


CASA DE LOS MUÑECOS[®]
 — ALTA COCINA MEXICANA —

Restaurante Casa de los Muñecos S.A de C.V

Centro Histórico

2 Norte No. 2. Interior del Museo de Arte de la BUAP. Puebla, Pue.
 Phone: (222) 242 48 25 Radio ID 62*15*50434 email: centro@casadelosmunecos.com



Complejo Cultural Universitario
 Vía Atlixcáyotl No. 2299, esquina Av. Cúmulo de Virgo
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www.casadelosmunecos.com

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 ASK THE WAITER WHEN HE TAKES YOUR ORDER
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These awards and certifications have been granted to Restaurante Casa de los Muñecos, Centro Histórico.
 We endeavor everyday to deliver quality and remain up to the expectations of the granters and our customers.

Nutrition Facts

For specific information about the content and nutrition value of the items in this menu, please
 request a printed issue; or read in our web site using this qr code for access with your
 smart-phone.




CASA DE LOS MUÑECOS[®]
 — ALTA COCINA MEXICANA —



Afternoon Meals & Dinner

www.casadelosmunecos.com



Restaurante Casa de los Muñecos

Puebla, World Heritage City of enormous wealth in culture and baroque style architecture; whose traditional cuisine is included on the list of Intangible Cultural Heritage of Humanity.

We, the people of Puebla, are inheritors of one of the greatest culinary treasures of Mexico; and for that reason, we keep and show a deep respect for the delicious legacy of our ancestors. But we're also conscious that culinary art is not only an inheritance. It ought to be cultivated everyday, renewed and enriched with a creative spirit. Therefore, this is our task, our mission and reason to be; our eagerness to keep alive the culinary inventiveness that has defined Puebla City for centuries. Our menu is an anthology of jewels of the old cuisine of Puebla (Cocina Poblana); but it also is the fountain of our own culinary creations, born as result of the fusion between old recipes, flavors and ingredients; and new contemporary tendencies of mexican and international haute cuisine.

Our name, Casa de los Muñecos, is homonymous to the old baroque style mansion, inside which we opened our first restaurant in 2006. This building, located in the heart of the architectural treasure of the city, is an eye-catching piece of architecture, because of its facade decorated with Talavera tiles, depicting a series of human caricatures in several attitudes. The origin and meaning of this decoration is the subject of one of the fascinating legends that integrate the popular chronicle of the city. The facade confers the building, in itself, an appeal for local people and visitors; but it also is an attractive place to visit because it houses the Art Museum of the Benemérita Universidad Autónoma de Puebla. Hence, as a part of the museum, Restaurant Casa de los Muñecos was created and operates as a live exhibition area for the gastronomic tradition and culinary art of Puebla. This concept is first and unique in the city, and probably nationwide. In this way, we are pleased to host mexican and foreign visitors, and also frequently to famous journalists, politicians, artists and intellectuals. This preference we enjoy has allowed us to be mentioned by not few gourmets and gastronomy experts, as an important point of reference in the present-day gastronomic scene of Puebla City.

After eight years of work, we achieved a good share of the regional market, which led us to a new stage of expansion and diversification. At the end of 2008, two years after our first opening, we inaugurated our second branch located at the BUAP Cultural Complex; a modern and vanguardist precinct, stage for big events and concerts, that makes it possible to enjoy arts, gastronomy and the cultural activity of the city at the same time and place.

In addition to our two restaurant locations, our corporate also offers a prestigious and long-time experienced Catering and Event Planning Service, flexible and capable enough to hold, from small celebrations, to big events for thousands of attendees.

In recent years we have also started to introduce or brand into the world of supermarkets and prestigious department stores, through our Easy Gourmet products family, including hot sauces, marmalades, and precooked packed dishes; which have transcended frontiers, and are now on the conquest of new markets in the USA and Europe. **2015 marks the beginning of a new stage of our development, this time under the franchise scheme, with the opening of the first Restaurante Casa de los Muñecos outside Puebla City; located in Plaza Garden Santa Fe, Mexico City.**



2015 Opening of the first franchise
Plaza Garden Santa Fe. Mexico City
FRANCHISES FOR SALE

Request Information:
(222) 226 90 77

franquicias@casadelosmunecos.com


CASA DE LOS MUÑECOS[®]
— ALTA COCINA MEXICANA —
EASY GOURMET



Pre-cooked Dishes
Mole Poblano, Marmalades, Hot Sauces and Pickle

**BUY OUR DELICIOUS
DESSERTS AND FINE BAKERY
TO GO**



CATERING AND EVENT PLANNING SERVICE
SOCIAL COMPANIES INSTITUTIONS

Social events ranging from small celebrations at home, Weddings, 15th Birthday party, Bridal Shower, Baby-shower, Baptism, First Communion, Graduations, Congresses, Conventions, etc..

