



San Angel Inn Mexico - World Showcase - Epcot Lunch

Menu Date: November 2013

Appetizers and Soup

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

Tostados de Tinga - Fried corn tortillas topped with black beans, lettuce, onions, avocado, tomato marinated chicken, sour cream, and fresh cheese \$10.50

Tlacoyos de Chilorio - corn cakes topped with black refried beans, pork chilorio, queso fresco, sour cream and green tomatillo sauce \$11.50

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

Ensalada Cesaer - this salad been served in San Angel Inn Mexico since 1963. Our original recipe includes romaine lettuce, anchovies, and parmesan cheese \$9.00

Traditional Mexican Lunch \$28.00

Sopa Azteca - traditional tortilla soup

Enchiladas Verdes de Pollo - Corn tortillas filled with pulled chicken, covered with green tomatillo sauce

Crema Bavaria - creamy Bavarian mousse served with mixed berries, cinnamon and orange liqueur

Includes soft drink or iced tea. No substitute on the Mexican lunch.

Entradas

Entrees

Pollo A Las Rajas - grilled chicken breast served over red peppers, onion strips, cream sauce, and fresh cheese \$19.50

Enchiladas Verdes de Pollo - Corn tortillas filled with pulled chicken, covered with green tomatillo sauce, topped with sour cream, queso fresco and onion, served with black beans \$18.25

Tacos de Carne - Grilled New York strip on flour tortillas, topped with chipotle pepper sauce, scallions and avocado. served with rice and beans \$21.00

Pescado de 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 \$23.50

Arrachera Con Chilaquiles - New York strip steak with chilaquiles (layers of fried corn tortilla, green tomatillo sauce, topped with queso fresco, onion, and sour cream), served with black refried beans \$23.50

Huarache de Res - Thin sliced New York strip, served over a corn and bean flat bread, topped with arugula, avocado, roasted chipotle sauce and queso fresco \$18.00





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Sugerencia del Chef

Chef's Recommendations

Loma de Pue en Pipián - Pork tenderloin served over roasted vegetables and pipián - pumpkin, chiles and almond sauce \$22

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

Chocolate Mousse - Chocolate mousse and almond brittle candy \$8

Pastel de Queso con Cajeta - Cheese cake with caramel sauce "cajeta" \$8