

## LEGEND

Tells the story that at other side of the city Puebla, between the rivers of Almoloya and Alseseca, there was a place named “de la Madrecita”. The importance of this place was the sales of the best pulques of the region. This area had the attendance of all groups of the city, Spanish, criollos, mestizos and infigenas to comment the day happening and enjoy the drinks.

The other attractive thing of the place was the flowers, springs and birds. That is why it was the perfect place for citizens and visitors of the noble city of Puebla de los Ángeles.

## CONCEPT

Now a day, in this place, CASAREYNA is a full concept that includes lovely areas where all the scent, assents, essences and the experiences are together offering a generous range of options for guests and customers.

The concept includes forty six amazing suites, and awarded authentic Puebla cuisine restaurant, unique spaces and patios for events, meeting room, romantic experiences, pool, jacuzzi, SPA, gym, and AUDI's roof top jogging track, Talavera de la Reyna boutique, artisan and gourmet shop, kids area and much more.

CASAREYNA is well known by very good personal service, the care of all every detail and the best experiences. All of these surrounded by an exclusive, warm and professional environment.

## SERVING PORTIONS

CASAREYNA always serves very good portions on every menu item, always looking for our guest's satisfaction.

Soups: 250 ml  
Chistorra: 130 g  
Ceviche: 200 g  
Spaguetti: 160 g  
Chicken breast: 200 g  
Beef fillet: 200 g  
Flank steak and Tampiqueña: 250 g  
Salted Meat / Beef Jerky: 200 g  
Sea and Land: 200 g  
Salmon and Tuna: 200 g  
Mole and Pipian: 200 g  
Tongue and Mixiote: 250 g

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



CASAREYNA  
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LUNCH AND DINNER

SEASON SUGGESTIONS

APPETIZERS

 <b>CHALUPAS POBLANAS</b> 4 pieces of small fried corn tortilla with salsa, onion and shredded beef.	\$ 80.00
 <b>CHALUPAS DE MOLE POBLANO</b> 4 pieces of small fried corn tortillas with mole poblano, onion and shredded chicken.	\$ 85.00
<b>GUAJOLOTES</b> 2 pieces of white fried wheat buns with beans, lettuce, shredded beef, salsa and cream.	\$ 95.00
 <b>CHISTORRA</b> Delicious grilled chistorra (sausage) with guacamole.	\$140.00
<b>MOLOTITOS DE ZAGUÁN</b> 3 pieces of fried corn stuffed with either potato, cottage cheese or tinga.	\$ 90.00
<b>TOSTADAS</b> 2 pieces of deed fried tortillas covered with beans, lettuce and chicken or beef.	\$ 90.00
 <b>STUFFED CHIPOTLES</b> 2 pieces, not very spicy chipotle chiles covered with fried egg, stuffed with fresh cheese, served with guacamole and fried beans.	\$140.00
 <b>FRIED PARSLEY</b> Fried parsley with a cream cheese medallion with a small portion of chipotle sauce.	\$120.00
 <b>MANGO CEVICHE</b> Minced white fish marinated in orange and lemon juice with avocado, tomato, onion and green chile, served on a mango bed.	\$175.00
 <b>FRESH BEEF JERKY CEVICHE</b> 150 g of fresh beef jerky with tomato, onion, serrano chile, coriander, lime juice and chopped olives and cappers.	\$199.00
<b>MELTED CHEESE</b> Mozzarella, gouda and manchego mix accompanied by flour tortillas. Add chistorra (70 g) or Grasshopper (25 g).	\$ 95.00 +\$45.00
 <b>GUACAMOLE WITH GRASSHOPPERS</b> 250 g of avocado, onion, garlic and chile serrano with tortillas chips. + 25 g grasshoppers + 30 g of pork rinds	\$155.00 \$149.00
 <b>ESCAMOLES</b> 150 g seasoned with butter, epazote, onion and serrano chile, accompanied with tortillas, guacamole and special spicy sauce.	\$415.00
<b>BEEF SWEETBREADS</b> 150 g grilled or fried beef gizzards, accompanied by guacamole and pico de gallo.	\$190.00
<b>“CHANCLA” OF THE CONVENT</b> 1 large piece of artisan bread stuffed with panela cheese and onion, bathed in delicious guajillo chili sauce and longaniza, decorated with avocado slices.	\$ 88.00
<b>MEXICAN SOPE</b> Three handmade thick tortillas topped with refried beans, pork rinds, cheese and special molcajete salsa.	\$ 90.00

