

Angelicas

863 Main St 94063-1901 · +16506798184 · Updated: Jan 14, 2026

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CREPAS / CREPES 3

Crepa de Salmon Ahumado

Scrambled Eggs, Smoked Salmon, Cream Cheese, Chives, served with a side of Country Potatoes & Fresh Fruit

Crepa Vegetariano

Mushroom, Spinach, Tomatoes, & Feta Cheese a side of Country Potatoes & Fresh Fruit

Crepa Benedicto

Bacon, Eggs, Mushroom, Spinach & Homemade Hollandaise Sauce Served with a side of Country Potatoes & Fresh Fruit

PANCAKES & WAFFLE 3

Buttermilk Pancakes

Three Buttermilk Pancakes topped with light powdered sugar. Chocolate Chips, Bananas, Blueberries, Nutella, Berry-apple compote

Lechera Pancakes

Two Cinnamon Buttermilk Pancakes topped with Lechera and Berry-Apple Compote

Homemade Belgian Waffle

Served with Whipped Cream on the side. Chocolate Chips, Bananas, Blueberries, Nutella, Berry-apple compote

HUEVOS / EGG DISHES 13

Build-Your-Omelet

Served with side of Country potatoes, Seasonal Fruit, and your choice of Bacon or Sausage. Mushroom, Ham, Onions, Spinach, Bell Peppers, Avocado, Cherry Tomatoes, Cheddar, Swiss, Sour Cream, Avocado, Salsa

Denver Omelet

Bell Pepper, Ham, Cheddar Cheese. Served with Country Potatoes, Side Fruit, & Side Bacon or Sausage. Bacon, Sausage, Chicken Apple Sausage

Veggie Omelet

Spinach, Cherry Tomato, Onion, & Bell Pepper. Served with Country Potatoes, Seasonal Fruit & Feta Cheese. Eggwhites

Huevos Benedictos

Two Poached Eggs, English Muffin, Canadian Bacon, Topped with Homemade Hollandaise Sauce, and Side of Fruit. Crab

Corned Beef Hash

Two Poached Eggs over Certified Angus Beef Corned Beef, Hasbrown, Green Onions & Homemade Hollandaise Sauce

Desayuno Americano

Two Eggs (any style), Country Potatoes, Two Buttermilk Pancakes, Seasonal Fruit and side of Bacon or Sausage. Bacon, Sausage, Chicken Apple Sausage

Chilaquiles

Three crispy tortillas loaded with Chorizo, Scrambled Eggs, Roasted Green Tomatillo Salsa, Sour Cream, Cotija Cheese, and Pico De Gallo

Vegan Chilaquiles

Three crispy tortillas loaded with Black Beans. Tofu, Pico De Gallo. Avocado, Arrabbiata Sauce, & Garnished with Radishes and Microgreens

Huevos Rancheros

Two eggs (any style) on Crispy Tortillas with Mole, Black Beans, Salsa Fresca, Avocado, Sour Cream, & Queso Fresco. Chorizo

Light Breakfast

Two eggs (any style), side of Bacon or Sausage, Served with Seasonal Fresh Fruit. Scrambled, Sunny side up, Over Easy, Over Medium, Over Hard

Huevos Revueltos

Three Eggs Scrambled, Onions, Bell Pepper, Mushroom, Cheddar, Tomatoes Served with Country Potatoes & Fruit. Chicken Apple Sausage, Bacon, Sausage, Chorizo

Breakfast Burrito

Chorizo, Scrambled Eggs, Onions, Tomatoes, Potatoes, Cheddar Cheese, Guacamole, Salsa, and side of Fruit. Eggwhites

Steak Ranchero

Certified Angus NY Grilled Steak, Two Eggs (any style), Refried Beans, Pico De Gallo, Queso Fresco, Jalapeno. Scrambled, Sunny side up, Over Easy, Over Medium, Over Hard

SIDES 7

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Country Potatoes

Bacon

Sausage

Chicken Apple Sausage

Fresh Corn Tortillas

Side Fruit

APPERITIVOS / APPETIZERS 5

Chips and Salsa

Calamares Fritos

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

Ceviche Peruano de Pescado

Peruvian Fish Ceviche Served with a side of Plantain Chips

Angus Beef Sliders

Three Sliders with Cheddar Cheese. Latin Remoulade, Pickled Onions, Cabbage

Tamarind Chicken Wings

Chicken Wings tossed in a Tamarind Sauce

ENSALADAS / SALADS 4

Ahi Tuna Crudo

Organic Mixed Greens, Romaine, Tomatoes, Jicama, Roasted Walnuts, and Cilantro Vinaigrette. Salmon, Prawns, Chicken, Spicy Tofu

Ensalada de Camaron

Grilled Prawns, Romaine lettuce, Arugula, Cucumber, Carrots, Orange, Grapefruit, Jicama, and Citrus Vinaigrette

