



CASAREYNA
HOTEL · RESTAURANTE



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 CASAREYNA
www.casareyna.com
+52 (222) 232 0032

Privada 2 Oriente 1007 Col. Centro C.P. 72000
Paseo de San Francisco, Puebla, Pue. México

BREAKFAST

SEASON SUGGESTIONS

FROM THE VEGETABLE GARDEN

 FRESH FRUIT BOWL With brownished cereals, yogurt, honey and fruits.	\$ 98.00
 SEASONAL FRUIT PLATE Mixture of cereals with cottage cheese or yogurt.	\$ 89.00
 NATURAL JUICE (375 ml) Orange, grapefruit, tangerine.	\$ 55.00
 OASIS JUICE (375 ml) Mixture of strawberry, pineapple and orange juice.	\$ 65.00
 GREEN JUICE (375 ml) Mixture of pineapple, cucumber, celery, nopal (cactus) and orange	\$ 65.00

FROM THE OVEN

HOME MADE BREAD (4 slices) Wheat bread made in our oven, served with organic home made jams.	\$ 85.00
CORNCOB CAKE (4 slices) Made in our oven the traditional way.	\$ 85.00
HOT CAKES (2 pieces) Light hotcakes made of wheat flour, served with honey bee maple or home-made red fruits jam.	\$ 95.00
REYNA PEARLS (6 pieces) Puff pastry pearls stuffed with sweet creamy cheese.	\$ 85.00
CONCHITAS (2 pieces) Traditional soft and sweat Mexican bread. Blackberry, whipped cream, mazapán (peanut) or coffee.	\$ 60.00

EGGS

RANCHEROS REYNA Fried eggs covered with red tomato and bacon sauce, garnished with mashed beans and served on a fried corn tortilla.	\$138.00
 DEL ALTO Scrambled eggs with seasoned pork sausage with dried chile sauce, garnished with fried beans and guacamole.	\$138.00
MOLE POBLANO STYLE Fried or scramble covered with Mole Poblano CASAREYNA.	\$138.00
 LIGHT OMELETTE Egg whites stuffed with mushrooms or panela cheese or ham or mexican style, gratinated with mozzarella cheese or any combination of these ingredients.	\$150.00
OMELETTE Two eggs stuffed with mushrooms or seasoned pork sausage or manchego cheese or ham or mexican style, gratinated with mozzarella cheese or any combination of these ingredients.	\$150.00
GOURMET OMELETTE Egg whites or eggs stuffed with creamy cheese and salmon or schrimp, gratinated with mozzarella cheese, served with guacamole.	\$165.00
DIVORCIED EGGS Sunny side up eggs covered with red sauce and green sauce served on a fried corn tortilla.	\$138.00
YOUR CHOICE Fried or scrambled eggs with mushrooms or bacon or seasoned pork sausage or ham or mexican style or with beans or any combination of ingredients.	\$138.00

BEVERAGES

ATOLE COCONUT	\$ 53.00
CHAMPURRADO OF PINOLE	\$ 53.00
SMOOTHIE (375 ml) Milk with banana, strawberry or chocolate.	\$ 65.00
MILKSHAKE (375 ml) Chocolate, vanilla, mamey.	\$ 75.00
AMERICAN COFFEE	\$ 45.00
NESPRESSO american or espresso.	\$ 55.00
REYNA CHOCOLATE Mix of delicious dark and white chocolate frothed by hand with a wooden molinillo.	\$ 63.00
HOT OR COLD MILK Regular, light or delactosed.	\$ 43.00
 TEAS Chamomile, lemon, black, mint or apple-cinnamon.	\$ 45.00
 INFUSIONS (2 cups) Assorted top Quality German infusions.	\$ 55.00

