



Breakfast

“Meson Sacristía de la Compañía” wishes to thank you for allowing us to serve you during your next event. We will do our utmost to exceed all your expectations.

The following menus have been designed by our chef and they represent the best of Puebla’s cuisine and its specialities, however, we are open to meet your needs by either changing, combining or modifying the existing menus in order to accommodate you.

1st Order

Orange Juice
Grape fruit Juice
Tomato Juice

2nd Order

Fruit Cocktail
Fruit salad (many fruits)
Plate with fruits (only one fruit)

3rd Order

1. Eggs	\$87.00
2. Natural Hot-cakes	\$80.00
3. Red Enchiladas	\$103.50
4. Green and Red Chilaquiles with Chicken	\$98.00
5. Pueblan Crêpes	\$92.00
6. Natural Molletes	\$75.00
7. Chalupas (6)	\$70.00

- All our menus include sweet bread, one bottle of natural water, coffee and tea
- Our prices include taxes.
- Our menus do not include 10% service charge
- Our maximum sit down capacity is 120 people
- Areas: Talevera Salon: 30 person, Piano Salon: 15 person, Patio: 60 person and Bar: 15 person

Beverage: we can offer a-la-carte service , or to open your bottles (15% national bottles and 20% imported bottles, based in our prices).

PROMOTION: Pay \$65.00 pesos per person, and we will include all the sodas, ice, mineral water and sangrita for your bottles opening. You will not pay any additional charge for opening each bottle.



Special events menus

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NO. 1

Tlacoyos (2)
Pueblan cream
Arriera meat (grilled meat with special potatoes sauce and cambray onions, serrano chilli and olive oil)
Flan or typical sweets

CUBIERTO \$190.00

NO. 2

Chalupas (3)
Sacristía Soup
Mole poblano

Cake or typical sweets

CUBIERTO \$167.00

NO.3

Molotes (2)
Meat juice
Roasted Meat a la Poblana (Pico de gallo salsa, onions, tomatoes and chilli, flamed with tequila)
Lime or Egg nug ice cream

CUBIERTO \$207.00

NO. 4

Stuffed Chipotles (2)

Lentils soup
San Pascual Meat (steak with corn fungus)
Lemon sweets

CUBIERTO \$196.00

NO. 5

Half avocado stuffed with shrimps
Chicken broth
Sacristía Meat (gratinated steak with guajillo sauce)
Cajeta crêpes

CUBIERTO \$190.00

NO.6

Fry Parsley with shrimps

Sliced poblano chilli soup
Chicken breast stuffed of corn fungus
Tequila Flamed Peaches

CUBIERTO \$196.00

NO. 7

White cheese with sliced poblano chilli tacos
Puebla style soup
Green or red pipián
Pineapple with amareto

CUBIERTO \$167.00

NO. 8

Guajolote (1)

Faba beans soup
Mole Sacristía
Egg nug custard

CUBIERTO \$167.00

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Sacristía de la Compañía: 6 Sur N° 304 ♦ Callejón de los Sapos ♦ Centro Histórico ♦ (2) 232-45-13
Sacristía de Capuchinas: 9 Oriente N°16 ♦ Antigua Calle de Capuchinas ♦ Centro Histórico ♦ (2) 232-80-88
Reservaciones: 01 800 712-40-28 <http://www.mesones-sacristia.com> Email: sacristia@mesones-sacristia.com



Coffee Breaks

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Our coffee breaks options are as follows:

COFFEE BREAK FOR BREAK

Coffee, tea and soda	\$ 59,00
Coffee, tea, soda and cakes	\$ 61,00
Coffee, tea, soda and sweet bread	\$ 62,00
Coffee, tea, soda, sweet bread and cakes	\$ 70,00
With juice (orange, grape fruit and grape)	

COFFEE BREAK CONTINUE

	1hr	2h	3h
Coffee, tea, soda and cakes	\$67.00	\$71.00	\$79.00
Coffee, tea, soda and sweet bread	\$68.00	\$73.00	\$79.00
Coffee, tea, soda, sweet bread and cakes	\$70.00	\$76.00	\$84.00
Juice (orange, grape fruit, grape)	\$20.00	\$25.00	\$28.00

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We thank you for having planned your event with us and are looking forward to serve you.

For further information or assistance, please contact Gabriela Bretón (Public Relations) (222) 242-35-54 or (222) 232-45-13