

# PAT PAT

MEDIO ORIENTE / CDMX

OSLO #7 COL JUAREZ.





WORLD CUP 2026

# SPECIALS



## PATPATZ LOCOS.....\$100

Your choice of "papitas" (potato chips) packed w Persian rice, Mediterranean salad, sauces and pickles.

Add protein:

**Falael...+\$60**

**Shawarma...+\$70**

**Kofta...+\$90**

## WORLD CUP COCKTAILS

**CUBA.. .....\$135**

A Mexico City favorite: 2oz rum, Cola soda, seltzer. Ice.

**GIN & TONIC .....\$160**

2 oz de Gin, tonic water.

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**DURING THE WORLD CUP,  
COME ENJOY ALL THE GAMES ON OUR SCREENS!**

# Entrees

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-  **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









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-  **MUJADARA**.....\$80  
*100 gr Classic Lebanese lentil rice served with crispy fried onions.*
-  **KIBBEH**.....\$160  
*4 bulgur croquets filled with beef and lamb meat, mint and wallnuts. Served with labneh.*
-  **EGGPLANT SCHNITZEL**.....\$145  
 *4 slices of breaded eggplant served with tehina, parsley pomegranate, sumac, zaatar and a touch of lemon.*
-  **FRENCH FRIES**.....\$145  
*200gr french fries w curry powder, served w toum, tehina, parsley, sumac and zaatar.*

# Veggies

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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 SINAÍ**.....\$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 SINAÍ**.....\$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

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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

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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

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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.*

**BEIRUT PLATTER** ..... \$790


*Same as the Mediterranean, but with mujadara instead of Persian rice, and w 2 pcs of kipeh and 4 dolmas instead of koftas and shawarma.*

# Desserts

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

**BAKLAVA** ..... \$80  
*Phyo pastry filled w almonds, walnuts, and toasted pistaccio.  
drizzled in rose honey. Icecream scoop + \$30.*

 **KUNEFFEH** ..... \$240  
*Phyo 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.*

# Extras

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



# Drinks

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## NON ALCOHOLIC

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

## BEER

<b>CARTA BLANCA</b> .....	<b>\$70</b>
<i>355ml Can of Lager beer. Carta Blanca. Mexico.</i>	
<b>COLIMITA</b> .....	<b>\$115</b>
<i>355ml Tropical Lager.Cervecería de Colima. Mexico.</i>	
<b>PIEDRA LISA</b> .....	<b>\$125</b>
<i>355ml. Sesion IPA. Cervecería de Colima. Mexico.</i>	
<b>COLIMA CERO IPA</b> .....	<b>\$105</b>
<i>355ml.Cervecería de Colima. Mexico.</i>	

## LIQUOR & COCKTAILS

<b>MEZCAL DE LA CASA</b> .....	<b>\$100</b>
<i>2oz. Mezcal. Espadín. Oaxaca. Mexico.</i>	
<b>MEZCALITA</b> .....	<b>\$170</b>
<i>2oz Mezcal, lime juice, syrup, salt, triple sec. Harissa rim.</i>	
<b>VERMUT TONIC</b> .....	<b>\$140</b>
<i>2 oz Vermut De La Casa, tonic, lime juice. Olives. Orange.</i>	
<b>LIMONADA PERSA CON PIQUETE</b> .....	<b>\$165</b>
<i>2 oz Mezcal or gin. Our Persian lemonade, mint, pomagranate lemon.</i>	

# PATPATZ



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*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.*

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  @patpatzmx

[www.patpatz.mx](http://www.patpatz.mx)



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