

• **LOS POSTRES** son la memoria dulce de Puebla, antojos de sobremesa que guardan historias familiares y celebraciones eternas



MEXICAN DIGESTIVES

\$ 160.00	YOLIXPA SIETE RAYAS (20z)
\$ 120.00	PASITA (2 Oz)
\$ 100.00	ACAHUL (2 Oz)
\$ 120.00	NIXTA (2 Oz)

HOT BEVERAGES

\$ 45.00	RISTRETTO (30ml)
\$ 45.00	LUNGO (120ml)
\$ 45.00	DECAF (120ml)
\$ 45.00	ESPRESSO (45ml)
\$ 75.00	ESPRESSO DOBLE (90ml)
\$ 60.00	CHAI LATTE (280ml)
\$ 70.00	HERBAL TEA (220ml)
\$ 40.00	TEA (220ml)
\$ 50.00	CAPUCHINO (280ml)
\$ 60.00	LATTE (280ml)

DESSERTS

\$ 150.00	TRADICIONAL CREMITA POBLANA (100ml) Puebla style custard
\$ 150.00	FLAN DE CHOCOLATE ABUELITA Chocolate flan (1 rebanada)
\$ 150.00	MERENGÓN CON CURD DE JAMAICA Y LIMÓN Merengue with hibiscus curd and guanabana sorbet (150 g)
\$ 150.00	TAMAL DE CHOCOLATE CON CARDAMOMO Chocolate and cardamom tamale with vanilla ice cream (150 g)
\$ 150.00	CHOCOLATE LAVA CAKE with almond mole (130 g)
\$ 150.00	3 LECHEs CAKE blue corn biscuit, cream cheese, pinole, corn pops ice cream (120 ml)
\$ 150.00	ICE CREAM Seasonal flavors (120 g)
\$ 200.00	ATE AND CHEESE ate of seasonal fruit and semicured sheep cheese
\$ 300.00	ATE AND FLAMING CHEESE WITH LICOR 43 ate of seasonal fruit and semicured sheep cheese



AUGURIO

Comedor Poblano