Quinoa Protein Bowl

Quinoa, Cucumber, Tomatoes, Spicy Tofu, Carrots, Kale, Romaine, Garbanzo Beans, Corn, Red Onions, Green beans, Avocado, and Balsamic Dressing. Feta cheese, Salmon, Prawns, Chicken, Seared Ahi Tuna

Taco Salad

Your choice of Chicken or Steak, Romaine Lettuce, Black Beans, Corn, Tomatoes, Cilantro, Cheddar, Jack Cheese, Tortilla Chips, Chipotle Dressing & topped with Guacamole and Sour Cream. Chicken, Steak, No Meat

SANDWICHES 3

ABLT

Avocado, Bacon, Lettuce and Tomatoes with Chipotle Aioli Sauce on Multi-Grain Bread. Fried Egg, Salmon, Chicken

Fried Chicken Sandwich

Swiss cheese, Latin Remoulade coleslaw, jalapenos, served on Ciabatta

Philly Cheesesteak

Steak, Mozzarella cheese, bell pepper, red onions, and special sauce, Served on Dutch Crunch

PLATOS ESPECIALES 5

Pimientos Rellenos

Stuffed Bell Peppers with Mixed Vegetables, Black Beans, Fresh Corn, Onions, Avocado, and Arrabbiata Sauce

Salmon a la Plancha

Grilled Salmon, Fresh Corn, Broccolini, Topped with Fresh Mango Salsa

Crepa de Mariscos

Crab, Shrimp, Smoked Salmon, Saffron Rice, Baby Spinach, Swiss cheese, & Lobster Sauce

Angelicas Taco Trio

3 Tacos, Chipotle Aioli, Salsa Fresca & Cabbage, Avocado, Homemade Corn Tortillas Choice of Deep Fried Fish or Homemade Carnitas. Carnitas, Fried Fish, Grilled Fish

Angus Burger

Certified Angus Beef, Romaine Lettuce, Tomatoes, Pickles, and French fries. Blue cheese, Swiss Cheese, Cheddar Cheese, Avocado, Mushroom, Bacon

APERITIVOS / SMALL PLATES 11

Chips and Salsa

Calamares Fritos

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

Ceviche Peruano de Pescado

Peruvian Fish Ceviche Served with a side of Plantain Chips

Pulpo a la Plancha

Grilled Octopus with Roasted Bell Pepper Aioli

Drunken Clams and Mussels

Clams and Mussels with Garlic Butter and White Wine Sauce and French Fries on the side

Crispy Potato Taquitos

(3) Taquitos served with Cabbage, Guacamole, Pico De Gallo, and side Salsa

Angus Beef Sliders

Three Sliders with Cheddar Cheese. Latin Remoulade, Pickled Onions, Cabbage

Tacos de Carnitas

Homemade Carnitas (pork), Tomatillo Salsa, & Cilantro, Onions, Homemade Corn Tortillas

Tamarind Chicken Wings

Chicken Wings tossed in a Tamarind Sauce

Sopitos con Carnitas

Homemade thick Tortillas topped with Carnitas, Refried Beans, Salsa Fresca, & Queso Fresco

Elote Asado

Corn on the Cob with Queso Anejo, Chile, Lime, and Salt

PLATOS TRADICIONALES / TRADITIONAL PLATES 9

Pimientos Rellenos

Stuffed Bell Peppers with Mixed Vegetables, Black Beans, Fresh Corn, Onions, Avocado, and Arrabiata Sauce

Fruta del Mare Pasta

Bucatini pasta, Pomodoro Fresco, Head-On Prawns, Baby Scallops, Mussels, Clams, with Red Sauce

King Salmon a la Plancha

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

Pato con Mole

Duck Confit topped with Mole, Saffron Rice, Cilantro-Lime Cabbage & Radish

Angelicas Halibut

Pan-Seared Halibut with Tequila Cream Sauce, Broccolini, and Baby Carrots

Chuletas a la Parilla

Grilled Lamb Chops, Garbanzo Beans, and Red Wine Sauce

Angelicas Trio de Carne Estilo Brasileira

Certified Angus Beef Grilled Ribeye (4oz), Certified Angus Beef Sirloin Steak (4oz), Certified Angus Beef Skirt Steak (4oz), Duck Fat Wedge Potatoes, Grilled Corn, and Homemade Dipping Sauces

Chuleton con Chimichurri estilo Argentine (16oz)

Certified Angus Beef—Grilled Bone-In Ribeye Steak, Pan-Fried fingerling Potatoes, and Pan-Seared Broccolini

Angus Burger

Certified Angus Beef, Romaine Lettuce, Tomatoes, Pickles, and French fries. Blue cheese, Swiss Cheese, Cheddar Cheese, Avocado, Mushroom, Bacon