SALADS

 <b>DEL CAMPO SALAD</b> Mix of organic lettuce and alfalfas sprouts, green grapes and organic strawberries with an organic orange vinaigrette.	\$135.00
 <b>REYNA SALAD</b> Organic lettuce, green grapes, goat cheese with nuts and grilled salmon strips with a honey mustard dressing.	\$145.00
 <b>REQUESON AND CHICKEN SALAD</b> Grape, fresh curds, (requeson), carrots and alfalfa sprouts with olive oil and herbs dressing.	\$145.00
<b>ROQUEFORT SALAD</b> Organic lettuce, apple, tomato, candied peanut served with roquefort cheese dressing.	\$135.00



SOUPS AND PASTAS

 <b>POBLANA SOUP</b> Chicken broth with poblano chile strips, zucchini, corn grains, mushrooms, epazote and bacon.	\$ 95.00
<b>ESQUITES SOUP</b> Corn grains seasoned with epazote and spices, served with chicken broth and a touch of mayonnaise and chili powder.	\$ 95.00
<b>POBLANA CREAM</b> Poblano chile with cream served with corn grains, poblano chile strips and requeson.	\$105.00
 <b>AZTECA SOUP</b> Tomato soup, chicharron (fried pork) with fried tortillas strips, avocado and cheese.	\$105.00
<b>REYNA’S FIDEO</b> Thin wheat pasta seasoned with a tomato and onion sauce served with avocado, fresh cheese and chipotle sauce.	\$ 90.00
<b>FIDEOS SOUP (thin pasta)</b> Chicken and tomatoes broth with fideo pasta. The most traditional home style soup.	\$ 89.00
 <b>MARROW SOUP</b> Delicious red chili tree broth with beef marrow.	\$130.00
 <b>BEANS CREAM</b> Beans cream with bits of chicharron (fried pork skin), avocado, tortilla chips and fresh	\$105.00
<b>RICE</b> White or red.	\$ 75.00
<b>SPECIAL RICE</b> Served with fried banana/ fried eggs/ mole poblano.	\$ 99.00 *Extra ingredient \$15.00
<b>CONSOME</b> Chicken soup served with rice and shredded chicken.	\$ 90.00
<b>SPAGUETTIS</b> <b>OCEAN:</b> Pasta in tomato sauce seasoned with shrimp and octopus served with mozzarella cheese. <b>FOUR CHEESE:</b> Creamy sauce with manchego cheese, cream cheese, blue cheese and mozzarella. <b>DON SAMUEL:</b> Creamy sauce with bacon, mushrooms, garlic and onion, a touch of white wine and sprinkled fresh parsley.	\$175.00

THE GRILL

 <b>SALTED MEAT / BEEF JERKY</b> Fresh grilled salted meat. Accompanied with panela cheese and nopales strips, handmade tortillas and avocado.	\$ 250.00
 <b>BEEF STEAK IN MANGO SAUCE</b> Grilled beef steak covered with non-spicy mango-chipotle sauce, served with a mango slice and mosh potatoes.	\$ 270.00
 <b>BEEF STEAK A LA MEXICANA WITH MARROW</b> Seasoned steak with marrow in a sauce of tomato, peppers, onions and spices, with salad.	\$ 275.00
<b>TAMPIQUEÑA</b> Thin cut of grilled beef served with guacamole, fried beans, poblano pepper stripes with corn and mole poblano enchiladas.	\$ 280.00
<b>FLANK STEAK (ARRACHERA)</b> Soft marinated grilled arrachera served with guacamole, chalupas and fried beans.	\$ 280.00
 <b>PRINCESS SEA AND LAND</b> Grilled tuna fillet & steak marinated with black sesame seeds and covered with a juice reduction sauce.	\$ 290.00
 <b>BEEF STEAK IN CHEESE CHIPOTLE SAUCE</b> Grilled beef steak covered with a non-spicy cheese chipotle sauce, served with mash potatoes and spicy small chipotle chile.	\$ 270.00
 <b>MOCTEZUMA BEEF STEAK</b> Served on a fried tortilla with refried beans. Covered with a non-spicy red jalapeño sauce garnished with guacamole.	\$ 270.00

