

- THE TASTE of - MÉXICO

APPETIZERS

CHALUPAS *from* PUEBLA / \$65

Fried corn tortilla / Green sauce / Red sauce / Pork meat

TLACOYOS *from* CUÉTZALAN / \$75

Beans w/ avocado leaf / Cooked pork rinds / Red and green sauce / Handmade fresh cheese

PANUCHOS *from* YUCATÁN / \$95

Beans / Egg / Cochinita pibil

SOUPS y CREAMS

POBLANO STYLE SOUP / \$115

Pumpkin / Mushrooms / Corn kernels / Epazote herb

TARASCA SOUP / \$120

Beans / Cream / Handmade fresh cheese / Chipotle chilli / Avocado

TRADITIONAL DISHES

CHILE *en* NOGADA / \$325

Typical from Puebla stuffed w/ beef and pork meat, peach, pear, plantain and raisins, served in walnut creamy nogada sauce and handmade cheese

GREEN POZOLE *from* GUERRERO / \$165

Pig head / Green sauce / Corn on the cob / Lettuce

BIRRIA *from* JALISCO / \$175

Beef / Chile ancho / Onion

MOLE POBLANO *with* CHICKEN / \$225

Typical poblano mole made w/ chocolate, dry chillies and seeds

ENCHILADAS *with* THREE MOLES / \$225

Poblano style mole / Pumpkin seeds green pipián sauce / Peanuts sauce

MOLE OAXAQUEÑO *with* CHICKEN / \$225

DESSERTS

CHURROS *with* CHOCOLATE ICE CREAM / \$90

CUSTARD JERICALLA / \$90

