



# Celebrando la Independencia de Mexico

## CHILE EN NOGADA

A poblano pepper filled with ground beef, pork, almonds, raisins, piñons, and a blend of fruits. Topped with a walnut-Tequila cream and pomegranate seeds. Served at room temperature. 22

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Pair This Dish With One Of Our Favorite Tequilas

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### CASAMIGOS AÑEJO

20. per shot

### CLASE AZUL REPO

22. per shot

### DON JULIO 1942

21. per shot

### KOMOS ROSÉ

25. per shot

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\*Available from September 1, 2023 - September 30, 2023



## CHILE EN NOGADA *History*

In August of 1821 **Agustín de Iturbide** signed the Treaty of Córdoba, which granted Mexico its independence.

The treaty was signed in Veracruz and afterward he traveled to Mexico City. Stopping on the way in the town of Puebla, the townspeople decided to hold a feast to celebrate the country's independence from Spain, and to honor Agustín de Iturbide on his saint's day (Feast of Saint Augustine of Hippo, August 28). The Augustinian nuns of Santa Mónica convent decided to prepare a special dish using local ingredients. They came up with the Chile en Nogada, which means chile in walnut sauce. The dish displays colors of the Mexican flag: green for the Chile, white- walnut sauce and red- pomegranate seeds.