



APPETIZERS

Chalupas poblanas \$120⁰⁰
*Fried tortillas with red and green sauces,
shredded beef and onions (6 pieces)*

Tetela stuffed with beef filet \$120⁰⁰
covered in dry chili pipián (1 piece)

 **Tlacoyos** \$110⁰⁰
*Filled with alberjón corn masa, fried,
warm green salsa, and cheese (3 pieces)*

Flautas \$150⁰⁰
*Deep fried chicken, beef, potato and cheese tacos,
served with salsa and sour cream (4 pieces)*

Chancla poblana \$100⁰⁰
*Chancla Bread filled with avocado
and onion, covered in a longaniza,
chorizo ground pork sauce (1 piece)*

Tamal \$120⁰⁰
*Duck tamale with poblano mole,
cotija cheese and sour cream (1 piece)*

Tostadas \$120⁰⁰
Pickled beef feet, red salsa, avocado (2 pieces)

TACOS

De cochinita \$120⁰⁰
Yucatán style pulled pork, xnipec, habanero sauce (4 pieces)

De chamorro \$120⁰⁰
Local beans, cactus, spring onion, salsa borracha (2 pieces)


De cecina \$120⁰⁰
*Salted dried beef, chicharrón, guacamole, peanuts
chiltepin salsa (2 pieces)*

Taco de lengua \$180⁰⁰
*Beef tongue taco, local beans, grilled green sauce,
avocado, onion and cilantro (2 pieces)*

Quesachancla \$140⁰⁰
*With our chancla adobo filling, melted cheese,
avocado, cilantro and onion (2 pieces)*

VEGGIES

Ensalada campesina \$140⁰⁰
*Lettuce mix, spinach, cherry tomatoes, red onion, cheese,
roasted pear, candied peanuts, pepita seed vinaigrette*

**Ensalada de berros, verdolagas
y quintoniles** \$140⁰⁰ 
*Watercress salad with purslane and wild greens served with
crunchy ravioli filled with huitlacoche, shredded cheese,
baby corn, avocado and a green sauce dressing*

SOUPS (300 ml).

 **Sopa de tortilla**, tomato soup served with deep fried tortilla, chipotle pepper, cheese, roast avocado \$120⁰⁰

 **Caldo de habas**, fava bean stew with cactus, chiltepin peppers and quail egg \$120⁰⁰

 **Sopa poblana**, Puebla style soup with avocado and cheese \$120⁰⁰

 **Chileatole poblano**, Puebla style corn soup with roasted corn \$120⁰⁰


Fideo seco, dried fideo, chicharrón, sour cream, avocado, morita peppers and aged cheese \$120⁰⁰

 **Arroz** red rice with traditional mole poblano \$100⁰⁰

 Vegetarian dish

PRIMEROS

Salpicón de pato \$270.00
Shredded roasted duck salad, onion escabeche, orégano, tomato, avocado, fresh goat cheese

 **Huazontle relleno** \$135.00
Huazontle herbs stuffed with fresh goat's cheese and served with pasilla mole sauce or tomato sauce (1 piece)

 **Roasted beet with Mole rosa** \$150.00
Beets, white chocolate, chipotle, white raisins (200 g)

Tuétano (500 g) y mollejas de ternera (100 g) \$280.00
Bone marrow, crispy veal sweetbreads, roasted corn esquites, garlic mayonnaise

Tártara de cecina de Atlixco \$135.00
Salted local dried beef tartare served with pickled onions, radish, shredded cheese and jalapeño oil (80 g)

Coliflor rostizada \$135.00 
Smoked eggplant salsa, goat cheese foam and chiltepin oil

Croqueta de plátano macho \$150.00 
filled with goat fresh cheese, mole poblano, sesame seeds (4 pieces)

Tosta de atún \$120.00
salsa macha bean reduction, avocado puré, eureka lemon

THE GREATEST MOLES FROM PUEBLA

Mole poblano \$250.00
Chicken breast covered in Puebla's famous mole served with red rice (200 g)

Pipián rojo + Costilla de cerdo \$250.00
Pork ribs served with sesame and pumpkin seeds red sauce, grilled cactus and spring potatoes (260 g)

Pipián verde + Lechón confitado \$400.00
Suckling pig confit served with sesame and pumpkin seeds green sauce beans, purslane and white rice (170 g)

Adobo de chile ancho + Costilla corta de res 36 horas \$390.00
Braised short rib, chile ancho adobo sauce, lettuce, radishes, onion, avocado

Mole de chipotle quemado + Medallón de filete de res \$320.00
Beef fillet served with smoke chipotle burnt sauce, buttered potatoes (180 g)

Adobo de chile ancho + Pulpo \$380.00
Octopus served with adobo sauce and avocado (230 g)

Mole Blanco + Mollejas de ternera \$250.00
Escamoles, serrano chile, epazote (100 g)

Mole Blanco + Chicatanas tostadas (5 g) \$300.00
Serrano chile

OTHERS

Milanese Augurio \$220.00
Milanese served with sliced poblano peppers and guacamole (180 g)

Enchiladas de pollo \$220.00
Tortillas filled with chicken, covered in mole poblano, red pipián and green pipián (3 pieces)

Cecina a la plancha \$220.00
Salted local dried beef, cactus salad and guacamole (200 g)

Tampiqueña de filete \$240.00
Skirt steak, chile poblano, enchilada de mole, grilled cheese, guacamole (120 g)

Lengua de res \$330.00
Beef tongue, charred salsa verde, rice and ayacote bean (120g)

Take Augurio's taste home. Mole poblano paste 1/2 kilo - \$200