMITA	\$115
<i>355ml Tropical Lager. Cervecería de Colima. Mexico.</i>	
PIEDRA LISA	\$125
<i>355ml. Sesión IPA. Cervecería de Colima. Mexico.</i>	
COLIMA CERO IPA	\$105
<i>355ml. Cervecería de Colima. Mexico.</i>	

LIQUOR & COCKTAILS

MEZCAL DE LA CASA	\$100
<i>2oz. Mezcal. Espadín. Oaxaca. Mexico.</i>	
MEZCALITA	\$170
<i>2oz Mezcal, lime juice, syrup, salt, triple sec. Harissa rim.</i>	
VERMUT TONIC	\$120
<i>2 oz Vermut De La Casa, tonic, lime juice. Olives. Orange.</i>	
LIMONADA PERSA CON PIQUETE	\$165
<i>2 oz Mezcal or gin. Our Persian lemonade, mint, pomagranate lemon.</i>	

WINE

GUEST WINES AND OUR IN HOUSE SELECTION

Ask our waiter about our house wines and our guest wines.

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 originaly 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



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NEW
CHEFS**

FOOD&WINE



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**Uber
Eats**

CDMX/GDL