

PRIMEROS

COCTEL DE CAMARÓN

Shrimp with traditional cocktail sauce and avocado.
Served with saltine crackers 13.00

DEGUSTACIÓN DE CEVICHES

A tasting of shrimp, octopus and fish ceviches.
Served with saltine crackers 14.00

PESCADILLA

Deep-fried corn quesadilla filled with your choice of fish or octopus prepared a la Mexicana.
Served with chipotle mayonnaise and cabbage salad on the side - BY PIECE - 4.00

CHICHARRÓN

Crispy pork skin served with a side of green tomatillo sauce 11.00

ELOTE

Corn on the cob prepared to your taste with canasta cheese, mayonnaise, sour cream and chili-lime salt. Served at your table 7.00

GUACAMOLE

Prepared table side. Topped with farmer's cheese and served with crispy corn tortilla chips 12.00

EL TAMAL

Chicken corn tamale served with green tomatillo sauce and sour cream 7.00

MINI-HUARACHES CON CARNE ASADA

Mini-corn cakes with grilled beef, topped with refried beans, lettuce, red sauce, avocado, cheese and sour cream - ORDER OF 2 - 10.00

CHISTORRA ASADA

Grilled Spanish chorizo sausage 7.00

ESQUITES

Served at your table. Cooked corn kernels prepared to your taste with mayonnaise, sour cream, chili-lime salt and cheese - ORDER OF 3 - 9.00

MINI PEPITOS

Mexican steak mini-sandwiches with refried beans, roasted peppers and avocado
- ORDER OF 2 - 12.00

TAQUITOS DORADOS DE JAIBA

Crunchy deep-fried crab corn taquitos served with red sauce and sour cream 12.00

TACOS SUDADOS SURTIDOS

Steamed corn tacos filled with pressed pork skin, potatoes, beans, and spicy adobo chicken.
Served with green tomatillo sauce. To share
- ORDER OF 8 - 8.00

TÁRTARA DE CARNE

Beef tartare with the Chef's dressing 18.00

CHICHARRÓN DE PESCADO

Crispy breaded deep-fried fish filet 14.00

PULPO A LA MEXICANA

Octopus bites sautéed with tomatoes, onion, olive oil 15.00

CARNITAS DE ATÚN

Crispy deep-fried tuna bits cooked in lard and served with avocado 16.00

CARNITAS DE PULPO

Crispy deep-fried octopus bits cooked in lard and served with avocado 19.00

QUESOS

QUESO CILANTRO

Crisp-fried breaded cheese served with green tomatillo sauce 12.00

QUESO MARÍA SABINA

Goat and Oaxaca cheeses, hoja santa, mushrooms and morita pepper sauce 12.00

COMAL

From our flat hot plate

QUESADILLAS

Grilled corn tortillas stuffed with your choice of filling

QUESILLO • Oaxaca cheese 3.50

HONGOS • Mushrooms 4.00

CHICHARRÓN • Pork skin 4.00

MINI-TLACOYOS • Grilled stuffed corn cakes filled with pressed pork skin, refried beans, and cheese, topped with lettuce, cabbage, farmers' cheese and creamy green and red sauce 6.00

GORDITAS • Puffy corn cakes stuffed with pressed pork skin, refried beans, potatoes with spicy chorizo sausage and cheese. Topped with lettuce and cabbage 5.00

SOPES

Grilled corn cakes topped with your choice of meat, beans, lettuce, red sauce and sour cream

CHICKEN 4.00

GRILLED BEEF 4.50

SOPAS

CALDO JALISCO

Fish soup with carrot, celery, potato and a hint of guajillo pepper 12.00

SOPA DE TORTILLA

Traditional Mexican recipe served with cheese, sour cream, pasilla pepper and avocado on the side 9.00

SOPA DE HONGOS ESTILO MARQUESA

Chicken broth, mushrooms, guajillo pepper, and epazote 12.00

MOLE DE OLLA

Beef broth and vegetables seasoned with pasilla pepper.
Served with house-made corn tortillas 14.00

POZOLE ROJO

Traditional Mexican recipe with your choice of meat. Served with onion, radishes, lettuce, piquin peppers, oregano and corn tortilla tostada on the side

CHICKEN 16.00

PORK 17.00

ENSALADAS

ENSALADA CÉSAR

The traditional Caesar recipe 10.00

ENSALADA CHINAMPA

Mixed greens, fresh cheese, fig, peanut bar, roasted pepper and fig and red wine vinaigrette 10.00

