



## SOUP AND APPETIZERS



### **Sopa Azteca**

Traditional tortilla soup, served with fried tortilla strips, avocado, cheese, and *pasilla* pepper 7.50

### **Tostadas de Tinga**

Pulled chicken seasoned with roasted tomato and chipotle, served on tostadas with black refried beans, green tomatillo sauce, *queso fresco* and sour cream 10.50

### **Coctel de Camarón**

Acapulco-style shrimp cocktail, served with spicy marinated tomato sauce, fried flour chicharrón, avocado and lime 12.50

### **Tlacoyos de Chilorio**

Corn cakes, topped with black refried beans, pork *chilorio*, *queso fresco*, sour cream, and green tomatillo sauce 11.50

### **Ensalada César**

This salad has been served in San Angel Inn Mexico since 1963. Our original recipe includes romaine lettuce, anchovies, and parmesan cheese 9.00



## TRADITIONAL MEXICAN LUNCH



### **Sopa Azteca**

Traditional tortilla soup

### **Enchiladas Verdes de Pollo**

Corn tortillas filled with pulled chicken, covered with green tomatillo sauce



Disney Dining Plan Special

### **Crema Bavaria**

Creamy bavarian mousse served with mixed berries, cinnamon, orange liqueur and vanilla sauce

Includes a soft drink or iced tea.

*No substitutions*

28.00



## ENTREES



### **Pollo a las Rajas**

Grilled chicken breast served with red peppers & onion cream sauce, *poblano* rice, and *queso fresco* 19.50

### **Tacos de Carne**

Grilled New York strip on flour tortillas, topped with chipotle pepper sauce, scallions and avocado. Served with rice and beans 21.00

### **Arrachera con Chilaquiles**

New York strip with *chilaquiles* (layers of fried corn tortilla, green tomatillo sauce, topped with *queso fresco*, onions, and sour cream), served with black refried beans 23.50

### **Enchiladas Verdes de Pollo**

Corn tortillas filled with pulled chicken, covered with green tomatillo sauce, topped with sour cream, *queso fresco* and onions, served with black refried beans 18.25

### **Pescado a la Veracruzana**

Catch of the day prepared with capers, olives, bell peppers, spanish onions and tomatoes, seasoned with white wine, and spices, served over *poblano* rice 23.50

### **Huarache de Res**

Thin sliced New York strip, served over a corn and bean flat bread, topped with arugula, avocado, roasted chipotle sauce and *queso fresco* 18.00



## CHEF'S RECOMMENDATIONS



### **Lomo de Puerco en Pipián**

Pork tenderloin served over roasted vegetables and "*pipián*" - pumpkin, chiles and almond sauce 22



## DESSERT



### **Crema Bavaria**

Creamy bavarian mousse served with mixed berries, cinnamon, orange liqueur and vanilla sauce 8

### **Mousse de Chocolate**

Chocolate mousse and almond brittle candy 8

### **Helado de Dulce de Leche**

Caramel ice cream 7

### **Pastel de Queso con Cajeta**

Cheese cake with caramel sauce "*cajeta*" 8



Classic dishes served at the Mexico City's San Angel Inn Restaurant

ALL FOOD ITEMS ARE COOKED TO THE RECOMMENDED FDA FOOD CODE TEMPERATURES, UNLESS OTHERWISE REQUESTED. CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. FOR OUR GUESTS WITH FOOD ALLERGIES OR OTHER HEALTH-RELATED DIETARY RESTRICTIONS, WE ARE HAPPY TO DISCUSS AND ATTEMPT TO ACCOMMODATE YOUR SPECIAL DIETARY REQUEST.