



2025 NEW YEARS EVE DINNER MENU

APERITIVOS

Small Plates

**CHICKEN TORTILLA SOUP \*GF** \$14.00

**CHIPS & SALSA \*V WITH GUACAMOLE** \$14

Homemade Corn Tortilla Chips Served with Salsa Fresca, Salsa Roja Picante, and Salsa Ranchera

**CALAMARES FRITOS** \$20.00

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

**TOSTADAS DE CALLO DE HACHA \*GF** \$22.00

(2) Seared Scallop over crisp Corn Tostaditas with Crème Fraîche and Caviar

**PULPO ALA PARRILLA \*DF \*GF** \$22

Char-grilled Spanish Octopus paired with Smoky Romesco sauce, Shaved Fennel, and Microgreens

**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

**CAESAR SALAD** \$15.00

Baby Romaine Hearts, Chicharrónes, Parmesan Cheese, and Caesar Dressing

**ANGELICAS QUINOA PROTEIN BOWL \*V \*GF** \$16.50

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

PLATOS TRADITIONALES

Traditional Plates

**KING SALMON A LA PLANCHA \*GF** \$36.00

Grilled Salmon, topped with Mango Relish, Served with Fresh Corn, Baby Carrots, and Asparagus

**POLLO ROSTISADO CON MOLE ROJO \*GF** \$30.00

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

**PESCADO CHILENO AL SARTÉN CON CAVIAR \*GF** \$54.00

Pan Seared Chilean Sea bass, topped with Caviar, & Citrus Aji Amarillo Cream, served with Roasted Marble Potatoes, Asparagus, and Baby Carrots

**RABO DE ORO CON BIRRIA ROJA \*GF** \$42.00

Braise Ox Tail served with a Rich Red Birria Sauce, Summer squash, and Cilantro Rice

**FRUTA DEL MARE BUCATINI WITH LOBSTER TAIL** \$47.00

Bucatini Pasta, Lobster Tail, Baby Scallops, Mussels, and Clams with Pink Sauce

**CHULETON CON CHIMICHURRI ESTILLO ARGENTINE (18oz)** \$70.00

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

**PIMENTOS RELLENOS \*V** \$27

Stuffed Bell Pepper with Mixed Vegetables, Black Beans, Onions, Fresh Corn, Avocado and Arrabbiata Sauce served with side Salad

**WAGYU BEEF BURGER** \$25.00

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