POULTRY

 <b>MUSTARD CHICKEN BREAST</b> Grilled chicken breast covered with a special mustard/honey sauce served with steamed carrots and zucchini.	\$ 215.00
 <b>POBLANA CHICKEN BREAST</b> Grilled chicken breast stuffed with cheee covered in a creamy poblano chile sauce.	\$ 215.00
<b>REYNA CHICKEN BREAST</b> Grilled chicken breast with a spicy chipotle sauce germished with panela cheese and tortilla chips.	\$ 215.00

FISH AND SEAFOOD

 <b>REYNA'S TUNA LOIN</b> Grilled tuna loin marinatted with say sauce covered with black sesame seeds and covered with a juice reduction sauce.	\$ 280.00
 <b>CHEF’S TUNA</b> Grilled tuna loin with a dried chiles thin crust served on a mash potatoes bed and covered with a sweet & sour jamaica flower sauce.	\$ 280.00
<b>FISH FILLET</b> White fish with either garlic, butter, diablo spicy sauce or just grilled.	\$ 220.00
<b>SALMON</b> <b>TAMARINDO:</b> Served over tamarindo sauce with toasted almond. <b>TWO PIPIANES:</b> Over green and red pipian with toasted seed.	\$ 280.00
<b>SHRIMP (6 pieces U-15)</b> <b>COCONUT:</b> Covered with coconut and served with tamarindo and mango sauce. <b>LEMON BUTTER:</b> Cooked on a special butter – lemon sauce. <b>PASILLA:</b> Bathed in non-spicy pasilla sauce.	\$ 275.00
<b>DOÑA LICA’S SHRIMPS</b> 6 pieces of U-15 shrimps cooked with house special recipe; butter, mayonnaise, mustard, soy, garlic. Delicious!	\$275.00
<b>DOÑA LICA’S FISH FILET</b> White fish cooked with house special recipe; butter, mayonnaise, mustard, soy, garlic. Delicious!	\$220.00

THE SECRETS OF DOÑA ANGELA

 <b>ABUELA ANGELA MOLE POBLANO</b> ***Traditional Mole Poblano awarded from 2009 to 2024 by the Swiss Guide to México as “The best mole in México”, served with chicken breast tried***	\$ 255.00
 <b>GREEN PIPIAN</b> A thick sauce made of green chiles, green tomatoes, roasted pumpkin seeds served with white rice and a choice of chicken breast or pork	\$ 250.00
<b>RED PIPIAN</b> A thick sauce made of red chiles, tomatoes, roasted sesame seed and peanuts served with rice and a choice of chicken breast or pork.	\$ 250.00
<b>PIPIAN DUET</b> Green and red pipian served with chicken or pork and rice.	\$ 250.00
 <b>WHITE MOLE</b> A thick sauce made of pine nuts, pulque, and avocado leafs and spices. Served with rice and a choice of chicken breast or pork	\$ 270.00
 <b>MOLE DE OLLA</b> Traditional spicy soup with chambarete meat (beef), corn, zucchini and green beans.	\$ 220.00
 <b>MOLE’S SAMPLE PLATE</b> Mole poblano, green pipian, red pipian and white mole served with rice and mashed sweet potatoes. 2 with pork and 2 with chicken breast.	\$ 305.00
 <b>MEXICAN ADOBO</b> Grilled pork fillet, bathed in a delicious sauce made with different dried chilies and spices, accompanied by white rice and avocado.	\$ 250.00
<b>SHEEP MIXIOTE</b> 250 g of fresh sheep and nopales with white rice and beans.	\$ 245.00
 <b>CASAREYNA BEEF TONGUE</b> <b>RED:</b> Red chipotle sauce. <b>GREEN:</b> Delicious green jalapeño sauce. <b>RED AND GREEN:</b> Beef tongue seasoned fine herbs and spices red and green with guacamole. <b>TACOS:</b> 3 pieces with handmade tortilla, onion, cilantro and habanero sauce.	\$ 240.00

We are certified by safer food with the highest grade of hygienic food.

Our prices includes IVA (sales tax), tip is not included in your bill.

 **CASAREYNA’s speciality** Our tortillas are hand made.  Hot and spicy