



# San Angel Inn Mexico - World Showcase - Epcot Dinner

Menu Date: November 2013

## Soup and Appetizers

**Coctel de Camarón** - Acapulco style shrimp cocktail served with spicy marinated tomato sauce, fried flour chicharron, avocado and lime. \$12.50

**Tostados 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 quessadilla stuffed with Huitlacoche, corn, mushrooms, and queso fresco topped with sour cream \$12.00

**Sopa Azteca** - traditional tortilla soup with avocado, cheese and pasilla pepper \$7.50

**Ensalada César** - Romaine lettuce, anchovies, parmesan cheese. \$9

## Traditional Mexican Dinner \$36

**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** - deep fried 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 liquer and vanilla sauce

Includes a soft drink or ice tea

## Entrees

**Mole Poblano** - Grilled chicken breast served over a bed of poblano rice, with the classic mole, made with nuts, spcies, chilies and a hint of cocoa \$23.50

**Pescado a la Veracruzana** - Catch of the day served prepared with capers, olives, bell peppers, Spanish onions, and tomatoes, seasoned with white wine and spices over poblano rice \$25.50

**Pete en Salsa Poblana** - grilled wahoo fish served over roasted potatoes, vegetables and poblano sauce \$25.50

**Pollo A Las Rajas** - grilled chicken breast served over red peppers, onion strips, cream sauce, and fresh cheese \$23.50

**Carne Asada** - New York strip served with cheese enchilada, black refried beans, red bell pepper, onion, Mexican rice and guacamole. \$28.50

**Chile Relleno** - Poblano pepper stuffed with pork, pine nuts and almonds, topped with roasted tomato sauce. \$24.50





# San Angel Inn

## Mexico - World Showcase - Epcot

### Dinner

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#### Chef's Recommendations

**Loma de Pue 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

#### Desserts

Selection of homemade desserts

**Crema Bavaria** - creamy Bavarian mousse served with mixed berries, cinnamon and orange liqueur \$8

**Helado de Dulce de Leche** - caramel ice cream \$7

**Mousse de Chocolate** - chocolate mousse and almond brittle candy \$8

**Pastel de Queso con Cajeta** - cheese cake with caramel sauce \$8

#### Kids' Menu

For Guests 9 and under

All Children's Meals include choice of small bottled water, 1% Milk, or soft drink

#### Starter

**Kids Salad** - spinach tossed with honey mustard dressing and topped with queso fresco \$3.00

**Fruit Cup** - assorted cubed fruit \$2.50

#### Entrees

**Grilled Chicken** - chicken breast served with Mexican rice and vegetables \$9.50

**Grilled Tilapia** - Tilapia served with Mexican rice and vegetables \$9.50

**Chicken Tacos** - marinated grilled chicken on flour tortillas, served with Mexican rice and vegetables \$8.99

**Steak Tacos** - marinated steak on flour totillas, served with Mexican rice and vegetables \$9.50

**Cheese Quesadillas** - flour tortillas filled with Monterey Jack Cheese, served with Mexican rice and vegetables \$8.50

#### Dessert

**Churritos** - served with caramel sauce \$3.00

**Dulce de Leche Ice Cream** - served with caramel sauce \$3.00