SOUP AND APPETIZERS

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

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

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

Quesadillas Rebozadas
Battered corn quesadilla stuffed with Huitlacoche, corn, mushrooms and *queso fresco* topped with Mexican sour cream 12.00

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

Ensalada César
Caesar salad was created in the 1920's in Tijuana, Mexico, by restauranteur Caesar Cardini. It has been served in San Angel Inn Mexico since 1963. Our original recipe includes romaine lettuce, anchovies, and parmesan cheese 9

TRADITIONAL MEXICAN DINNER

Disney Dining Plan Special

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

Tacos de Pescado
Fish tacos served with chipotle-lime aioli, cabbage, lime and green tomatillo sauce, all served over flour tortillas

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

Includes a soft drink or ice tea.
No substitutions

36.00

ENTREES

Mole Poblano
Grilled chicken breast served over *poblano* rice, with a classic *"mole"*, made with nuts, spices, chiles and a hint of cocoa 23.50

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 25.50

Peto en salsa Poblana
Grilled Wahoo fish served over roasted potatoes, vegetables and poblano sauce 25.50

Pollo a las Rajas
Grilled chicken breast served with red peppers & onion cream sauce, *poblano* rice, and *queso fresco* 23.50

Carne Asada
New York strip served with cheese enchilada, black refried beans, red bell pepper, onions, *mexican* rice and guacamole 28.50

Chile Relleno
Poblano pepper stuffed with pork, pine nuts, and almonds, topped with roasted tomato sauce 24.50

CHEF'S RECOMMENDATIONS

Lomo de Puerco en Pipián
Pork tenderloin served over roasted vegetables and *"pipián"* - pumpkin, chiles and almond sauce 26.50

Camarones a la Diabla
Roasted *diabla*-style shrimp with *poblano* rice, served over *yuca* puree and *cascabel* chile sauce 26

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.