



CHILE EN NOGADA

DISH OF TRADITIONAL CUISINE FROM PUEBLA

Made with ingredients from local producers to guarantee its authentic flavor.

\$250



STARTERS

FRUIT PLATE

Melon, papaya, granola and honey

\$45

5 MINI QUESADILLAS (ORDER)

Choose between mushrooms, huitlacoche or pork rinds.

\$55

* Extra piece \$ 15, any ingredient.

DEL COMAL

MEMELAS

2 pieces stuffed with beans, with green or red sauce, onion and cheese.

\$55

QUESADILLAS

2 pieces to choose from: tinga, huitlacoche, tlalitos, mushroom, cheese, grasshoppers or with everything

\$71

PELLIZCADAS JAROCHAS

3 pieces with beans, huitlacoche, tlalitos, mushroom or tinga

\$71

TACOS DORADOS

4 pieces stuffed with chicken, beef and cheese

\$77

MINI MEMELAS

2 memelas with green or red sauce, cheese and onion

\$35

EMPANADAS

3 pieces stuffed with huitlacoche, cottage cheese, mushroom or tinga

\$77

CHILAQUILES

CHILAQUILES SERVING

\$132

Choose your protein: **chicken, cecina, huitlacoche, egg or shrimp.**

Choose your salsa: **mole, doña gloria (special recipe), red, green or morita.**

HANGOVER CURE

SHRIMP BROTH

\$99

Tampico style with peeled shrimp

AZTECA SOUP

\$93

Tomato, cheese, avocado and tortilla soup.

VIRONGAS VILLAMELÓN

\$104

3 large longaniza & cecina tacos marinated in morita sauce, sprinkled with delicious pork rinds.

OMELETTES

With a side of farmer cheese, tomato and beans.

HUITLACOCHÉ

\$85

MUSHROOMS

\$85

HAM & CHEESE

\$85

EGGS

RANCHEROS

\$85

2 fried eggs & tortillas in red or green salsa with a side of beans.

WITH HAM

\$85

Scrambled eggs with ham and a side of refried beans.

WITH LONGANIZA

\$85

Scrambled eggs with longaniza and a side of refried beans.

MEXICAN EGGS

\$85

Scrambled eggs with tomato, onion and serrano pepper with a side of refried beans

BREAKFAST FAVORITES

PIPIAN TORTA

\$99

Pork with "pipian" and chipotle.

EMPIPIANADAS

\$104

Tortilla wraps in "Pipian", stuffed with pork or chicken and a side of red rice.

CHILAQUILES TORTA

\$104

Stuffed with chilaquiles. Choose any salsa & protein you like. With a side of refried beans

THE BOSS'S DISH

\$214

Assorted dish: Cecina, longaniza, 1 enchilada, 1 Gloria enchilada and farmer cheese.

SKILLET ENCHILADAS

\$104

3 enchiladas stuffed with chicken or cheese, in green tomato sauce, with cream, melted cheese, avocado and red onion as toppings.

CECINA TACOS

\$165

3 cecina & longaniza tacos, with sides of refried beans, avocado, farmer cheese and Tampico peppers.

DOÑA GLORIA ENCHILADAS

The house specialty. Tortilla wraps in a jalapeño & cream sauce. Order them with chicken, eggs, cecina or huitlacoche as your protein.

ENFRIJOLADAS

Tortilla wraps in bean sauce, stuffed with cheese or chicken, with avocado, onion and cream. as toppings.

LOCAL PASTRIES

ARTISAN PASTRIES PIECE

Ask about the pastries available

HOT BEVERAGES

"OLLA" COFFEE

AMERICAN COFFEE

CAPPUCCINO

"LECHERO"

ESPRESSO

HOT CHOCOLATE

TEA INFUSIONS

JUICES

GLASS OF FRESH JUICE

Orange, green, carrot or pineapple.

\$104

\$99

\$22

\$38

\$33

\$44

\$44

\$33

\$38

\$38

\$35

MILKSHAKES

CUP

Chocolate, strawberry, vanilla, mango.

\$82

DAILY FRUIT DRINK

ASK FOR THE FLAVOR OF
THE DAY

\$38

NON-ALCOHOLIC BEVERAGES

BOING 355 ml.

\$38

SODAS 355 ml.

\$38

MINERAL WATER 355 ml.

\$33

LULÚ (SODA) 355 ml.

\$38

BOTTLED WATER 600 ml.

\$33

ANDALUSIAN LEMON 355 ml.

\$71

ORANGEADE 355 ml.

\$38

LEMONADE 355 ml.

\$38

GLASS OF MILK 295 ml.

\$27

TEA INFUSIONS 355 ml.

\$38

MANZANITA DE ZACATLÁN 325 ml.
(APPLE CIDER)

\$38

AMERICAN COFFEE 295 ml.

