



THIS MENU TASTES LIKE MEMORIES

FOR ME, POBLANO CUISINE IS NOT JUST AN INHERITANCE, IT IS LIVING HISTORY. A STORY TOLD IN EVERY RECIPE I HEARD AT HOME, THAT I TASTED IN THE ARCHWAYS (ZAGUANES). RECIPES THAT HAVE BEEN WITH ME SINCE I WAS A CHILD, AND THAT TODAY

I cook with an *adult soul*.

WE SERVE THE RECIPES AS I REMEMBER THEM: **WITH RESPECT, AFFECTION, AND THE FLAVOR OF HOME**. AND I SHARE THEM WITH YOU ON EVERY PAGE OF THE BOOK, *Cocina Poblana de Angel Vázquez*.

STARTERS

BEEF FOOT TOSTADAS

In escabeche (pickled), red salsa, sour cream, avocado
(2 pieces) **\$120.00**

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TUNA TOSTADA

Bean reduction, ginger, guacamole, Eureka lemon,
serrano chili, and salsa macha
(1 piece) **\$160.00**

TLACOYOS

From the Sierra de Puebla, green hot salsa, aged cheese, onion
(3 pieces) **\$150.00**

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POBLANA CHANCLA

Filled with avocado and sliced onion, covered in a chile
guajillo adobo, ground pork, chorizo, and longaniza
(1 piece) **\$100.00**

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DUCK TAMAL

With Mole Poblano, aged cheese, and sour cream
(1 piece) **\$150.00**

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CHICKEN, BEEF, POTATO & CHEESE FRIED TACOS

Red salsa, green salsa, lettuce, crema de rancho, and aged cheese
(4 pieces) **\$150.00**

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GUACAMOLE

with Grasshoppers (180g) **\$180.00**

CHALUPAS POBLANAS

Fried tortillas with red and green sauces, shredded beef and onions
(6 pieces) **\$120.00**

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VEGETARIAN

FIRST COURSE

ATLIXCO CECINA

TARTARE *Page 96*

Raw, chopped cecina, pickled onion, radish, fresh cheese, and creamy jalapeño-avocado oil (80 g) **\$150.00**

HUAZONTLE FRITTERS

Filled with fresh goat cheese, coated in egg batter, served in a chile pasilla mole (2 pieces) **\$155.00**

PLANTAIN CROQUETTES

Filled with fresh cheese, Mole Poblano, sesame seeds, and cinnamon aromas (4 pieces) **\$170.00**

ROASTED CAULIFLOWER

Roasted eggplant salsa, goat cheese foam, and chiltepín chili oil (200 g) **\$135.00**

ROASTED BONE MARROW (1 piece)

AND VEAL SWEETBREAD (100g)

Roasted esquites, roasted garlic mayonnaise, avocado purée **\$280.00**

GARDEN SALADS

SHREDDED DUCK SALPICÓN

Shredded roasted duck, chipotle vinaigrette, pickled onion, romaine lettuce, oregano, tomato, avocado purée, fresh cheese **\$270.00**

WATERCRESS, PURSLANE, AND QUINTONILE SALAD

Crispy huitlacoche ravioli, fresh cheese, baby corn, avocado purée, green salsa vinaigrette **\$140.00**

RUSTIC SALAD

Mixed greens, baby spinach, cherry tomatoes, red onion, cow cheese, roasted pear, caramelized peanuts, pumpkin seed vinaigrette **\$140.00**

TOMATO AND FRESH CHEESE SALAD

Pickled onions, mixed lettuce and quelites, and yellow lemon-oregano vinaigrette **\$150.00**

SOUPS (300 ml)

TÍA CHALA'S FIDEO

Thin pasta, pork rind, crema de rancho, avocado purée, chile morita, aged cheese \$150.00



CHILEATOLE POBLANO *Page 64*

Roasted corn, chochoyote, totomoztle ash \$120.00



POBLANO SOUP

Chicken consommé, poblano chili strips, zucchini, corn kernels, mushrooms, zucchini flowers, epazote herb, avocado, fresh cheese \$120.00



FAVA BEAN SOUP *Page 84*

Nopales, salsa macha, quail egg \$120.00

CHICKEN CONSOMÉ

Carrot, celery, white rice, shredded chicken, avocado, green chili, onion, cilantro \$110.00



TORTILLA SOUP

Tomato and chile guajillo broth, fried chipotle, fresh cheese, sour cheese, roasted avocado \$120.00



RED RICE

with Mole Poblano \$140.00

TACOS

PORK SHANK TACOS (100 g)

Ayocotes, nopal, spring onion, salsa borracha
(2 pieces) \$150.00

ATLIXCO CECINA TACOS (100 g)

Powdered pork rind, avocado purée, peanut and chiltepín chili salsa (2 pieces) \$150.00

COCHINITA PIBIL TACOS (100 g)

Xnipec, habanero salsa (3 pieces) \$150.00

QUESACHANCLA

Tacos filled with our traditional Chancla Poblana adobo, melted cheese, avocado, cilantro, onion
(2 pieces) \$150.00

BEEF TONGUE TACOS (100 g)

Ayocote beans, roasted green salsa, avocado, onion, cilantro
(2 pieces) \$240.00

CELEBRATE WITH TRADITION

CHRISTMAS

SPECIALS

SPECIALS

CANNELONI

Stuffed with Swiss chard, ham, and pâté,
gratinéed in tomato sauce and Cotija cheese

