MOLE

Aztec word for “Sauce.”

Pronounced “Moh - Leh”

OUR RECIPE

PUEBLA, MX

We learned our recipe in Puebla, Mexico. The birthplace of Molé

ALL DAY

We cook our Molé low and slow, an important part of uniformity in the final Molé flavor.

IN HOUSE

We make our molé from scratch in the restaurant, nothing comes from a can.

26 INGREDIENTS

Our Molé is made from 26 ingredients, including Chile Peppers, Toasted Nuts, and Chocolate.