

AUGURIO

APPETIZERS

CHALUPAS POBLANAS \$100.00

Fried tortillas with red and green sauces, shredded beef and onions. (6 pieces)

TLACOYOS \$90.00

Filled with alberjón corn masa, fried, warm green salsa, and cheese. (3 pieces.)

MEMELAS AUGURIO \$90.00

Blue corn masa, filled with black beans and avocado leaf, pork shank, Green and red salsa, Cotija cheese. (2 pieces)

TRILOGÍA DE SOPES \$150.00

3 Corn masa sopes one with octopus in adobo, one with beef tongue and one with veal sweetbreads, lentil puree, requesón and salsas (3 pieces)

MOLOTITOS \$90.00

Corn-based pastry filled with tinga, requesón and potato, served with salsa verde, salsa roja and sour cream (3 pieces)

FLAUTAS \$120.00

Deep fried chicken, beef, potato and cheese tacos, served with salsa and sour cream (4 pieces)

CHANCLA POBLANA \$90.00

Chancla Bread filled with avocado and onion, covered in a longaniza, chorizo ground pork sauce. (1 piece)

TAMAL \$90.00

Duck tamale with poblano mole, Cotija cheese and sour cream. (1 piece)

GUAJOLOTE \$85.00

Deep fried chancla bread, beef, salsa, cream and avocado (1 piece)

TOSTADAS \$90.00

Pickled beef feet, red salsa, avocado (2 pieces)

 *Platillo vegetariano*

TORTAS

DE CHALUPAS \$70.00

Red and Green chalupas (1 piece)

DE BACALAO \$90.00

Vizcaina style codfish stew, beans (1 piece)

DE MILANESA \$80.00

Beef Milanese, fresh cheese, beans, avocado (1 piece)



TACOS

DE COCHINITA \$110.00

Yucatán style Pulled pork, xnipec, habanero sauce (4 pieces)



DE CHAMORRO \$110.00

Local beans, cactus, spring onion, salsa borracha (2 pieces)

DE CECINA \$110.00

Salted dried beef, chicharrón, guacamole, peanuts chiltepin salsa (2 pieces)

SOUPS (300 ml).

SOPA DE TORTILLA \$100.00

Tomato soup served with Deep fried tortilla, chipotle pepper, cheese, sour cream avocado



CALDO DE HABAS \$90.00

Fava bean stew with cactus, chiltepin peppers and quail egg



SOPA POBLANA \$90.00

Puebla style soup with avocado and cheese



CHILEATOLE POBLANO \$100.00

Puebla style corn soup with roasted corn

FIDEO SECO \$90.00

Dried fideo, chicharrón, sour cream, avocado, morita peppers and aged cheese



ARROZ \$85.00

Red rice with traditional mole poblano

VEGGIES

ENSALADA CAMPESINA \$135.00

Lettuce mix, spinach, cherry tomatoes, red onion, cheese, roasted pear, candied peanuts, pepita seed vinaigrette

ENSALADA DE BERROS, VERDOLAGAS Y QUINTONILES \$135.00

Watercress salad with purslane and wild greens served with crunchy ravioli filled with huitlacoche, shredded cheese, baby corn, avocado and a green sauce dressing

STARTERS

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 \$120.00

Beets, white chocolate, chipotle, white raisins

TÁRTARA DE CECINA DE ATLIXCO \$120.00

salted local dried beef tartare served with pickled onions, radish, shredded cheese and jalapeño oil. (80 g)

ROASTED CAULIFLOWER \$120.00

smoked eggplant salsa, goat cheese foam and chiltepín oil

CROQUETA DE PLÁTANO MACHO \$115.00

filled with goat fresh cheese, mole poblano, sesame seeds. (4 pieces)

TUÉTANO (500 g)

Y MOLLEJAS DE TERNERA (100 g) \$250.00

Bone marrow, crispy veal sweetbreads, roasted corn esquites, garlic mayonnaise

THE GREATEST MOLES FROM PUEBLA

MOLE POBLANO \$200.00

Chicken breast covered in Puebla's famous mole served with red rice (200 g).

PIPIÁN ROJO + COSTILLA DE CERDO \$200.00

Pork ribs served with sesame and pumpkin seeds red sauce, grilled cactus and spring potatoes (260 g)

PIPIÁN VERDE + LECHÓN CONFITADO \$350.00

Suckling pig confit served with sesame and pumpkin seeds green sauce beans, purslane and white rice (170 g)

ADOBO DE CHILE ANCHO + COSTILLA DE RES 36 HORAS \$390.00

Tamal de ayocote, aguacate tatemado (150gr)

**MOLE DE CHIPOTLE QUEMADO +
MEDALLÓN DE FILETE DE RES \$290.00**

Beef fillet served with smoke chipotle burnt sauce, buttered potatoes (180 g)

ADOBO DE CHILE ANCHO + PULPO \$290.00

Octopus served with adobo sauce, local beans and avocado (230 g)

*Products and ingredients are the consumer's responsibility.
PRICES IN NATIONAL CURRENCY AND INCLUDE TAXES.*

OTHERS



MILANESA AUGURIO \$190.00

Milanese served with sliced poblano peppers and guacamole (180 g)

CECINA A LA PLANCHA \$220.00

Salted local dried beef, cactus salad and guacamole (200 g)

LENGUA DE RES \$300.00

Beef tongue with roasted Green salsa, beans and rice (120 g)

ENCHILADAS DE POLLO \$200.00

Tortillas filled with chicken, covered in mole poblano, red pipián and green pipián (3 pieces)

TAMPIQUEÑA DE FILETE \$240.00

Skirt steak, chile poblano, enchilada de mole, grilled cheese, guacamole (120 g)

MIXIOTE DE POLLO \$200.00

Chicken stew, Green salsa, radish, beans (200 g)

TAKE AUGURIO'S TASTE HOME

Mole Poblano paste 1/2 kilo - \$200

DESSERTS \$100.00

TRADICIONAL CREMITA POBLANA

Puebla style custard

FLAN DE CHOCOLATE

Chocolate flan

MERENGÓN CON CURD DE JAMAICA Y LIMÓN

Meringue with hibiscus curd and guanábana sorbet

PANACOTTA DE VAINILLA Y FRUTOS ROJOS



Vanilla panacotta and berries

TAMAL DE CHOCOLATE CON CARDAMOMO

Chocolate and cardamom tamale with vanilla ice cream