



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

Tacos de Filete

Grilled tenderloin beef served on soft flour tortilla, topped with *chipotle* pepper sauce, scallions and avocado 13.50



ENTREES



Pollo a las Rajas

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

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 17.50

Tilapia al Huitlacoche

Pan seared Tilapia fish, over *poblano* rice and finished with "*Huitlacoche*" - corn mushroom sauce 25.50

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

Ensalada César

Caesar salad was created in the 1920's in Tijuana, Mexico, by restaurateur Caesar Cardini. It has been served in San Angel Inn Mexico since 1963. Our original recipe includes romaine lettuce, anchovies, and parmesan cheese

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

With Chicken 14.50 With Shrimp 17.50



CHEF'S RECOMMENDATIONS



Lomo de Puerco en Pipián

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



TRADITIONAL MEXICAN LUNCH



Sopa Azteca

Traditional tortilla soup

Crema Bavaria

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

Enchiladas Verdes de Pollo

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

Includes a soft drink or iced tea.

No substitutions

28.00



DESSERT



Crema Bavaria

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

Helado de Dulce de Leche

Caramel ice cream 7

Isla Flotante

Caramelized lime meringue served over vanilla sauce and mixed berries 8

Natilla de Cajeta

Caramelized "*cajeta*" custard cream served with seasonal berries and sugar powder 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.

Refills on soft drinks, coffee and tea only. An 18% service charge is added to parties of 6 or more. 2/14/12 LUNCH