

SPECIAL

Chile en Nogada \$480⁰⁰

Enchiladas Agustinas, corn tortilla stuffed with Chile en Nogada filling, Mole Poblano. \$280⁰⁰

Mollete Poblano, brioche, coconut pastry cream, pumpkin glaze, pomgranat sorbet. \$130⁰⁰

Trilogía de Cemitas, cemita bread filled with chicken green pipián; stuffed chipotle and goat cheese with avocado; and the traditional: cheese, avocado, thyme, olive oil, goat cheese, chicharrón. \$120⁰⁰

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 sopes \$180⁰⁰

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** \$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)

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)

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 chiltepín oil

Croqueta de plátano macho \$120.00 
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, local beans and avocado (230 g)

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

OTHERS

Milanesa 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