Suggestions

Ancho Pepper With Mushrooms & Tomato Sauce

$205 160 g

Fresh Salmon With Roasted Garlic Butter

$520 180 g

Pumpkin Pie /with Ice Cream

$200 170 g / $330 250 g

SAN ÁNGEL INN

DESDE 1963

Appetizers

Sea Bass Empanada 1 pc **$295**

Oysters "San Ángel Inn" 10 pcs **$445**

Escargots "San Ángel Inn" 1/2 dozen **$455**

Duck Foie Gras 40 g **$545**

Escamoles with Guacamole 115 g **$875**

Wild Mushrooms with Ajillo Sauce 150 g **$290**

Stuffed Crab Tampico Style 2 pcs **$390**

White Cebiche with Scallops and Shrimp 300 gcs **$510**

Fish Cebiche Acapulco Style 300 g **$365**

Norwegian Smoked Salmon 90 g **$480**

Beef Hooves Tostadas 3 pcs **$370**

Abalone Marinera or with Chipotle 90 g **$1,205**

Corn Bread with Poblano Sauce 250 g **$245**

Dry Mexican Pasta with Foie 250 g **$335**

Serrano and Manchego Board 270 g $**460**

To Share

Prime Rib Eye Tacos 8 pcs	$965
Arrachera Tacos 6 pcs	$605
Shrimp Tacos U/15 5 pcs	$595
Duck Tacos 8 pcs	$625
Beef Tongue Tacos 5 pcs	$600
Assorted Quesadillas 3 pcs	$195
Chicharrón in Green Tomato Sauce 250 g	$300
Cochinita Pibil 280 g	$425
Parmesan Chipotle Tostadas 3 pzas	$210
Lime Cheese Spread 160 g	$215
Homemade Chips with Spread 60 g	$95

Soups

Soup of the Day 235 ml	$280
Artichoke Cream Soup 235 ml	$285
Poblano Pepper Cream Soup 235 ml	$285
Caldo Loco Chicken, Nopales and Rice 235 ml	$280
Onion Soup 300 ml	$295
Aztec Tortilla Soup "San Ángel Inn" 340ml	$295
Mushroom and Nopal Soup 235 ml	$285

Pastas & Crepes

Spaghetti Bolognesa 280 g	$355
Fettuccini Huitlacoche 240 g	$355
Huitlacoche Crepes 3 pcs	$285

Salads

Hacienda 190 gr. Lettuce, tomato, goat cheese with cilantro dressing	$275
Fresh Spinach Salad 190 gr. Spinach, avocado, bacon with blue cheese dressing / Vinagrette	$275
Cesar Salad (for two) 250 gr. Prepared at your table	$560
Kale Salad 140 gr. Kale, avocado, orange, cranberry, sugar coated nuts with honey dressing	$260
Sweet Pepper Beet Salad 125 gr.	$275

Poultry

Crispy Chicken Parmesan 120 g	$450
Stuffed Chicken Breast with Fruit Sauce 180 g	$405
Chicken with Mole Poblano 300 g	$445
Roasted Duck with Blackberry Sauce ½ duck	$650
Grilled Quail 2 pcs	$440

Fish & Sea Food

Lobster "Thermidor" (½ Lobster $720)	$1,435
French Fried Shrimp with Tartar Sauce 6 pcs	$580
Rockefeller Shrimp U/15 6 pcs	$575
Sea Bass Veracruz Style 190 g	$665
Sea Bass with Three Chilli Pepper Sauce 190 g	$660
Rainbow Trout "Amandine" 330 g	$560
Red Snapper with Wine Sauce & Artichoke 200 g	$735
Jumbo Shrimp with Coconut & Tamarind Sauce U/10 4 pcs	$665
Curry Shrimp U/10 5 pcs	$775
Breaded Fish Fingers (Sea Bass) 8 pcs	$575
Shrimp with Orange Mole U/10 5 pcs	$665

Meat

Stuffed Poblano Peppers with Beef/Cheese 2 pcs	$405
Mexican Style Steak 180 g	$465
Paillard Ranchero 180 g	$465
Filet Mignon with Mustard or Pepper Sauce 180 g	$535
Chateaubriand Bouquetiere for two 360 g	$955
Arrachera Norteña 240 g	$605
Steak Tartar preparado en su mesa 170 g	$555
Beef Milanese "San Ángel Inn" 130 g	$450
"Cervelle de Veau" with Black Butter/Green Tomato Sauce 130 g	$455
Beef Tongue Veracruz Style 160 g	$635
Steak Tips with Morita Sauce 180 g	$485
Grilled Rib Eye Steak 300 g	$970
Beef Tongue with Peanut Sauce and Chipotle 170 g	$635

Desserts & Coffee

Bavarian Cream with red berries 1 pz.	$185/$220
Floating Island with red berries 1 pz.	$185/$225
Crepes with Cajeta with ice cream 3 pz.	$250/$300
Homemade Cake Selection 170 gr.	$200
Crepes Suzette for two 6 pz.	$625
Ice Cream & Sorbet 160 ml.	$190
Red Berries with cream 120 gr.	$190
Fruit Flambé with ice cream 200 gr.	$360

Coffee 190 ml.	$75
Expresso Coffee 190 ml.	$75/$110
Cappuchino 210 ml.	$80/$90
Irish Coffee 230 ml.	$335
Café Diablo for two 240 ml.	$450
Carajillo 104 ml.	$325
Seleccion of Teas 190 ml.	$95

Prices incluide 16% Sales Tax. The intake of raw foods is an absolute resposability of the persons who consumes it.
All weights are approximated an in raw. There is an extra charge for any shared dish or extra side order $65.00.
All our prices are in pesos. Tipping is Optional

Printed: 03/06/2026