



El Savor de Puebla

Mexican Restaurant

We opened in April of 2015 to offer you the traditional, healthy food from our home State of Puebla. in Southen Mexico, We serve classic Puebla favorites. including fresh tamales from Tamaleria el Poblano our family's wholesale tamale kitchen, located on Dempsey rd, on Madison's east side. We prepare our meals with as many vegetable as possible as possible from our family's organic farm in Verona. at the Farley Center Farm Incubator.

Please ask about our daily specials, often featwring our product fresh from the farm. of which we have frozen so we can extend the season for you. Specials include squash flower and huitlacoche (corn mushroom) quesadillas and tacos, squash flower soup, verdolagas con costillas de puerco (purslane with pork ribs). and aquas de sabores betabel y pepino (fresh fruit and vegetable drinks, from beet and cucumber).

We bring you complimentary fresh chips and salsa before your meal. Seasonally, we also offer chapulines (toasted crickets). a tasty and traditional appetizer from Puebla.

! Buen provecho !

Chef and Owner Reyna Gonzales and family

we opend seven day a week

Monday, Tuesday, Wednesday... 11:00 to 9:00 pm

Thursday, Friday, Saturday ... 11:00 to 10:00 pm

Sunday... 11:00 to 9:00 pm



We can Cater your Fiesta 608-422-5264 you pick up



Tacos Each \$ 2.50

In the classic Puebla style, on corn tortilla

CARNE ASADA marinated beef steak with onion, cilantro
AL PASTOR marinated pork with onion, cilantro
CECINA dried beef with onion, cilantro
POLLO shredded chicken with lettuce, tom, cheese, crema
chorizo



Tamales Each \$ 2.00



Made fresh daily at our tamaleria EL POBLANO, our tamales are also for sale at Willy Street Co-op in the deli section

PUERCO EN SALSA ROJA pork with red salsa
VERDE CON POLLO Chicken with green salsa
RAJAS CON QUESO Cheese with jalapeño

Antojitos Poblanos

Tlacoyos, picaditas and sopes are simply delicious, healthy Puebla small plate dishes made from corn masa (ground corn). We form the fresh masa into cake or thick tortilla of various shapes. Then we cook them on the griddle or fry them, and beans /cheese meat/ salsa/ onion, etc

en medio con frijoles, arriba salsa roja o verde carne lechuga crema y queso. Oval-shaped masa cake with beans inside. choose red or green salsa With lettuce, queso fresco (a creamy soft cheese) onion, We can prepare this without lettuce, with which is called achuarache add a meat to go on top if you would like.

TLACOYOS \$ 6.99 con Carne

Sin Carne \$ 4.99



Picaditas Poblanas \$ 3.00



Small fried masa cakes that are pinched around the edges and topped with sauce, onion, and fresh cheese. Choose red or green salsa

Sopes Each \$ 4.00

Sopes Combo \$ 10.00

Similar to picaditas but topped with meat, beans, lettuce tomatoes, sour cream add a meat to go or on top if you would like or avocado



2 Sopes Arroz y frijoles / A meal of 2 sopes raiz and beans

Quesadillas \$ 10.00



3 corn tortillas or 1 large flour tortilla, filled with Oaxac cheese and cooked on the griddle, add meat if you would like or mushroom or spinach with rice beans pico de gallo guacamole, and cream

MEATS YOU CAN ADD : **CARNE ASADA** marinated beef steak, **AL PASTOR** marinated pork, **CECINA** dried beef, **POLLO** Shredded chicken

Dishes that can be prepared vegetarian Antojitos are fried with lard, but we are happy to use vegetable oil please just let us know if you prefer it

Puebla's most famous sause. Reyna makes her thick, rich mole from scratch using 19 ingredients, including chili peppers, chocolate, nuts, sesame seeds and spices

Quesadillas each \$ 3.99

Quesadilla de flor de calabaza y huitlacoche served w/ cream lettuce and tomatoes



Taquito Dorado \$ 9.00

Tortilla filled with cheese or chicken and fried
Rice Beans salad



Chimichanga \$ 9.50

Served w/ rice, beans cheese melted



Burrito Poblano \$ 10.50

A large burrito filled with meat, rice, beans and lettuce and topped with mole sauce and melted cheese.
Choose Meat or Spinach /Mushroom



Mole poblano

Mole con Pollo \$ 10.50

The classic mole meal: chicken leg and thigh with mole sauce, rice, beans.



