



BUFFET 15 DE SEPTIEMBRE

ENTRADAS/APPETIZERS

Panuchos
(Tortilla de maíz con cochinita pibil y frijoles)
Fried tortillas filled with beans and cochinita, pork pibil stew

Quesadillas de huitlacoche
Corn smut quesadillas

Queso panela asado bañado en salsa poblana y granos de elote
Grilled panela cheese topped with Poblano sauce and corn grains

SOPAS/SOUPS

Crema poblana
Poblano cream

Arroz blanco o rojo con plátano macho frito
White or red rice served with fried banana

PLATOS FUERTES/MAIN COURSE

Pozole
With corn and pork in a guajillo chili base

Pancita
With beef stomach in a guajillo chili base

Pescado a la veracruzana
Veracruz-style fish

Mole poblano (Pierna y muslo de pollo)
Chicken leg and thigh in Poblano mole sauce, a savory mixture with chili peppers and chocolate

Chiles en nogada
Poblano chile served in walnut sauce, sprinkled with pomegranate seeds

POSTRES/DESSERTS

Arroz con leche
Rice pudding

Buñuelos
Dough deep-fried, drenched in a syrup of brown sugar

Helados
Ice cream

Sorbetes (con o sin alcohol)
Sherbet (with or without liquor)

Adultos: \$350 pesos

Niños: \$200 pesos