

SPECIALS

Seabass tostada, ripe seabass, guacamole, cilantro, plum puree \$120.⁰⁰ (1 piece)

Tetela stuffed with beef filet, covered in dry chili pipián \$120.⁰⁰ (1 piece)

Pork belly, charred chili adobo, leek purée, baby carrots \$260.⁰⁰ (180g)

Nixtamalized sweet potato, chile ancho crumble, pinole ice cream \$130.⁰⁰ (1 piece)

APPETIZERS

Chalupas poblanas \$120.⁰⁰

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

 **Tlacoyos** \$110.⁰⁰

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

Memelas Augurio \$110.⁰⁰

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

Trilogía de sopas \$180.⁰⁰

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** \$110.⁰⁰

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

Flautas \$150.⁰⁰

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

Chancla poblana \$100.⁰⁰

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

Tamal \$120.⁰⁰

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

Tostadas \$120.⁰⁰

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

TACOS

De cochinita \$120.⁰⁰

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

De chamorro \$120.⁰⁰

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

De cecina \$120.⁰⁰

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

Taco de lengua \$180.⁰⁰

Beef tongue taco, local beans, grilled green sauce, avocado, onion and cilantro (2 pieces)

Quesachancla \$140.⁰⁰

With our chancla adobo filling, melted cheese, avocado, cilantro and onion (2 pieces)

TORTAS

De chalupas \$100.⁰⁰

Red and green chalupas (1 piece)

De bacalao \$150.⁰⁰

Vizcaina style codfish stew, beans (1 piece)

De milanesa \$120.⁰⁰

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

De pierna \$120.⁰⁰

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

VEGGIES

Ensalada campesina \$140.⁰⁰

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

Ensalada de berros, verdolagas y quintoniles \$140.⁰⁰ 

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

SOUPS (300 ml).

 **Sopa de tortilla**, tomato soup served with deep fried tortilla, chipotle pepper, cheese, roast avocado \$120.⁰⁰

 **Caldo de habas**, fava bean stew with cactus, chiltepin peppers and quail egg \$120.⁰⁰

 **Sopa poblana**, Puebla style soup with avocado and cheese \$120.⁰⁰

 **Chileatole poblano**, Puebla style corn soup with roasted corn \$120.⁰⁰


Fideo seco, dried fideo, chicharón, sour cream, avocado, morita peppers and aged cheese \$120.⁰⁰

 **Arroz** red rice with traditional mole poblano \$100.⁰⁰

 Vegetarian dish

PRIMEROS


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

 **Huazontle relleno** \$135⁰⁰
Huazontle herbs stuffed with fresh goat's cheese and served with pasilla mole sauce or tomato sauce (1 piece)

 **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 chiltepín oil

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

Tosta de atún \$120⁰⁰
salsa macha bean reduction, avocado puré, eureka lemon

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 \$380⁰⁰
Octopus served with adobo sauce and avocado (230 g)

Mole Blanco + Mollejas de ternera \$250⁰⁰
Escamoles, serrano chile, epazote (100 g)

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)

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

Tampiqueña de filete \$240⁰⁰
Skirt steak, chile poblano, enchilada de mole, grilled cheese, guacamole (120 g)

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

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