ENSALADA PLACERA

Romaine lettuce, crispy pork skin bits, grilled cheese, tomato, radish, corn, avocado and cilantro vinaigrette 10.00

ENSALADA DE ESPINACAS

Spinach, goat cheese, pink pine nuts, green apple, bacon, and corn topped with copulin dressing 14.00

ENSALADA XOCHIMILCO

Romaine and Scarola lettuce, radicchio, fresh mango, dried cranberries, cashew nuts, cotija cheese slices and mango-habanero dressing 13.00

TACOS

ARRACHERA · Flank Steak 12.00

🔥 CAMARÓN · Grilled shrimp 16.00

COCHINITA · Yucatan-style pulled pork 12.00

PESCADO · Grilled fish 12.00

RIB EYE CON CHICHARRÓN · Rib Eye with crispy pork skin 14.00

SUADERO · Tender marinated rose meat topped with onion and cilantro 13.00

🔥 ATÚN AL PASTOR · Tuna marinated in tangy achiote sauce (mix of peppers and spices) and grilled. Topped with pineapple, onion and cilantro 13.00

TORTAS

Mexican-style hard roll sandwiches served with house-made pickled jalapeños on the side

COCHINITA · Yucatan-style pulled pork 13.00

PAVO AL HORNO · Roasted turkey, beans, tomato, avocado and onion 13.00

PIERNA DE CERDO HORNEADA · Baked pork leg slices, beans, tomato, avocado and onion 13.00

PORFIRIO'S · Roasted turkey, baked pork leg slices, breaded beef steak, chorizo sausage, panela cheese, avocado and onion 15.00

MILANESA DE RES · Breaded beef steak, beans, tomato, avocado and onion 14.00

CHILES RELLENOS Y ENCHILADAS

🔥🔥 CHILE RELLENO DE PICADILLO

Stuffed poblano pepper, ground beef, almonds and tomato-chipotle sauce 13.00

🔥🔥 CHILE RELLENO DE QUESO

Stuffed poblano pepper, Mozzarella and panela cheeses and tomato-chipotle sauce 15.00

🔥 ENCHILADAS ROJAS

Corn tortillas stuffed with chicken, covered with red tomato sauce and topped with cream, cheese and onion 16.00

🔥 ENCHILADAS VERDES

Corn tortillas stuffed with chicken, covered with green tomatillo sauce and topped with cream, cheese and onion 16.00

🔥 ENMOLADAS

Corn tortillas stuffed with chicken, covered with mole sauce, topped with cream, cheese, onion and sesame seeds 17.00

DEL MAR

PESCADO AL PASTOR

Catch of the day marinated in tangy achiote sauce (mix of peppers and spices), grilled and topped with pineapple, onion and cilantro 24.00

CAMARÓN GIGANTE AL CARBÓN

U-10 shrimp charcoal-broiled with spices of the house 32.00

🔥 PULPO A LA PARRILLA

Grilled octopus, served with red serrano peppers on the side 26.00

🔥🔥🔥 CAMARÓN DIABLA

U-12 shrimp grilled with spicy hot diablo sauce (mix of dry peppers) 28.00

- TO SHARE -

🔥 PESCADO ENTERO A LA TALLA

Whole fish marinated in guajillo pepper and spices, and cooked on the grill

- 2 PEOPLE - 52.00

POLLO

TACOS DORADOS DE POLLO

Deep-fried chicken corn tacos topped with sour cream, panela cheese, lettuce and creamy red and green sauce 13.00

🔥 PUNTAS DE POLLO AL CHIPOTLE

Chicken tips simmered in a creamy chipotle sauce 17.00

🔥 MEDIO POLLO ROSTIZADO PICANTE

Roasted half chicken sprinkled with chili powder 17.00

🔥 POLLO CON MOLE

Half chicken smothered in mole sauce.
Served with Mexican-style rice on the side 19.00

CARNES

🔥🔥 ALBÓNDIGAS AL CHIPOTLE

Ground beef meatballs cooked in tomato-chipotle sauce 17.00

MILANESA DE FILETE "OREJA DE ELEFANTE"

Breaded flat beef steak. Served with French fries 23.00

🔥🔥 PUNTAS DE FILETE AL CHIPOTLE

Beef tips simmered in a creamy chipotle sauce 23.00

FILETE A LA TAMPIQUEÑA

Grilled flat beef steak, 🔥 enmoladas, avocado and beans 25.00

🔥 SÁBANA INVIERNO

Grilled flat beef steak covered with refried beans,
green sauce and melted Mozzarella cheese 25.00