\$33

"OLLA" COFFEE 295 ml.

\$38

CAPPUCCINO 295 ml.

\$44

DAILY FRUIT DRINK 295 ml.

\$38

BARLEY WATER 375 ml.

\$49

MEZCAL

CANDINGA

1.5 OZ

CANDINGA PAPALOMETL

\$120

CANDINGA ENSAMBLE

\$110

CANDINGA MOLE

\$160

CANDINGA TEPEXTATE

\$230

CANDINGA ESPADÍN

\$95

LULA

1.5 OZ

LULA MADRECUIXE

\$105

LULA BICUIXE

\$110

LULA TOBALÁ

\$130

LULA TOBAZICHE

\$105

LULA ARROQUEÑO

\$115

7 ALMAS

1.5 OZ

7 ALMAS GUSANO

\$100

7 ALMAS TOBALÁ

\$140

7 ALMAS MADRECUISHE

\$135

7 ALMAS TEPEXTATE

\$150

LOS OCOTALES

1.5 OZ

CERRUDO	\$215
CIRIAL	\$150
ENSAMBLE	\$215
<i>(COYOTE - TOBALÁ - TEPEXTATE)</i>	

BEER

CORONA 355 ml	\$35
VICTORIA 355 ml	\$35
MODELO ESPECIAL 355 ml	\$35
MODELO NEGRA 355 ml	\$35
ESTELLA 350 ml	\$40

CLAMATO

WITH SALT, LIME AND A SAUCE MIX	355 ml \$85	700 ml \$115
WITH DRAFT BEER	355 ml \$85	700 ml \$115
NATURAL	355 ml \$60	700 ml \$90

CRAFT BEER

RIVADAVIA	\$85
IPA, güera, stout y ámbar	
CHOLULA	\$80
Cascade	
CHOLULA GOLDEN	\$80

MEZCAL 1.5 OZ

ESPADILLA	\$40
joven y ahumado.	
PAPALOMETL	\$60
notas dulces y silvestres.	

TRADITIONAL LIQUEUR 1.5 OZ

YOLIXPA TEEPAK	\$70
licor de hierbas	
ANCHO REYES	\$100
chile verde o ancho.	

BRANDY 1.5 OZ

TORRES 10	\$90
MAGNO	\$80
FUNDADOR	\$80

DIGESTIFS 1.5 OZ

LICOR 43	\$95
SAMBUCA	\$80
BAILEYS	\$80

VODKA 1.5 OZ

SMIRNOFF TAMARINDO	\$70
ABSOLUT	\$90
STOLICHNAYA	\$100
GREY GOOSE	\$120

TEQUILA 1.5 OZ

DON JULIO	\$150
CAZADORES	\$95
HERRADURA REPOSADO	\$100
HERRADURA BLANCO	\$80

WHISKY 1.5 OZ

ETIQUETA NEGRA	\$140
ETIQUETA ROJA	\$90
JACK DANIEL'S	\$80
MACALLAN	\$170

TEPACHE

TEPACHE	\$77
---------	------

RON 1.5 OZ

BACARDÍ BLANCO	\$70
HABANA 3 AÑOS	\$90
HABANA 7 AÑOS	\$100
ZACAPA 23	\$150
CAPTAIN MORGAN	\$80

MEZCAL COCKTAILS

MEZCALINA	\$99
Tamarind, frosted with worm salt.	
MEZCALPIÑA	\$99
Pineapple and worm salt.	
LA NORBERTA	\$99
Orangeade frosted with worm salt.	
EL DIABLITO	\$99
Chamoy and orange, frosted with worm salt.	
GUAYABITO	\$99
Guava & cardamom.	
FRESQUITO	\$99
Apple, orange and mint.	
LA PARCHITA	\$99
Passion fruit & mango.	

CLASSICS

SANGRE DE PICHÓN	\$88
Currant soda, cane liqueur. Frosted with worm salt.	
SANGRÍA DE LA GÜERA	\$88
Wine, "Aguardiente" and brandy 295ml.	
MOJITO	\$88
Havana 3 years, mint, lemon 295ml.	
PINA COLADA	\$88
The classic one 355 ml.	
NATURAL PINA COLADA	\$77
Alcohol-free 355ml.	
CARAJILLO	\$93
Licor 43 with espresso 355 ml.	
TORITO	\$77
"Aguardiente". Choose between peanut or coconut. 355 ml.	
MARGARITA	\$88
Tequila, triple sec and lime 295 ml.	

WITH PULQUE

OMETEOTL	\$99
Pulque, mezcal and strawberry. Frosted with hibiscus flower salt 355 ml.	

WITH YOLIXPA

NARANJITO	\$99
Yolixpa, orange and quinine water 355ml.	

PULQUE

NATURAL	half liter	\$44	liter	\$66
CURADOS (FLAVORED)	half liter	\$55	liter	\$77