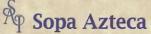


SOUP AND APPETIZERS 🤏





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

R 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



RADITIONAL MEXICAN LUNCH



opa Azteca Traditional tortilla soup

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

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



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 Chilaguiles

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 Caieta

Cheese cake with caramel sauce "cajeta" 8

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