Enmoladas con Queso \$ 9.50

Similar to enchiladas, these are corn tortillas, filled and covered with mole sauce. Choose chicken or cheese



MEXICAN DINNER

Chile relleno \$ 10.50

poblano peppers roasted stuffed with cheese, fried and served in a light tomato sauce rice, beans and salad



Bistec Asado \$ 12.00

Grilled steak served with nopales, onion, chile toreados fried jalapeños Rice nas Beans



Milanesa de pollo \$ 12.00

Served with rice, Beans fried potatoes fried milanesa con en salada



Costilla de res \$ 12.00

Grilled beef ribs served with nopales (grilled cactus leaves onion and chile toreado (fried jalapeño) Rice, and beans guacamole pico de gallo



Enchiladas de pollo o Queso \$ 9.50

Corn tortillas filled with chicken or cheese in red or green sauce, with avocado and cream Rice and Beans



Fajitas Combinadas \$ 13.99

Steak meat Shrimp, chicken with Rice and Beans Pequeña ensalada y guacamole

Camaron a la diablo \$ 12.00
Shrimp in a chile de arbol spicy sauce Rice Beans guacamole



Fajitas de camarones \$ 12.00
Shrimp with Rice Beans Guacamole

Fajitas Poblanas de pollo \$ 12.00
Served with Rice beans chicken w/pepper cheese melted con guacamole



Cemitas \$ 12.00
Mayonesa aguacate carne papalo quesillo Oaxaca con jalapeño o chipotle



Tortas / Sandwichies \$ 9.50

Our tortas are hearty meal, we fill a soft telera roll with meat beans, lettuce, tomatoes, cheese, jalapeño and sour cream or mayonnaise.

CARNE ASADA---AL PASTOR--- O MILANESA DE POLLO (BREADED CHICKEN BREAST)

Order of 12 tamales \$ 16.00



Taco Salad \$ 9.50



Kids Menu

Menu para niños\$ 5.50

Served with Mexican rice --refried beans or french fried, and small drink.

1.- TAMAL

1.- TACO

1.- ENCHILADA

1.- QUESADILLA

Side Ordesr

Nopales.....2 grilled cactus leaves -----\$ 2.00
 French fries----- \$ 2.00 Rice----- \$ 2.00
 Beans ----- \$ 2.00 Pico de glllo \$ 2.00
 Chiles toreados -- \$ 2.00 Guacamole \$ 4.00
 Sour cream ----- \$.50 Tortillas \$.50

MEXICAN BEVERAGES

Jarrito de todos los sabores
 Coca Cola / Plastico o vidrio
 Sidral.... Fanta.... Sangria.
 Aguas Frescas Diarias (Fresh water)
 Jumex de lata todos los sabores
 Nesquik

POSTRES / DESSERTS


Flan de queso / Cheese custard -----\$ 4.00
 Ensadada de fruta / fruit salad w/yogurt ----\$ 3.00

