



Suggestions

Chile Ancho With Mushrooms
& Tomato Sauce

\$197 160 gr.

Fresh Salmon With Roasted
Garlic Butter

\$499 180 gr.





SAN ÁNGEL INN

DESDE 1963

Appetizers



Sea Bass Empanada 1 pc \$285

Oysters "San Ángel Inn" 10 pcs \$410

Escargots "San Ángel Inn" 1/2 dozen \$440

Duck Foie Gras 40 g \$525

Escamoles with Guacamole 115 g \$845

Wild Mushrooms with Ajillo Sauce 150 g \$280

Stuffed Crab Tampico Style 2 pcs \$375

White Cebiche with Scallops and Shrimp 300 gcs \$490

Fish Cebiche Acapulco Style 300 g \$350

Norwegian Smoked Salmon 90 g \$460

Beef Hooves Tostadas 3 pcs \$355

Abalone Marinera or with Chipotle 90 g \$1150

Corn Bread with Poblano Sauce 250 g \$235

Dry Mexican Pasta with Foie 250 g \$320

Serrano and Manchego Board 270 g \$435

To Share

Prime Rib Eye Tacos 8 pcs	\$920
Arrachera Tacos 6 pcs	\$585
Shrimp Tacos U/15 5 pcs	\$546
Duck Tacos 8 pcs	\$575
Beef Tongue Tacos 5 pcs	\$585
Assorted Quesadillas 3 pcs	\$185
Chicharrón in Green Tomato Sauce 250 g	\$290
Cochinita Pibil 280 g	\$410
Parmesan Chipotle Tostadas 3 pzas	\$200
Lime Cheese Spread 160 g	\$205
Homemade Chips with Spread 60 g	\$90

Soups

Soup of the Day 235 ml	\$270
Artichoke Cream Soup 235 ml	\$275
Poblano Pepper Cream Soup 235 ml	\$275
Caldo Loco Chicken, Nopales and Rice 235 ml	\$270
Onion Soup 300 ml	\$285
Aztec Tortilla Soup "San Ángel Inn" 340ml	\$285
Mushroom and Nopal Soup 235 ml	\$275

Pastas & Crepes

Spaghetti Bolognesa 280 g	\$340
Fettuccini Huitlacoche 240 g	\$340
Huitlacoche Crepes 3 pcs	\$275

Salads

Hacienda 190 gr. Lettuce, tomato, goat cheese with cilantro dressing	\$265
Fresh Spinach Salad 190 gr. Spinach, avocado, bacon with blue cheese dressing / Vinagrette	\$265
Cesar Salad (for two) 250 gr. Prepared at your table	\$540
Kale Salad 139 gr. Kale, avocado, orange, cranberry, sugar coated nuts with honey dressing	\$250
Sweet Pepper Beet Salad 125 gr.	\$265

Poultry

Crispy Chicken Parmesan 120 g	\$431
Stuffed Chicken Breast with Fruit Sauce 180 g	\$390
Chicken with Mole Poblano 300 g	\$430
Roasted Duck with Blackberry Sauce ½ duck	\$610
Grilled Quail 2 pcs	\$425

Fish & Sea Food

Lobster “Thermidor” (½ Lobster \$695)	\$1,385
French Fried Shrimp with Tartar Sauce 6 pcs	\$550
Rockefeller Shrimp U/15 6 pcs	\$545
Sea Bass Veracruz Style 190 g	\$640
Sea Bass with Three Chilli Pepper Sauce 190 g	\$630
Rainbow Trout “Amandine” 330 g	\$540
Red Snapper with Wine Sauce & Artichoke 200 g	\$690
Jumbo Shrimp with Coconut & Tamarind Sauce U/10 4 pcs	\$640
Curry Shrimp U/10 5 pcs	\$745
Breaded Fish Fingers (Sea Bass) 8 pcs	\$545
Shrimp with Orange Mole U/10 5 pcs	\$640

Meat

Stuffed Poblano Peppers with Beef/Cheese 2 pcs	\$390
Mexican Style Steak 180 g	\$435
Paillard Ranchero 180 g	\$440
Filet Mignon with Mustard or Pepper Sauce 180 g	\$500
Chateaubriand Bouquetiere for two 360 g	\$905
Arrachera Norteña 240 g	\$585
Steak Tartar preparado en su mesa 170 g	\$520
Beef Milanese "San Ángel Inn" 130 g	\$435
"Cervelle de Veau" with Black Butter/Green Tomato Sauce 130 g	\$440
Beef Tongue Veracruz Style 160 g	\$595
Steak Tips with Morita Sauce 180 g	\$465
Grilled Rib Eye Steak 300 g	\$925
Beef Tongue with Peanut Sauce and Chipotle 170 g	\$605

Desserts & Coffee

Bavarian Cream with red berries 1 pz.	\$175/\$210	Coffee 190 ml.	\$70
Floating Island with red berries 1 pz.	\$175/\$210	Expresso Coffee 190 ml.	\$70/\$90
Crepes with Cajeta with ice cream 3 pz.	\$240/\$290	Cappuchino 210 ml.	\$75/\$85
Homemade Cake Selection 170 gr.	\$190	Irish Coffee 230 ml.	\$320
Crepes Suzette for two 6 pz.	\$600	Café Diablo for two 380 ml.	\$435
Ice Cream & Sorbet 160 ml.	\$180	Carajillo 104 ml.	\$310
Red Berries with cream 120 gr.	\$180	Seleccion of Teas 190 ml.	\$90
Fruit Flambé with ice cream 200 gr.	\$345		

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.