



APPETIZERS

TEQUENOS

(5) ct. Served with Rocoto Sauce.

\$10

EMPANADAS

(4) ct. Fried empanadas stuffed with flavorful small beef chunks

\$12

ANHELO CEVICHE

White Fish, 'Leche de Tigre' with pickled carrots, crispy corn, fresh cilantro, sesame oil and served with plantain chips.

\$25

BEEF TENDERLOIN CARPACCIO

Arugula, aged parmesan, mushrooms confit, fresh cherry tomatoes and drizzled with a basil mayo.

\$22

FOREST PORK BELLY CEVICHE

Pork belly served in an Asian style dressing with fresh cilantro, pickled onions, crispy corn and served with plantain chips.

\$21

CEVICHE 'AJI AMARILLO'

Fresh fish marinated in tangy aji amarillo citrus sauce, 'Leche de Tigre' red onions, fresh cilantro and avocado to create a vibrant and zesty flavor profile.

\$24

SOUPS & SALADS

FRENCH ONION SOUP

Gratinated with parmesan and Gruyere cheese.

\$16

GOAT CHEESE SALAD

Spring mix, pears and mixed seeds. Tossed in a truffle honey mustard dressing.

\$16

ANHELO HOUSE SALAD

Spring mix, cherry tomatoes, pickled onions, julienne apples, dried fruit mix, parmesan cheese. Tossed in a classic balsamic vinaigrette.

\$10

Add Chicken \$8 / Shrimp \$10 / Serrano Ham \$12 / Salmon \$12

EGGPLANT & GOAT CHEESE RAVIOLI

Truffle butter, cherry tomatoes, fresh basil & shaved parmesan.

\$25

LINGUINE FRUTTI DI MARE

Sauteed seafood mix, olive oil, garlic, tomato concasse and fresh dill crema

\$30

SQUID INK RISOTTO

Calamari, crispy shrimp, and a house-made mayo aioli.

\$26

SMOKED THREE MUSHROOM RISOTTO

Shitake, Portobello & Paris mushrooms, four cheese cream sauce, arugula.

\$24

Add Chicken \$8 / Shrimp \$10

REMINDER STATEMENT:

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



BURGERS

ANHELO SIGNATURE BURGER

8 Oz. Tenderloin patty with Muenster cheese, crispy bacon, grilled portobello mushrooms, arugula, fresh tomato, red onion and a basil mayo. Served in an Artisan bun. and side of fries

\$24

CARIBBEAN CHICKEN & SHRIMP

Coconut milk, Red curry sauce, green beans, broccolini and served with Jasmine rice.

GRILLED SALMON FILET

Drizzled with sweet & sour sauce. Served with our AnheLO House Salad.

\$28

\$32

GRILLED SPANISH OCTOPUS

Grilled Octopus (Tentacle) with rosemary potatoes, roasted tomatoes and broccolini.

\$42

ENTREÉS

YOUR ANHELO RIBS

36-Hours slowed cooked pork ribs. Served with our AnheLO Salad.

\$32

BANGKOK- STYLE NY STRIP

8 Oz. NY Strip, sliced and served with Asian Noodles.

\$34

LOMO SALTADO Sir-Fry beef with onions, tomatoes and French Fries

\$45

12 OZ. GRILLED NEW YORK

New York steak served with black pepper sauce, sprinkled with coarse salt & aromatic herbs. Served with homemade rustic potatoes.

\$49

DESSERTS

BASQUE CHEESECAKE WITH WILD BERRIES

Rich and creamy, topped with a medley forest of berries.

\$12

NUTELLA BASQUE CHEESECAKE

Creamy Basque-Style Cheesecake with a rich swirl of Nutella.

\$12

LONG PASTA

Served with Four Cheese sauce

\$8

KIDS

CHICKEN NUGGETS WITH FRIES⁵ ct.

\$8

BEEF BURGER WITH CHEESE Served with fries.

\$8

SIDES

Sauteed Broccolini | Jasmine Rice | Roasted Potatoes | Parmesan Risotto

\$8

Rustic Truffle Potatoes

Homemade potatoes, tossed with rosemary, thyme and sprinkled with coarse salt.

\$12

BEVERAGES

Coke, Diet Coke, Sprite, Lemonade, Iced Tea (Sweet, