

Eduardo de San Angel Menu

Appetizers

Gulf Shrimp Ceviche ~ Plum tomatoes, sweet onions, jalapeño peppers and cilantro marinated in lime juice and gold tequila.	16
Pan Sauteed Fresh Florida Bluecrab and Yellow Corn Cakes ~ Smoke chipotle chile sauce spiked with Puebla style Mole.	18
Sashimi Grade Loin of Yellowfin Tuna ~ Lightly dusted with roasted crushed pistachio nuts - sliced thin a top organically grown baby mixed field greens lightly dressed with smoked chipotle vinaigrette.	18
Grilled Sliced Eggplant Roulade Au Gratin ~ Filled with a blend of Mexican cheeses and serrano chiles, baked with melted jack cheese and stewed poblano peppers.	15
Herb Oil Brushed Grilled Cactus Paddle Bocado ~ Filled with a medallion of the Yactan Peninsula's achiote marinated and grilled loin of pork, accented with guajillo chile sauce.	15
Roasted Poblano Pepper Filled with Fresh Florida Bluecrab ~ Pickled jalapeño peppers, green olives and tomatoes over stewed sweet onions.	18

Soups

Pasilia Chile Flavored Chicken Broth with Fresh Epazote ~ Fried corn tortilla strips, sliced avocado, homemade cheese and sour cream.	12
Guajillo Chile Spiced Black Bean Soup ~ Chopped onions and cilanto.	12

Salads

Organic Grown Baby Field Greens ~ Artichoke hearts, plum tomatoes, avocado, mango cilantro vinaigrette.	12
Grilled North Atlantic Calamari ~ Marinated Guajillo chile, fresh garlic, olive oil and a splash of red wine vinegar, atop organically grown baby mixed filed greens, our own pickled red onions and smoked Chipotle chile vinaigrette.	15
Stir Fried Fresh Spinach Leaves ~ Roasted garlic, warm imported brie cheese, garnished with plum tomato and splashed with red chile oil.	15

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Entrees

Petite Morsels of Beef Tenderloin ~ Sauteed with portobello mushrooms, sweet vidalia onions, all tossed with smoked chipotle chile sauce.	26
Sauteed Julienned Breast of Chicken ~ With Steamed green tomatillo and serrano chiles and onions a top a corn tortilla pocket filled with a puree of spiced black beans.	24
Ancho Chile Flavored Crepe Filled With Cuitlacoche, Serrano Chilies and Onions ~ With melted asadero cheese laced with a squash blossom sauce.	26
Yucatans Peninsula's Achiote Rubbed Loin of Pork Medallions ~ Honey and pasill chile glaze accented with fire roasted yellow corn.	26
Grilled Butterflied Boneless Centercut Pork Chop ~ Brushed with a mulato chile-citrus barbecue sauce, fresh jicama - mango slaw and a black bean-chorizo filled crepe.	28
Homemade Raviolis Filled with Black Beans and Fresh Cheese ~ Smoked chipotle and toasted walnut cream sauce.	24
Gulf Shrimp ~ Green olives, onions, plum tomatoes and pickled jalapeño peppers, over linguini pasta.	26
Key Lime Oil Brushed Grilled Loin of Sashimi Grade Yellowfin Tuna ~ Fresh plum tomato, cilantro and green peppers tossed with angel hair pasta accented with xerers wine vinaigrette. Served at room temperature.	30
Toasted Almonds and Fresh Thyme Crusted Pan Seared Keys Yellowtail fillet ~ Cilantro and garlic oil spiked with Mexican pico de gallo.	30
Fresh Cracked Black Peppercorn Dusted Grilled Keys Yellowtail Fillet ~ California avocado, green tomatillo and serrano chile mash.	30
Pan Seared Beef Tenderloin Filet Mignon ~ Filled with stewed roasted poblano peppers and onions, goat cheese and shredded monterey jack cheese, sauce of smoked chipotle chiles spiked with Puebla style Mole.	34
Grilled Petite Filet Mignon ~ Wrapped with applewood smoked bacon, sauce of black peppercorns, brandy and roasted red peppers.	36
Trio of Colorado Lamb Chops ~ Brushed with fresh cilantro-garlic oil and grilled, exotic mushroom tamale, with a duo of smoked chipotle and green tomatillo sauces.	36
Long Island Duckling ~ Very slow roasted, partially deboned and crispy, spicy guava syrup and cinnamon poached pear compote.	34