

Angelas Cafe - Eagle Hill

131 Lexington St · +16175674972 · Updated: Jan 14, 2026

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ANTOJITOS 14

Tacos De Tilapia	\$10.00
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fried tilapia fillet with lettuce, creamy chipotle sauce and a slice of avocado. order of three tacos.

Gordita Poblana	\$3.00
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unique in boston, a handmade corn tortilla with mild spicy green or red sauce choice of chicken or mexican sausage.

Favoritos De Angela	\$23.00
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chicken mole gordita, tinga tostada, taco arabe , ceviche tostada, taco pastor , rajas poblanas, verde chorizo gordita , and nopales tostada.

Rajas Poblanas	\$9.00
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shredded poblano peppers sauteed with red onions and sour cream served with mexican cheese and two corn tortillas.

Tacos	\$2.00
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grilled steak, grilled chicken or grilled pork served with onion and cilantro.

Taco Al Pastor	\$3.00
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roasted pork with adobo sauce and diced fresh pineapple, served with onion and cilantro.

Taco Arabe	\$4.00
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roast pork sauteed in a chipotle sauce with onions stuffed in a roll of soft flour tortilla.

Tostada	\$5.00
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chicken, shrimp ceviche, nopales salad, tinga (shredded beef with adobe, chipolte and fresh tomatoes). your choice of the above served: crispy corn tortilla layered with re-fried pinto beans, shredded lettuce, sour cream, mexican cheese, and a slice of avocado.

Tamales Caseros De Puebla	\$4.50
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choice of a green sauce with chicken, red sauce with pork, jalapenos and mexican cheese, or dulce (raisins pineapple and cinamon) stuffed in baked corn dough.

Guacamole	AVAILABLE OPTIONS
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ripe avocado dip served with tortilla chips.	Reg: \$9.50
	Sm: \$7.00
	Side: \$3.00

Favoritos De Angela	\$18.00
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chicken mole gordita, tinga tostada, arabe taco, ceviche tostada, and al pastor taco

Queso Fundido	\$9.00
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melted mozzarella cheese with jalapenos and mexican sausage.

Flautas	\$7.00
crispy corned tortillas with lettuce, avocado, mexican cheese, filled with a choice of chicken or potato. order of three tacos.	

Camarones A La Diablo	\$10.00
sauteed shrimp and a creamy chipotle sauce.	

SOPAS Y ENSALADAS 5

Sopa Azteca	AVAILABLE OPTIONS
crispy corn tortilla strips in a chicken tomato broth, slice of avocado and mexican cheese.	Reg: \$8.00
	Sm: \$6.00

Sopa De Pozole	AVAILABLE OPTIONS
hominy white corn soup served with lettuce, onions, radish, oregano powder and chili powder on the side with a crispy corn tortilla. choice of shredded pork or chicken.	Reg: \$13.00
	Sm: \$8.00

Sopa Poblana	AVAILABLE OPTIONS
shredded poblano peppers with slices of mexican cheese in a creamy broth.	Reg: \$12.00
	Sm: \$8.00

Ensalada De Berros	\$9.00
watercress salad with tomatoes, onions, lime juice, olive oil and diced avocados.	

Ensalada De Nopales	\$9.00
mexican cactus salad with onions, tomatoes, cilantro, olive oil and mexican cheese.	

FAVORITOS DE ANGELA 15

Mole Poblano De Angela	\$17.00
your choice of either chicken breast or pork loin is served with angela's signature sauce, which is a blend of chocolate and different varieties of chiles offering a savory dish with just a hint of spice.	

Adobo	\$16.00
chile ancho, garlic, onions, oregano and bay leaves, served with a choice of chicken breast or pork loin.	

Pepian Verde	\$17.00
a mildly spicy sauce with sesame andn seeds, green tomatillo, and jalapenos. served with chicken breast or pork loin.	

Pepian Rojo Con Nopales	\$17.00
a mildly sauce made with plum tomatoes, sesame seeds, arbol peppers, and fresh diced cactus. served over a choice chicken breast or pork loin	

Albondigas	\$14.00
a perfectly cooked egg sits in the center of a perfect blend of ground beef and pork cooked in a mildly spicy serrano sauce.	

Chiles Rellenos	\$17.00
stuffed poblano peppers with fresh cheese, dipped in egg batter and lightly fried.	

Carne Asada	\$18.00
grilled sirloin steak served with shredded poblano pepper, black beans, and mango sauce.	

Pozole	\$13.00
hominy white corn soup served with lettuce, onions, radish, oregano powder and chili powder on the side with a crispy corn tortilla. choice of shredded pork or chicken.	
Enchiladas De Mole Poblano	\$16.00
stuffed corn tortilla with shredded chicken, pork, or vegetables (onions, spinach, tomatoes, mushrooms, red and green pepper). topped with mexican cheese, onion rings, and radish.	
Enchiladas Rojas O Verdes	\$15.00
stuffed corn tortillas with shredded chicken, pork, or vegetables (onions, spinach, tomatoes, mushrooms, red and green pepper). topped with sour cream, mexican cheese, radish, onion rings, and a slice of avocado.	
Tilapia	\$18.00
filet of fish sauteed in olive oil and light flour, served with watercress salad and rice.	
Camarones A La Cilantro	\$17.00
sauteed shrimp in a mildly spicy green tomatillo sauce with cilantro served with rice.	
Burritos	\$7.95
chicken, steak or shrimp grilled and wrapped in a flour tortilla with rice, beans and pico de gallo	
Burritos Especiales	\$8.95
chicken mole - grilled chicken in mole sauce and wrapped in a flourn tortilla with rice, beans and cheese. tinga - shredded beef sauteed an adobe and chipolte sauce with fresh tomatoes rolled in a flour tortilla with beans, sour cream, cheese, and guacamole. poblano - chorizo sausage sauteed with poblano peppers and wrapped in a flour tortilla with beans, rice and guacamole	
Quesadillas	AVAILABLE OPTIONS
flour tortilla stuffed with cheese and your choice of the above, and grilled to perfection. served with pico de gallo, guacamole, and sour cream.	Chicken: \$7.95
	Steak: \$8.95
	Shrimp: \$9.95

VINOS Y CERVEZAS 9

Corona

Corona Light

Negra Modelo

Modelo Special

Pacifico

Tecate

Bohemia

Xx Lager

Carta Blanca

POSTRES 7

Flan Tradicional	\$5.95
homemade vanilla custard	
Panecillo De Chocolate Mexicano	\$6.95
homemade chocolate bread pudding with vanilla ice cream, fresh forest berries and chocolate syrup.	
Crepas Con Dulce De Leche	\$6.95
mango sauce, chocolate syrup, and caramel sauce inside warm folded mexican pancake	
Chocolate Caliente	\$2.00
creamy dark mexican chocolate.	
Te Herbal	\$2.00
assorted tea, ask server for the days flavor.	
Cafe Con Leche	\$3.00
cafe de olla with milk.	
Cafe Americano	\$2.00
american coffee.	