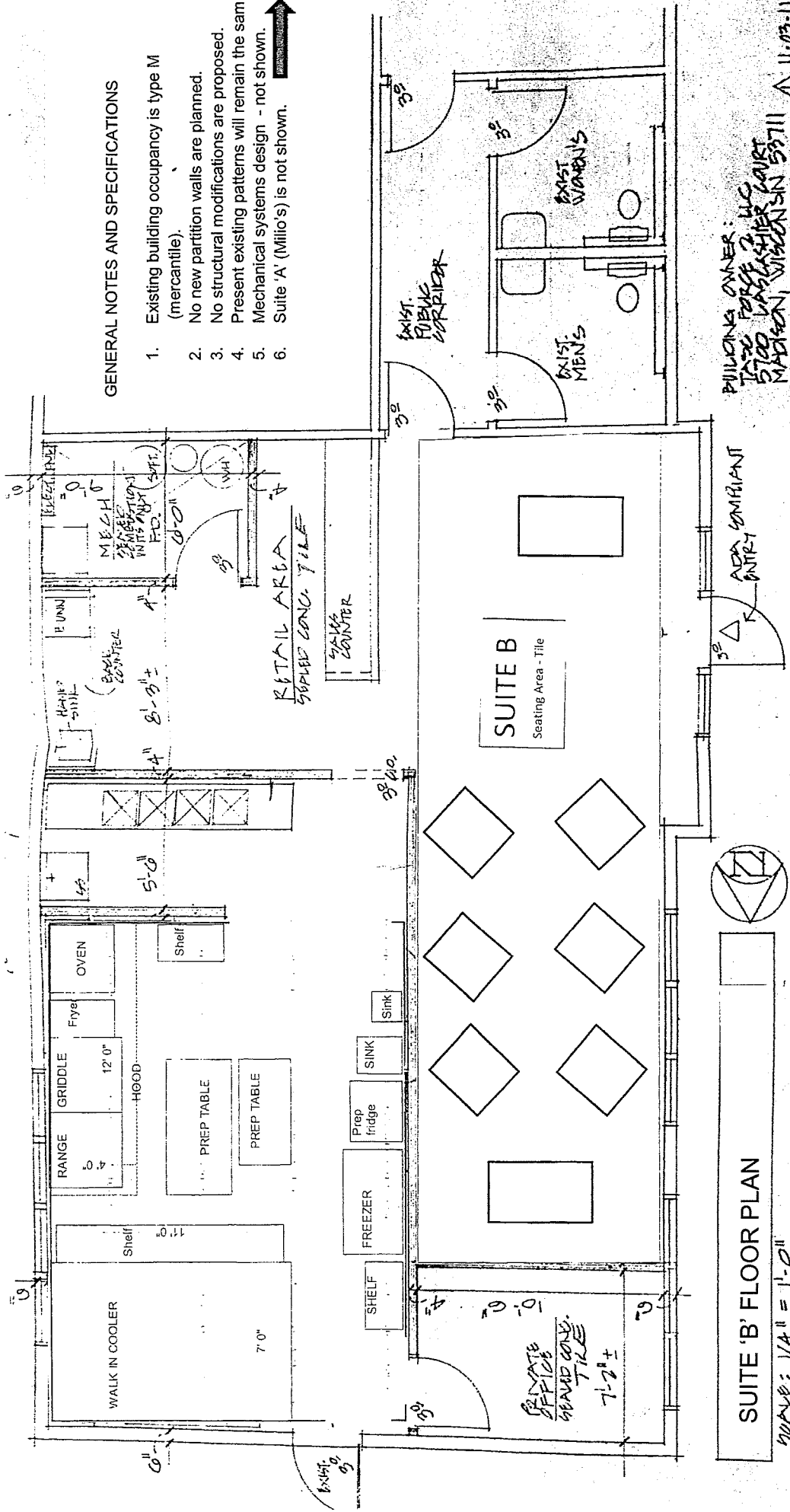
CERVEZA / BEERS

Domestic and Import Beers----- \$ 4.00
 Miller Light -----Heineken
 XX Amber -----XX L Arge especial
 Negra Modelo----- Corona
 Modelo-----Sol
 Ner Glarus -----Pacifica
 Victoria-----Tecate
 Michelada-----Margarita Bottled
 Cubano Mojito-----



GENERAL NOTES AND SPECIFICATIONS

1. Existing building occupancy is type M (mercantile).
2. No new partition walls are planned.
3. No structural modifications are proposed.
4. Present existing patterns will remain the same.
5. Mechanical systems design - not shown.
6. Suite 'A' (Milio's) is not shown. 



PHILICIA OWNER:
 1500 WASHINGTON COURT
 MADISON, WISCONSIN 53711




11-03-11

PROJECT:
 EL SABOR DE PUEBLA
 305 N. 4TH STREET
 MADISON, WI 53704

SUITE 'B' FLOOR PLAN

SCALE: 1/4" = 1'-0"

PLAN SYMBOL LEGEND

-  PROPOSED PARTITION
-  EXIST. PARTITION WALL
-  EXIT LIGHT FIXTURE