


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

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

2 Norte No. 2. Inside 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
Zona Angelópolis. Puebla, Pue.
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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 —

Breakfast

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


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

Shakes

\$49.00

Choose a combination with these ingredients:

Regular milk, light milk or delactosed light milk

| Fruit | Cereal | Sweetener |
|------------|---------|-----------|
| Apple | Granola | Honey |
| Banana | Oats | Splenda |
| Strawberry | Walnut | Sugar |
| Cantaloupe | Peanuts | Chocolate |
| Guava | | |
| Papaya | | |

Drinks

| | |
|--|---------|
| Coffee | \$23.00 |
| Cappuccino | \$47.00 |
| Express | \$29.00 |
| Nespresso [®] | \$58.00 |
| Chocolate | \$37.00 |
| Milk sake | \$49.00 |
| Soda | \$30.00 |
| Chai Tea | \$42.00 |
| Infusions (ask for list of flavors) | \$52.00 |

Juice and Fruits

Juice of natural fruits and vegetables. One ingredient or combination. Ask for ingredients of the day. \$28.00

Plate of assorted fruits with honey essence. \$78.00

Sweets

| | |
|--|-----------|
| Gelatin | \$46.00 |
| Churro (flour and lard fritter) | \$22.00 |
| Sweet bread | \$21.00 |
| Fruits stuffed crepes. Coated with coconut and walnut chips, topped with chocolate syrup. | \$127.00 |
| Hot cakes with banana essence. | \$ 106.00 |
| French toast. With peach dressing, passion fruit marmalade by Casa de los Muñecos [®] , butter and honey. | \$ 106.00 |

Light *

Egg whites omelette stuffed with spinachs and mushrooms. \$139.00
With side of steamed vegetables, pico de gallo salad of nopal cactus and panela (farmer) cheese.

Scrambled egg withes Mexican style. \$139.00
With side of panela (farmer) cheese, pico de gallo salad of nopal cactus, and steamed vegetables.

Cheese curd stuffed tacos with jalapeño chili and wormseed. Served with green hot sauce on the side. Order of 3. \$139.00

Grilled salmon. \$182.00
With mango salad and coriander vinaigrette.
Optionally with scrambled egg whites.

Classic *

Fried or scrambled eggs. With ham, bacon or chorizo (spicy pork sausage). Side of fried beans and red chilaquiles. \$139.00

Fried eggs. Classic, ranch or divorced style. \$139.00
Served on tlayoyito (corn cake stuffed with beans). Topped with hot sauce. Side of fried beans and red chilaquiles.

Huevos tirados: eggs scrambled with fried beans and chopped serrano chili. Garnished with tortilla crackers (coriander and guajillo chili flavored), fried longaniza (pork sausage) and a layer of pasilla chili sauce. \$139.00

Eggs Benedictine. \$208.00
Poached eggs served on biscuit bread. Side of gratin potato, black olives and vegetables. With hollandaise sauce.

Omelettes *

Muñeco: ham and cheese. \$149.00
Topped with green pipián (chili and pumpkin seeds sauce).
Side of chilaquiles and fried beans.

Serrano ham and cheese. \$194.00
Topped with mango sauce. Side of sliced grapes, steamed vegetables and gratin potato.

Veracruzano: Ham and cheese. \$194.00
Topped with Veracruz sauce
Casa de los Muñecos style.

Tuna prosciutto and cheese. \$194.00
With ratatouille of peppers, tomatoes, basil and spices. Side of avocado slices, gratin potato and asparagus.

Criollo: pumpkin, panela (farmer) cheese, and guajillo chili. With side of ezquites (boiled corn grains). \$149.00

Huitlacoche (corn mushroom) and panela (farmer) cheese. \$149.00
Topped with poblano chili sauce.
With side of beans and red chilaquiles.

Hangover remedies

Mole de olla: grilled beef fillet \$269.00
stew.

Shrimp Pozole (broth) \$280.00
with hoja santa (aromatic herb)

Mixiote Portobello: \$280.00
Barbecued Portobello mushroom and chileatole (corn and chili soup) with plantain and cheese.

Meat *

Huevos a caballo: beef steak served with fried eggs and tlayoyitos (corn cakes). Topped with hot sauce and side of fried beans. \$182.00

Filleted Angus Beef ® arrachera. \$269.00
Served with roasted beans, red chilaquiles, and fried egg on tlayoyito (corn cake); with side of fried beans and guacamole avocado dip.

Angus Beef ® steak tips soaked in tomato or chipotle chili sauce. \$269.00
With side of rice, beans soup and traditional tortillas.

Mexican *

Classic Chilaquiles: fried tortilla chips. Soaked in green, red or habanero chili sauce. Topped with shredded chicken, crumbled cheese, sour cream, and slices of onion and avocado. With side of fried beans. \$154.00

Traditional Enchiladas: hand-made tortilla roll-ups, stuffed with chicken, dipped in green or red hot sauce, and topped with melted cheese. \$193.00

Panela (farmer) cheese stuffed Enchiladas. Dipped in cashews and red chili pipián sauce. \$194.00

Enmoladas: hand-made tortilla roll-ups, stuffed with chicken, dipped in typical Mole Poblano sauce by Casa de los Muñecos ®. \$193.00

Typical*

Huitlacoche mushroom crepes. \$163.00
Topped with poblano chili sauce and melted cheese.

Scrambled eggs and chorizo (pork sausage) Tacos. Topped with beef steak strips, chopped coriander and morita chili hot sauce. \$182.00

Fried beef tongue Tacos. With hot sauce, chopped onion, coriander, and guacamole avocado on the side. \$189.00

Our Special Creations*

Chilaquiles Manzanero: \$193.00
Fried tortilla chips. Half topped with beans sauce, and half topped with stewed pork, Yucatán pibil style. Crumbled cheese, and small slices of red onion with habanero chili, on the side.

Chilaquiles de adobo: \$154.00
Fried tortilla chips soaked in adobo (chipotle chili) sauce. Topped with Oaxaca cheese threads, and slices of onion and avocado.

Chilaquiles políticos: \$193.00
Fried tortilla chips soaked in green, red or cream sauce. Topped with arrachera beef strips. Accompanied with beans soup.

Chilaquiles de nata: \$168.00
Fried tortilla chips soaked in cream sauce. Topped with shredded chicken, sour cream, crumbled cheese, sliced onion and avocado. With side of fried beans.

BREAKFASTS CATERING FOR



BAPTISM

FIRST COMMUNION

BRIDAL SHOWER

WEDDING

BABY-SHOWER

CONGRESSES

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MEDICAL GROUPS

CONTACT

Phone Numbers:

616 88 86, 225 04 28, and 242 48 25

email: banquetes@casadelosmunecos.com

SPECIAL PRICE IN THE RENT OF OUR RESTAURANT FACILITIES IN CENTRO HISTÓRICO

* In breakfast hours these items include a small glass of orange juice and coffee.
Not included in split orders.