DEL COMAL

LAS QUESADILLAS DEL MERCADO (3 pieces) A grilled corn tortilla with your choice: cheese, pork crackling, huitlacoche or squash blossoms with chunky red salsa.	\$125.00
TLACOYOS DE ZACATLÁN (3 pieces) Oval or triangle shape corn tortillas, stuffed with beans, fresh cheese or chicharron covered with red and green sauce.	\$115.00
PICADITAS FROM PUEBLA (3 pieces) Mexican Gorditas are made in the comal with corn flour topped with green sauce and chorizo, the second one with red sauce and cheese and finally serrano sauce made in molcajete with pork cracklings.	\$115.00
SINCRONIZADAS (3 pieces) Classic flour tortillas, turkey ham, mixture of oaxaca and gouda cheese, accompanied by beans and guacamole.	\$115.00
LAS MEMELAS GOURMET (2 pieces) Tasty oval-shaped corn masa creations stuffed with beans and topped with green or red sauce, onion, cheese and grasshoppers or mexican dried meat “cecina”.	\$130.00
MEXICAN SOPES (3 pieces) Three handmade thick tortillas topped with refried beans rinds, pork rinds, cheese and special molcajete salsa.	\$ 90.00

TRADITIONAL MEXICAN DISHES

 GRILLED CHEESE Grilled panela cheese and nopales tower, served on a tomato sauce. Garnished with guacamole and onion.	\$140.00
 CASAREYNA BEEF TONGUE RED: Red chipotle sauce. GREEN: Delicious green jalapeño sauce. RED AND GREEN: Beef tongue seasoned fine herbs and spices red and green with guacamole. TACOS: 3 pieces with handmade tortilla, onion, cilantro and habanero sauce.	\$240.00
CREPES POBLANAS (2 pieces) Crepes stuffed with mushrooms and poblano chile slices, covered with poblano chile sauce and mozzarella cheese and gratin.	\$155.00
ENFRIJOLADAS (3 pieces) Fried tortillas filled with chicken and covered with creamy beans sauce; fresh cheese and chorizo little pieces on top.	\$155.00
DON SAMUEL’S CHILAQUILES Green, red or pasilla with chicken, avocado, cream and grated panela cheese	\$155.00
 DOÑA CLEOTILDE’S CHILAQUILES With ranch cream infused with habanero pepper, with a topping of cochinita pibil.	\$165.00
SWISS GREEN ENCHILADAS Three corn tortillas stuffed with chicken, bathed in green creamy house recipe sauce and au gratin with manchego cheese. topped with red onion.	\$185.00
CECINA CHILAQUILES Green, red or pasilla with cream, onion and avocado, accompanied by grilled beef cecina fajitas. Delicious!	\$198.00
MOLE CHILAQUILES Bathed in our traditional Mole Poblano Casareyna with chicken, avocado, cream, onion, sesame and panela cheese.	\$170.00
DOÑA MARY’S ENCHILADAS (3 pieces) Rolled tortillas stuffed with chicken or fresh cheese, covered with red, green or pasilla sauce with melty mozzarella.	\$155.00
 COCHINITA PIBIL ENCHILADAS (3 pieces) Rolled tortillas stuffed with pork meat, covered with a creamy habanero sauce and topped with pickled red onions.	\$165.00
ENMOLADAS (3 pieces) Fried and rolled tortillas stuffed with chicken and covered with the best Mole Poblano Casareyna.	\$215.00
 PUNTAS AL ALBAÑIL Steak bits covered with a hot and spicy chipotle sauce, served with guacamole.	\$198.00
LAS PUNTAS MEXICAN STYLE Bits of beef steak with red tomato, onion and fresh green chile served with guacamole.	\$198.00
 CHICKEN FAJITAS Grilled chicken stripes seasoned with red onion and sweet pepper garnished with avocado and flour tortillas.	\$188.00
SHRIMP TACOS WITH CHIPOTLE Flour tacos with shrimp bathed in creamy chipotle sauce with beans, accompanied by guacamole.	\$198.00
 MOLE DE PANZA Beef stomach in a dried chiles sauce, perfumed with coriander.	\$175.00
 MOLE DE OLLA Traditional spicy soup with chambarete meat (beef), corn, zucchini and green beans.	\$220.00

- ♦ All greens and vegetables are perfectly clean.
 - ♦ Our prices are expressed in Mexican Pesos.
 - ♦ Our prices are including IVA (sale tax).
 - ♦ Our tortillas are hand made.

Low calories.

Hot and spicy.

SERVING PORTIONS

Season fruits place 300 g

Eggs: 2 pieces.

Chilaquiles: 250 g

Mole de Panza and Mole de Olla: 300 ml

Beef tongue, puntas and fajitas: 250 g

Coffee, Atole, Tea, Milk and Champurrado: 250 ml

Information provided to meet and exceed the Mexican Federal Customer Protection Law (PROFECO)