
APPETIZERS

Chalupas poblanas \$120⁰⁰

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

 **Tlacoyos** \$110⁰⁰

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

Memelas Augurio \$110⁰⁰

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

Trilogía de sopas \$180⁰⁰

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

 **Molotitos** \$110⁰⁰

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

Guajolote \$100⁰⁰

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

Tostadas \$120⁰⁰

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

TORTAS

De chalupas \$100⁰⁰

Red and green chalupas (1 piece)

De bacalao \$150⁰⁰

Vizcaina style codfish stew, beans (1 piece)

De milanesa \$120⁰⁰

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

De pierna \$120⁰⁰

Pork leg with adobo sauce, beans avocado (1 piece)

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)

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 \$270⁰⁰
Shredded roasted duck salad, onion escabeche, orégano, tomato, avocado, fresh goat cheese

 **Huazontle** \$135⁰⁰
Huazontle herbs stuffed with fresh goat's cheese and served with pasilla mole sauce or tomato sauce (2 pieces)

 **Roasted beet with mole rosa** \$150⁰⁰
Beets, white chocolate, chipotle, white raisins (200 g)

Tuétano (500 g) **y mollejas de ternera** (100 g) \$280⁰⁰
Bone marrow, crispy veal sweetbreads, roasted corn esquites, garlic mayonnaise

Tártara de cecina de Atlixco \$135⁰⁰
Salted local dried beef tartare served with pickled onions, radish, shredded cheese and jalapeño oil (80 g)

Coliflor rostizada \$135⁰⁰ 
Smoked eggplant salsa, goat cheese foam and chiltepin oil

Croqueta de plátano macho \$150⁰⁰ 
filled with goat fresh cheese, mole poblano, sesame seeds (4 pieces)

THE GREATEST MOLES FROM PUEBLA

Mole poblano \$250⁰⁰
Chicken breast covered in Puebla's famous mole served with red rice (200 g)

Pipián rojo + Costilla de cerdo \$250⁰⁰
Pork ribs served with sesame and pumpkin seeds red sauce, grilled cactus and spring potatoes (260 g)

Pipián verde + Lechón confitado \$400⁰⁰
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 \$390⁰⁰
Braised short rib, chile ancho adobo sauce, lettuce, radishes, onion, avocado

Mole de chipotle quemado + Medallón de filete de res \$320⁰⁰
Beef fillet served with smoke chipotle burnt sauce, buttered potatoes (180 g)

Adobo de chile ancho + Pulpo (230 g) \$380⁰⁰
Octopus served with adobo sauce, local beans and avocado

Robalo con salsa de epazote \$375⁰⁰
Sea bass, epazote herb sauce, smoked corn pure

Mole de olla \$280⁰⁰
Braised lamb stew, epazote broth, vegetables, corn masa (150g)

OTHERS

Milanesa Augurio \$220⁰⁰
Milanese served with sliced poblano peppers and guacamole (180 g)

Enchiladas de pollo \$220⁰⁰
Tortillas filled with chicken, covered in mole poblano, red pipián and green pipián (3 pieces)

Lengua de res \$330⁰⁰
Beef tongue, charred salsa verde, rice and ayocote bean (120g)

Mixiote de pollo \$200⁰⁰
Chicken stew, green salsa, radish, beans (200 g)

Cecina a la plancha \$220⁰⁰
Salted local dried beef, cactus salad and guacamole (200 g)

Tampiqueña de filete \$250⁰⁰
Skirt steak, chile poblano, enchilada de mole, grilled cheese, guacamole (120 g)

Take Augurio's taste home. Mole poblano paste 1 kilo - \$400 • 1/2 kilo - \$200

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