



APPETIZERS

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

 **Tlacoyos** \$150.00
Filled with alberjón corn masa, fried,
warm green salsa, and cheese (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 \$150.00
Duck tamale with poblano mole,
cotija cheese and sour cream (1 piece)

Tostadas \$120.00
Pickled beef feet, red salsa, avocado (2 pieces)

Guacamole with grasshoppers \$180.00
(180 g)

TORTAS

De chalupas \$120.00
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)

TACOS

De cochinita \$150.00
Yucatán style pulled pork,
xnipec, habanero sauce (3 pieces)

De chamorro \$150.00
Local beans, cactus, spring
onion, salsa borracha (2 pieces)


De cecina \$150.00
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 \$150.00
With our chancla adobo filling,
melted cheese, avocado,
cilantro and onion (2 pieces)

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, chicharrón, sour cream, avocado, morita peppers and aged cheese \$120.00


 **Arroz** red rice with traditional mole poblano \$140.00

 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 \$150.00
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 chiltepin oil

Croqueta de plátano macho \$150.00 
filled with goat fresh cheese, mole poblano, sesame seeds (4 pieces)

Tosta de atún \$160.00
salsa macha bean reduction, avocado puré, eureka lemon

THE GREATEST MOLES FROM PUEBLA

Pulpo + Adobo de chile ancho \$550.00
Octopus served with adobo sauce and avocado (230 g)

Mollejas de ternera (100 g) **+ Chicatanas tostadas** (5 g) **+ Mole Blanco** \$300.00
Serrano chile, epazote

Pollo + Mole poblano \$250.00
Chicken breast covered in Puebla's famous mole served with red rice (200 g)

Costilla de cerdo + Pipián rojo \$250.00
Pork ribs served with sesame and pumpkin seeds red sauce, grilled cactus and spring potatoes (260 g)

Lechón confitado + Pipián verde \$480.00
Suckling pig confit served with sesame and pumpkin seeds green sauce beans, purslane and white rice (170 g)

Medallón de filete de res + Mole de chipotle quemado \$350.00
Beef fillet served with smoke chipotle burnt sauce, buttered potatoes (180 g)

Costilla corta de res 36 horas + Adobo de chile ancho \$480.00
Braised short rib, chile ancho adobo sauce, lettuce, radishes, onion, avocado

OTHERS

Milanese Augurio \$220.00
Milanese served with sliced poblano peppers and guacamole (180 g)

Enchiladas de pollo \$240.00
Tortillas filled with chicken, covered in mole poblano, red pipián and green pipián (3 pieces)

Cecina a la plancha \$260.00
Salted local dried beef, cactus salad and guacamole (160 g)

Tampiqueña de filete \$350.00
Skirt steak, chile poblano, enchilada de mole, grilled cheese, guacamole (160 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