



HAPPY MOTHER'S DAY!

### APERITIVOS

Small Plates

**CHICKEN TORTILLA SOUP \*GF** \$12.00

**CHIPS & SALSA \*V** \$6.00

Homemade Corn Tortilla Chips Served with Salsa Fresca, Salsa Roja Picante, and Salsa Ranchera  
Add Guacamole +\$5.00

**CALAMARES FRITOS** \$18.00

Fried Calamari with Jalapenos, Artichokes, Cocktail sauce, Tartar Sauce, and Lemon Wedges

**ANGELICAS CEVICHE TASTING \*GF** \$30.00

Ceviche de Pescado—Seabass, Red Onion, Corn, Habanero, Leche de Tigre, Cilantro  
Mixed Ceviche—Prawns, Octopus, Corn, Habanero, and Cilantro  
Served with a side of Plantain Chips

**PULPO A LA PLANCHA \*GF** \$22.00

Grilled Octopus with Roasted Bell Pepper Aioli

**CALLO DE HACHA ALA PLANCHA \*GF** \$22.00

Three Seared Scallops served over a bed of Grilled Corn, and Sundried Tomato Aioli

**HALF OF DOZEN RAW OYSTERS \*GF** \$22.00

Served with Mignonette Sauce and wedge lemons

**CRISPY POTATO TAQUITOS \*V \*GF** \$14.00

(3) Taquitos served with Cabbage, Guacamole, Pico De Gallo, and side Salsa  
Add Cotija Cheese \$1.50

**ANGELICAS VEGETARIAN FLATBREAD PIZZA** \$17.00

Shimeji Mushrooms, Arrabiatta Sauce, Oaxaca Cheese, Asadero Cheese, Pepperjack Cheese, Chimichurri Sauce, & Fresno Chilis

### ENSALADAS

Salads

Additional Add Ons: Salmon \$12 / Prawns \$10 / Chicken \$10

**BEETS SALAD \*GF** \$15.50

Mixed Beets, Mixed greens, Manchego cheese, Toasted pecans, & pomegranate Vinaigrette

**ANGELICAS QUINOA PROTEIN BOWL \*V \*GF** \$14.50

Quinoa, Cucumber, Tomatoes, Spicy Tofu, Carrots, Kale, Romain, Garbanzo Beans, Corn, Red Onions, Green beans,  
Avocado, and Balsamic Dressing

### PLATOS TRADICIONALES

Traditional Plates

**QUESO DE SOJA (TOFU) CON CHIMICHURRI \*V** \$25

Blackened Crispy Tofu served with Safron Rice, Summers Squash, Zucchini, and Arrabiatta Sauce

**KING SALMON A LA PLANCHA \*GF** \$35.00

Grilled Salmon, Fresh Corn, Broccolini, and Fresh Mango Salsa

**FRUTA DEL MARE BUCATINI** \$37.00

Bucatini Pasta, Jumbo Prawns with head on, Baby Scallops, Mussels, Clams, with Pink Sauce

**POLLO ROSTISADO CON MOLE ROJO \*GF** \$29.00

Free-Range Roasted ½ Chicken, Mole Rojo, Cilantro Rice, Sautéed Zucchini, & Squash

**PESCADO AL SARTÉN CHILENO \*GF** \$44.00

Pan Seared Chilean Seabass, Hoja Santa Green Sauce, and fresh XUXU Salad (Chayote Squash)

**CHULETON DE CORDERO CON PIPIAN \*GF** \$40.00

(4) Grilled Lamb chops with Pipian sauce (pumpkin seeds & Spices), served with Roasted Fingeling Potatoes, and Baby Carrots

**ANGELICAS TIERRA Y MAR ESTILLO CUBANO \*GF** \$58.00

Grilled Flank Steak with Cilantro Chimichurri, Lobster Tail in a Spiced Tomato Sauce, and Arroz Congri (Cuban Black Beans & Rice)

**CHULETON CON CHIMICHURRI ESTILLO ARGENTINE (18OZ)** \$66.00

Certified Angus Beef—Bone-In Ribeye Steak, Hasselback Baked Potatoes, and Broccolini

**WAGYU BEEF BURGER** \$24.00

Three Way Wagyu Blend Beef, Romaine Lettuce, Tomatoes, Pickles, and French fries  
Add for \$2.00 each: Blue Cheese, Swiss Cheese, Cheddar cheese, Avocado, Mushrooms, or Bacon

### SIDES

Cilantro Rice \$5.00 | Baby Carrots & Broccolini \$6.00 | French Fries \$6.00 | Sweet Potato Fries \$7.00

**\$25\* Cork Fee per Bottle, 20% Gratuity on all Parties of 6 or more**

Undercooked, or cooked to order. Consuming raw or undercooked meats, poultry, seafood, or shellfish, may increase the risk of food-borne illness. Please notify your server of any food allergies