Tailored services for Companies

Off-site catering at the location or your choice, whether Convention Center, Expo Center, company, residence, party garden, ranch, or courtyard inside a colonial building.

Local and out of town service.



CONTACT

Phone numbers:

+52 (222) 616 88 86, 225 04 28 & 242 48 25

banquetes@casadelosmunecos.com



One glass of wine
Courtesy of the house

Included in your DINNER consumption.

Valid at Centro Histórico. 2 Norte No. 2. Phone: 2424825

Limited time promotion

***FREE CAKE**
 FOR YOUR
BIRTHDAY CELEBRATION

AT CASA DE LOS MUÑECOS
 COMPLEJO CULTURAL UNIVERSITARIO

*Valid only for group celebrations. Minimum consumption of 5 people. Not applicable in combination with other promotions.

Information and booking: Phone 225 04 28



VIP Private Dining

at Casa de los Muñecos
 Centro Histórico
CLOSED - DOOR

Call:
 616 88 86



Corporate Dinners

Special price and menu
 at Complejo Cultural Universitario
 Call: 225 04 28

Starters

Chalupas (slightly fried small tortillas) topped with cecina (beef steak) strips and hot sauce, green and red. Order of 6. \$98.00

Fried egg-coated Chipotle chilli. Stuffed with cheese. Served with avocado and beans. Order of 3. \$98.00

Huitlacoques (corn mushrooms) and jumbo shrimp. With avocado, cheese and hand made tortillas. Order of 3. \$296.00

*Salads**

Mango slices with ash coated cheese: Fine herbs pesto, and snack of water-cress with Iberic bacon. \$127.00

Caesar Salad: Roman lettuce, herbs and garlic croûtons, parmesan cheese and home prepared dressing. \$140.00

Caesar with chicken \$196.00

Caesar with jumbo shrimp \$255.00

Grilled salmon: Mixed lettuce, little balls of blue cheese and walnut chips, apple dressing, and grilled apples. \$127.00

Guava strips: Mixed lettuce, guava strips, serrano ham, red fruits, citric vinaigrette, figs and goat cheese crème caramel. \$127.00

Aïda Salad: Mixed lettuce, grilled chicken breast, ash coated cheese, fruits and strawberry dressing. \$138.00

Sweet cheese stuffed apple: Apple stuffed with Brie cheese. Passion fruit marmalade by Casa de los Muñecos®, hibiscus coulis, and little balls of avocado with ash coated cheese, stuffed with celery and nut chips. \$127.00

* All of our dishes are prepared under strict rules of hygienic handling of food, but those marked with an asterisk (*) are prepared with some raw, non-cooked ingredients. CONSUME UNDER YOUR OWN RESPONSIBILITY.

Tacos

Tacos Mágicos: Tartare tuna fish. With lime cream. Order of 3. \$186.00

Tacos Muñeco: Fish in adobe chilli sauce. Order of 4. \$120.00

Tacos Campaña: Fried beef tongue. Order of 3 \$120.00

Tacos América: Shredded chicken with tamarind and chiltepin chilli hot sauce. Order of 2. \$69.00

Barbecued duck. Served with a layer of mexican yam, beetroot and carrot. Side of pico de gallo salad with mango and habanero chilli. Order of 2. \$120.00

Tacos PEMEX: Shrimp, peppers and chipotle chilli creamy sauce; with flour tortilla and green salad. Order of 3. \$186.00

Tacos Presidente: Beef arrachera steak and guacamole avocado. Order of 3. \$186.00

Soup

Artichoke cream with serrano ham \$110.00

Coriander cream, with side of apple and pine nuts. \$86.00

Chileatole (corn and green chilli soup) \$86.00

Caldo Xóchitl: chicken broth with rice, chickpeas, shredded chicken, chipotle chilli and avocado. \$86.00

Sopa Real de tortilla: chicken broth with tomato; topped with avocado, fried tortilla strips, pasilla chilli, ranch cheese and cream. \$86.00