(2 pieces)

\$250.00

CHRISTMAS CHIPOTLES

Stuffed with goat cheese, served with guacamole and ayocotes (2 pieces)

\$200.00

SHRIMP PATTIES

With Mole Poblano and romeritos (2 pieces)

\$240.00

Page. 91 from the book Cocina Poblana de Angel Vázquez

AYOCOTE BROTH

Christmas chipotle toast, gremolata, and avocado (300 ml)

\$180.00

BACALAO A LA VIZCAÍNA

Olives, capers, almonds, served with chiles güeros and avocado (200 g)

\$420.00

PORK LOIN

Stuffed with almond and plum, plum sauce, yellow sweet potato purée (180 g)

\$350.00

POSTRES

\$180.00

WINE-SOAKED APPLE

Hibiscus, tamarind purée, spiced crumble, yogurt foam, hibiscus powder

APPLE TART

Cardamom, almond cream, candied nuts, vanilla ice cream

BLACKBERRY TAMAL

Strawberry atole, raspberry confetti, red fruits, toasted almonds

Subject to availability.

TAKE AUGURIO'S FLAVOR TO YOUR CHRISTMAS OR NEW YEAR'S DINNER

CANNELONI

10 pieces
\$1,100.00

CHRISTMAS CHIPOTLES

12 pieces \$900.00 6 pieces \$450.00

SHRIMP PATTIES

8 pieces
\$800.00

BACALAO A LA VIZCAÍNA

1 kilo
\$1,380.00

PORK LOIN

1 kilo
\$1,200.00

ROASTED PORK LEG

Natural or marinated
1 kilo
\$1,100.00

REFRIED AYOCOTE BEANS

1 kilo
\$200.00

PONCHE

Traditional Holiday Punch
1 liter
\$230.00

PLACE YOUR ORDER

CHRISTMAS

ORDER BEFORE DECEMBER 22
PICK UP ON DECEMBER 24
FROM 2 PM TO 6 PM

NEW YEAR'S

ORDER BEFORE DECEMBER 29
PICK UP ON DECEMBER 31
FROM 2 PM TO 6 PM

Available for takeout only with advance order.
Place your order with our service staff or by calling:
(222) 290 2378 or WhatsApp (221) 417 8996

Here, the

PUEBLA'S

Great MOLES

ARE COOKED WITH THE
KNOWLEDGE THAT ONLY
PATIENCE CAN PROVIDE,
AND WHICH THE SOUL
EMBRACES AND NEVER FORGETS.

THESE ARE STORIES
TOLD OVER A SLOW FIRE ,
THE KIND THAT ARE WRITTEN
WITH PRIDE AND SERVED
FROM THE HEART.

**CHICKEN BREAST OR THIGH +
MOLE POBLANO**

The finest dried chilies and spices, plantain, raisins, ground dry in a stone mill + red rice
(200 g) \$250.00 *Page 150*

 **ROASTED AND SMOKED BEET + PINK MOLE**

Beetroot, pine nuts, almonds, plantain, chipotle, golden raisins, white chocolate
(200 g) \$210.00 *Page 152*

 **ROASTED CAULIFLOWER (200 g) + WHITE MOLE**

Sesame seeds, hazelnuts, almonds, raisins, plantain, chiles güeros, white chocolate
\$210.00 *Page 141*

OCTOPUS + CHILE ANCHO ADOBO

Chile ancho, cumin, oregano, cinnamon, avocado leaf + avocado purée, baby potatoes (230 g) \$550.00 *Page 102*

PORK RIB + RED PIPIÁN

Pumpkin seeds, sesame seeds, serrano chili, tomato + roasted nopal and baby potatoes (260 g) \$250.00 *Page 157*

CONFIT SUCKLING PIG + GREEN PIPIÁN

Pumpkin seeds, sesame seeds, tomatillo, fresh serrano chili + beans, purslane, rice
(170 g) \$480.00 *Page 158*

BEEF FILLET + BURNED CHIPOTLE MOLE

Roasted chipotle, garlic, tomato + buttered potatoes
(180 g) \$350.00 *Page 142*

**36-HOUR BEEF SHORT RIB +
CHILE ANCHO ADOBO**

Chile ancho, cumin, oregano, cinnamon, avocado leaf + romaine lettuce, radishes, onion, avocado
(150g) \$480.00

**CHICKEN ENMOLADAS
IN A TRILOGY OF MOLES**

Shredded chicken enchiladas with Mole Poblano, red pipián, and green pipián
(3 pzas) \$240.00

AUGURIO MOLE TASTING

5 home made moles + 2 tamales tontos
\$220.00

OTHER MAIN DISHES

BEEF AND PORK MEATBALLS

Salsa de chipotle, huevo duro,
chícharos (3 pieces)

\$220.00

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BEEF TONGUE

Roasted green salsa, ayocots,
rice, roasted avocado (150 g)

\$330.00

BEEF FILLET TAMPIQUEÑA

Poblano chili strips,
Mole Poblano enchilada,
roasted cheese, guacamole (160 g)

\$350.00

AUGURIO MILANESA

Beef milanese, poblano chili strips,
guacamole (180 g)

\$220.00

GRILLED CECINA

Beef cecina from Atlixco,
with nopal salad and
guacamole (160 g)

\$260.00