ANGUS

ARRACHERA • Flank steak - 10 OZ - 24.00

NEW YORK STEAK - 12 OZ - 32.00

FILETE • Filet Mignon - 10 OZ - 30.00

RIB EYE - 14 OZ - 32.00

PARA TAQUEAR

CHAMORRO AL HORNO • Slow cooked pork shank 30.00

COSTILLA DE RES HORNEADA • Braised beef short rib cooked for 8 hours 42.00

CAST IRON GRILLS

TURF

Flank steak, Tampiqueña steak, Spanish sausage, nopal (cactus),
grilled cheese and spring onions 45.00

SURF

Prawns, shrimp with 🔥🔥🔥 diablo sauce, catch of the day,
oysters, octopus and spring onions 55.00

SURF & TURF

New York steak, shrimp with 🔥🔥🔥 diablo sauce, prawns,
octopus and spring onions 60.00

COMPLEMENTOS

ARROZ • Rice 4.00

FRENCH FRIES 4.00

🔥 RAJAS CON CREMA • Poblano pepper strips with sour cream 7.00

FRIJOLE CHARROS • Slow-cooked beans with bacon, and chorizo bits 6.00

FRIJOLE CHINOS • Refried beans with onion and garlic 5.00

FRIJOLE DE LA OLLA • Slow cooked beans 4.00

FRIJOLE PUERCOS • Yucatan-style beans with pork 5.00

WE ONLY SERVE HOUSE-MADE CORN TORTILLAS

CONSUMER ADVISORY

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Section 3-603.11, FDR Food Code - Provided by Florida Department of Business and Professional Regulation Division of Hotels and Restaurants - www.MyFloridaLicense.com/dbpr/hr/

LAS JOSEFINAS

Porfirio's original mixology prepared
with Mezcal and other Mexican products

- 15.00 -

JOSEFINA DE GUAYABA

Pierde Almas Mezcal,
Grand Marnier, Lime Juice, Guava Pulp,
Natural Syrup and Tajin Chili-lime Salt

JOSEFINA DE TAMARINDO

Pierde Almas Mezcal,
Grand Marnier, Lime Juice, Tamarind Pulp,
Natural Syrup and Tajin Chili-lime Salt

JOSEFINA DE MANGO

Pierde Almas Mezcal,
Grand Marnier, Lime Juice, Mango Pulp,
Natural Syrup and Tajin Chili-lime Salt

JOSEFINA DE LIMÓN

Pierde Almas Mezcal,
Grand Marnier, Lime Juice, Lime Soda,
Natural Syrup and Tajin Chili-lime Salt

JOSEFINA DE FRESA

Pierde Almas Mezcal,
Grand Marnier, Lime Juice, Strawberry puree,
Natural Syrup and Tajin Chili-lime Salt

JOSEFINA DE PEPINO

Pierde Almas Mezcal,
Grand Marnier, Lime Juice, Cucumber,
Natural Syrup and Tajin Chili-lime Salt

LOS DE PORFIRIO'S

Signature Drinks

- 16.00 -

CHILIMANGO

Ketel One Vodka, Peach Liquor, Mango, Orange Juice, Chamoy, Tajin Chili-lime Salt

MEZKIWI

Pierde Almas Mezcal, Watermelon Liquor, Cranberry Juice, Kiwi, Strawberry, Tajin Chili-lime Salt, Grenadine

PIÑA AGAVE

Cuervo Tradicional Blanco Tequila, Pineapple, Lime, Cucumber, Pineapple Juice, Serrano Pepper, Herradura Agave Nectar

ROJO AMANECER

Belvedere Vodka, Apple Liquor, Blackberry, Kiwi, Cranberry Juice, Grenadine

MARTINI DE MAZAPÁN

Parrot Bay Coconut Rum, Frangelico, Half & Half, Marzipan, Horchata Concentrate

MARTINI DE PEPINO

Absolut Vodka, Grand Marnier, Cucumber, Lime, Pineapple Juice, Tajin Chili-lime Salt, Chamoy Powder, Natural Syrup

MARTINI

CHOCOLATE ABUELITA

Martell VS cognac, Kahlua, Baileys, Frangelico, Condensed Milk, Abuelita Dark Chocolate, Chocolate Syrup

MARTINI DE LYCHEE CON

PÉTALOS DE ROSA

Tanqueray Gin, Grand Marnier, Lychee, Rose Syrup, Lime Juice, Lychees, Rose Petals