Green bean and nopal cactus soup: seasoned with olive oil, oregano and dried chilli. \$91.00

Crepes

Stuffed with huitlacoche (corn mushroom). Soaked in poblano chilli sauce and topped with melted cheese. Order of 3. \$140.00

Pasta

Lasagne soaked in Mole Poblano by Casa de los Muñecos®. With grilled chicken and topped with melted mozzarella cheese. \$198.00



Cannelloni Stuffed with huitlacoche corn mushrooms. Topped with melted cheese and green chilli cream sauce. \$198.00

Noodles Topped with cheese, minced chipotle chilli and avocado. \$86.00

Saffron spaghetti with shrimp, asparagus and parmesan cheese. \$196.00

Main Courses

Salmon in passion fruit sauce: Grilled salmon filet, soaked in passion fruit sauce. With side of tropical fruits and apple garnish. \$248.00

Sea bass Pueblo Viejo style: soaked in adobo chilli sauce. With side of onion, avocado, nopal cactus, grilled cheese and rice. \$280.00

Biscayan style codfish (thick slice) Limited Edition.

Sea bass Amandini style: With brown almond butter and capers. \$320.00

Lobster tail: \$1,372.00

Butter
Extreme hot sauce
Mole Poblano Casa de los Muñecos®
In Tacos with chipotle chilli cream
Your style

Main Courses

Tuna fish prosciutto. \$348.00
With avocado sauce, balsamic vinegar, caviar and pepper garnish.

U-8 Shrimp \$348.00
Fried shrimp coated with walnut chips and topped with Mole Poblano Casa de los Muñecos®. Flamed with Hennessy Very Special® and almonds.

Grilled chicken steak with melted cheese. With side of beans, mushrooms, corn grains and poblano chilli strips. \$239.00

Tampiqueña Muñeco: grilled chicken, mole dipped tortillas, guacamole avocado, pork pibil taco and chulupas. \$239.00

Arrachera Tampiqueña: Black Angus Beef Choice® arrachera steak with roasted chillis, chicken and cream tacos, guacamole, mole dipped tortillas and fried beans. \$269.00

Grilled cecina (beef steak). \$239.00
With chilli strips cream, fried beans, guacamole, cream, rice and chipotle chilli.

Filete Azteca: Black Angus Beef Choice® fillet center, stuffed with huitlacoche corn mushroom. Accompanied with tomato and chipotle chilli sauce, and topped with gratin beans. \$269.00

Filete Oro Negro: Black Angus Beef Choice® fillet center, oven cooked, with pasilla chilli sauce. Soaked in beans sauce. Garnished with onion, avocado and tortilla strips. \$269.00

Flamed Black Angus Beef Choice®. \$269.00
fillet center. Styles: mustard, mignon, roquefort, or red wine. With side of steamed vegetables, asparagus, gratin potato, bacon, serrano ham and melted parmesan cheese.

Main Courses

Mole Poblano special recipe by Casa de los Muñecos®. \$239.00
With a piece of chicken (leg, thigh or breast). Side of rice, fried plantain, beans and hand made tortillas. Also in Envueltos (tortillas dipped in mole poblano); or half the dish with mole, and half the dish with pipián.

Green or red pipián spicy sauce. \$239.00
With a piece of chicken (leg, thigh or breast). Side of rice, beans and hand made tortillas. Also in Envueltos (tortillas dipped in pipián); or half the dish with mole, and half the dish with pipián.

Meatballs in chipotle chilli sauce with cumins. With side of rice, beans and hand made tortillas. 2 meatballs. \$239.00

Fried beef tongue Veracruz style, with side of rice, beans and hand made tortillas. \$296.00

Adobo: chipotle chilli sauce. \$239.00
With a piece of chicken (leg, thigh or breast). Side of rice, beans and hand made tortillas.

Pork leg in green sauce with verdolagas (greens). Side of rice, beans and hand made tortillas. \$269.00

Pork ribs in chiltepin chilli sauce. \$269.00

Huauzontles (greens) in cashews red spicy sauce pipián. \$189.00

Seasonal Dishes



CUARESMA
February - April



ESCAMOLES
March - April

GUSANOS DE
MAGUEY
April - May



CHILES EN NOGADA
July - September



ESPINAZOS DE CHIVO
October - November



DELICIAS NAVIDEÑAS
December