



SACRISTIA DE LA COMPAÑÍA

STARTERS

OUR CHALUPAS

Small fried tortillas topped with salsa, onion and shredded beef. You can't come to Puebla and not try them.

GUAJOLOTES (2)

Fried bread topped with beans, avocado, salsa, cream, lettuce and shredded beef.

FRIED PARSLEY

This one wasn't born in an angels cradle but it has a Puebla passport. Fried parsley with lime juice, salt, shrimps and bacon bits.

ZUCCHINI BLOSSOM QUESADILLAS (3)

From our own Puebla fields corn tortilla stuffed with zucchini blossoms, Oaxaca style cheese and guacamole.

ESCAMOLES

Original pre-hispanic dish

CHIPOTLES RELLENOS (2)

As they were eaten by the pueblan people who never forget their origin.

ESQUITES

Mexican popular appetizer

CHEESEBOARD

Proudly poblano, from IPODERAC foundation

CHANCLAS (2)

Special water bread served with guajillo chili sauce, lettuce, avocado and onions.

CHOPANDONGOS (3)

Of humble beginnings but with a great tradition. Long forgotten. But your friends at Mesones Sacristia bring them back for you.

SALADS

282 KCAL NATIONAL SALAD

From the traditional market with nopales, panela cheese, radish, serrano chile and tomato with a delicious avocado fan.

434 KCAL CHEF'S SALAD

Cubes of panela cheese and avocado with corn kernels, dressed with papalo's vinaigrette, served in a casserole tortilla.

ZUCCHINI BLOSSOM SALAD

Lettuce, squash blossom, melon, amaranth, pigweed, pumpkin seed, panela cheese and lemon dressing.



SACRISTIA DE LA COMPAÑÍA

SOUPS

VEGETABLE SOUP

As good as homemade.

CREAM OF BEANS SOUP

More poblano than mexicano.

SACRISTIA SOUP

Tortilla, chicharron, cheese and chipotle chili. It may seem like all the others, but our soup is different and the best.

LOS SAPOS BROTH

(Beef broth, shaved-serrano chile, chopped onions and cilantro with lemon). Magical species found in books and in the Callejon de los Sapos. Try to find it in Sacristía de la Compañía.

BROTH FOR AN ILL MAN

(Chicken broth, shredded chicken breast, pumpkin, rice and peas, bowl of pico de gallo, made to order with olive oil). If you are sick, do not think twice, take your soup served in Sacristia de la Compania ... No, it's not a syrup pharmacy of Dr. Calderon and less than the pharmacy physician and chemist Don Joaquín Ibáñez, broth, tonic ... cousin nephew from a balm, order in Sacristía de la Compañía

MAIN DISHES

POOR PEOPLE'S ENCHILADAS. GRANDMA'S RECIPE

(with chicken) (without chicken)

Enchiladas served with red sauce, sprinkled with cheese and avocado on top. As they were eaten by the people of Puebla at the "Altos's neighborhood". Its origins are in the Analco district, so the old folks say; the oldest neighborhood in the "City of Angels". This neighborhood was comprised of the poorest but happy, long-suffering but cheerful people.

HAND MADE MEAT BALLS

Served with chipotle sauce and rice.

MANCHA MANTEL

From the regional gastronomy. This exquisite sweet and salty sauce is served with pork, enhanced by ancho chili, plantain banana, sweet potatoes and pineapple.

HUAUZONTLES

Traditional poblano dish, original recipe. (Served with tomato sauce, mole or pipián of your choice).

MOLE POBLANO

Chocolate and chili sauce. The same dish as served in the days of viceroys and bishops. Our national treasure; its blouse and skirt were embroidered perfectly at Mesones Sacristia de la Compañía. This is the mole from Puebla that is your host at Meson Sacristia.

GREEN OR RED PIPIAN

A stew that reddens, like the cheeks of the poblano women when they hear a compliment... a wise wait is embraced with the pork and potato gives it consistency... this is the original, no imitation... the one served in Sacristia de la Compañía.



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SACRISTIA MOLE

You won't regret ordering this dish, born in Sacristia de la Compañía. Yet another mole? you ask. Yes, but this one is made from roasted chipotle.

CEMITAS POBLANAS

In this humble dish from the market, the proverb applies: The three things that poblano people eat most are pig, pig and pig with pork milanese, papalo leaves and cauliflower in brine.

CAZUELITA POBLANA

Strips of flank steak cooked in clay pot with red sauce, onion, cilantro and black beans.

SANTA ROSA ENCHILADAS

With Mole Poblano (chocolate chili sauce) chicken and lettuce.

A LA POBLANA STEAK

Flank steak with poblano chili sauce, feta cheese on top, roasted nopal and garnished with rice.

“SAN PASCUAL” STEAK

Steak with huitlacoche “cornfungus”, cheese and avocado.

FRANCISCAN STEAK

Saucer colorful as China Poblana dress. (Grilled skirt steak with guacamole, poblano rajas, roasted chambray onions with all its little tail).

ARRIERA STEAK

(Grilled skirt steak served with grilled onions and beans scrim).

SACRISTIA DELIGHT PLATE

Taste our moles selection, Mole Poblano, Red and Green Pipian, Mole Sacristia, all of them with great tradition and ancestry.

CHICKEN MILANESE

With house potatoes (chips or cuttings).

FAJITAS GRILLED CHICKEN

With grilled peppers and green salad.

GRILLED SALMON WITH VEGETABLES

SALMON WITH GARLIC



SACRISTIA DE LA COMPAÑÍA

DISHES AND TASTING MENU

FITTINGS

Rice with mole

Guacamole

Beans

House potatoes

Rice

Chiles

** All our fittings are pretty quite*

CHILDREN'S MENU

Chicken broth, chicken fajitas or flank steak with house potatoes and ice cream.

TASTING MENU

CHALUPAS

2 pieces and 1 turkey dish.

FRIED PARSLEY

SACRISTIA SOUP

HUAZONTLE

SACRISTIA DELIGHT PLATE

VANILLA CUSTARD STYLE "SACRISTIA"

GLASS OF WINE

(Red wine of the house).



SACRISTIA DE
LA COMPAÑÍA

DESSERTS

RICE PUDDING

“As good as homemade”.

VANILLA CUSTARD STYLE “SACRISTIA”

PASTE OF MEMBRILLO WITH CHEESE

CHEESE FLAN

ICE CREAM SACRISTIA

With Kahlua or Amareto.

ROMPOPE CUSTARD

FAIR PLANTAIN BANANAS

Sweet tradition, that transports you to the fairs of the old neighbourhoods of Alto, Santiago and some many others.

CAKE HOUSE

CHEESEBOARD

Proudly poblano, from IPODERAC foundation