



SAN ÁNGEL INN

DESDE 1963

Appetizers



Sea Bass Empanada 1 pc **284**

Oysters "San Ángel Inn" 10 pcs **392**

Escargots "San Ángel Inn" 1/2 dozen **420**

Duck Foie Gras 40 g **502**

Escamoles with Guacamole 115 g **805**

Wild Mushrooms with Ajillo Sauce 150 g **268**

Stuffed Crab Tampico Style 2 pcs **357**

White Cebiche with Scallops and Shrimp 300 gcs **464**

Fish Cebiche Acapulco Style 300 g **331**

Norwegian Smoked Salmon 90 g **437**

Beef Hooves Tostadas 3 pcs **336**

Abalone Marinera or with Chipotle 90 g **1092**

Corn Bread with Poblano Sauce 250 g **221**

Dry Mexican Pasta with Foie 250 g **302**

Serrano and Manchego Board 270 g **441**

To Share

Prime Rib Eye Tacos 8 pcs	877
Arrachera Tacos 6 pcs	557
Shrimp Tacos U/15 5 pcs	546
Duck Tacos 8 pcs	557
Beef Tongue Tacos 5 pcs	551
Assorted Quesadillas 3 pcs	176
Chicharrón in Green Tomato Sauce 250 g	278
Cochinita Pibil 280 g	391
Parmesan Chipotle Tostadas 3 pzas	194
Lime Cheese Spread 160 g	194
Homemade Chips with Spread 60 g	87

Soups

Soup of the Day 235 ml	257
Artichoke Cream Soup 235 ml	263
Poblano Pepper Cream Soup 235 ml	263
Caldo Loco Chicken, Nopales and Rice 235 ml	257
Onion Soup 300 ml	270
Aztec Tortilla Soup “San Ángel Inn” 340ml	270
Mushroom and Nopal Soup 235 ml	263

Pastas & Crepes

Spaghetti Bolognesa 280 g	326
Fettuccini Huitlacoche 240 g	326
Huitlacoche Crepes 3 pcs	263

Salads

Hacienda Lettuce, tomato, goat cheese with cilantro dressing	251
Fresh Spinach Salad Spinach, avocado, bacon with blue cheese dressing / Vinagrette	251
Cesar Salad (for two) Prepared at your table	513
Kale Salad Kale, avocado, orange, cranberry, sugar coated nuts with honey dressing	240
Sweet Pepper Beet Salad	251

Poultry

Crispy Chicken Parmesan 120 g	410
Stuffed Chicken Breast with Fruit Sauce 180 g	373
Chicken with Mole Poblano 300 g	410
Roasted Duck with Blackberry Sauce ½ duck	583
Grilled Quail 2 pcs	406

Fish & Sea Food

Lobster “Thermidor” (½ Lobster 660)	1,321
French Fried Shrimp with Tartar Sauce 6 pcs	523
Rockefeller Shrimp U/15 6 pcs	520
Sea Bass Veracruz Style 190 g	608
Sea Bass with Three Chilli Pepper Sauce 190 g	599
Rainbow Trout “Amandine” 330 g	515
Red Snapper with Wine Sauce & Artichoke 200 g	659
Jumbo Shrimp with Coconut & Tamarind Sauce U/10 4 pcs	608
Curry Shrimp U/10 5 pcs	709
Breaded Fish Fingers (Sea Bass) 8 pcs	519
Shrimp with Orange Mole U/10 5 pcs	608

Meat

Stuffed Poblano Peppers with Beef/Cheese 2 pcs	368
Mexican Style Steak 180 g	415
Paillard Ranchero 180 g	420
Filet Mignon with Mustard or Pepper Sauce 180 g	473
Chateaubriand Bouquetiere for two 360 g	861
Arrachera Norteña 240 g	557
Steak Tartar preparado en su mesa 170 g	494
Beef Milanese “San Ángel Inn” 130 g	415
“Cervelle de Veau” with Black Butter/Green Tomato Sauce 130 g	420
Beef Tongue Veracruz Style 160 g	568
Steak Tips with Morita Sauce 180 g	441
Grilled Rib Eye Steak 300 g	882
Beef Tongue with Peanut Sauce and Chipotle 170 g	575

Desserts & Coffee

Bavarian Cream with red berries	164/202	Coffee	65
Floating Island with red berries	164/202	Expresso Coffee	67/87
Crepes with Cajeta with ice cream	229/273	Cappuchino	71/82
Homemade Cake Selection	181	Irish Coffee	306
Crepes Suzette for two	573	Café Diablo for two	415
Ice Cream & Sorbet	169	Carajillo	294
Red Berries with cream	174	Seleccion of Teas	87
Fruit Flambé with ice cream	328		

Prices include 16% Sales Tax. The intake of raw foods is an absolute responsibility of the persons who consumes it.
All weights are approximated and in raw. There is an extra charge for any shared dish or extra side order \$50.00.
All our prices are in pesos.