



MENU SEPTIEMBRE

ENTRADAS/ENTREES

Crema poblana Poblano Cream	\$60
Panuchos Fried tortillas filled with beans and conchinita, pork pibil stew	\$60
Queso panela asado bañado en salsa poblana con grano de elote Grilled panela cheese topped with Poblano sauce and corn grains	\$85
Arroz rojo o blanco con plátano macho frito White or red rice served with fried banana	\$50

PLATO FUERTE/MAIN COURSE

Pozole de puerco With corn and pork in a guajillo chili base	\$80
Chiles en nogada Poblano chile served in walnut sauce, sprinkled with pomegranate seeds	\$200
Mole poblano Poblano mole sauce, a savory mixture with chili peppers and chocolate	\$150
Tampiqueña Tampiqueña-style steak	\$190
Huachinango a la veracruzana Veracruz-style red snapper	\$300

POSTRES/DESSERTS

Sorbete tricolor Three-color sherbet (Con o sin alcohol) (with or without liquor)	\$85
Fresas al tequila Tequila-style strawberries	\$100