




APPETIZERS

Chalupas poblanas \$120.00
Fried tortillas with red and green sauces, shredded beef and onions (6 pieces)
P. 60, *Cocina Poblana Larousse*

 **Tlacoyos** \$150.00
Filled with alberjón corn masa, fried, warm green salsa, and cheese (3 pieces)
P. 99, *Cocina Poblana Larousse*

Flautas \$150.00
Deep fried chicken, beef, potato and cheese tacos, served with salsa and sour cream (4 pieces)
P. 79, *Cocina Poblana Larousse*

Chancla poblana \$100.00
Chancla Bread filled with avocado and onion, covered in a longaniza, chorizo ground pork sauce (1 piece)
P. 63, *Cocina Poblana Larousse*

Tamal \$150.00
Duck tamale with poblano mole, cotija cheese and sour cream (1 piece)
P. 176, *Cocina Poblana Larousse*

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 milanese \$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 P. 80, *Cocina Poblana Larousse*

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

 **Chileatole poblano**, Puebla style corn soup with roasted corn \$120.00 P. 64, *Cocina Poblana Larousse*

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)
P. 152, Cocina Poblana Larousse*
- 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)
P. 96, Cocina Poblana Larousse*
- Coliflor rostizada** \$135.00 
Smoked eggplant salsa, goat cheese foam and chiltepín 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)
P. 102, Cocina Poblana Larousse*
- Mollejas de ternera** (100 g) **+ Mole Blanco** \$270.00
Serrano chile, epazote
- Pollo + Mole poblano** \$250.00
*Chicken breast covered in Puebla's famous mole served with red rice (200 g)
P. 150, Cocina Poblana Larousse*
- Costilla de cerdo + Pipián rojo** \$250.00
*Pork ribs served with sesame and pumpkin seeds red sauce, grilled cactus and spring potatoes (260 g)
P. 157, Cocina Poblana Larousse*
- Lechón confitado + Pipián verde** \$480.00
*Suckling pig confit served with sesame and pumpkin seeds green sauce beans, purslane and white rice (170 g)
P. 158, Cocina Poblana Larousse*
- Medallón de filete de res + Mole de chipotle quemado** \$350.00
*Beef fillet served with smoke chipotle burnt sauce, buttered potatoes (180 g)
P. 142, Cocina Poblana Larousse*
- Costilla corta de res 36 horas + Adobo de chile ancho** \$480.00
Braised short rib, chile ancho adobo sauce, lettuce, radishes, onion, avocado

OTHERS

- Milanesa 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)
- Lengua de res** \$330.00
Beef tongue, charred salsa verde, rice and ayocote bean (120g)
- 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)

Take Augurio's taste home. Mole poblano paste 1/2 kilo - \$290

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

Head chef, Alejandro Salas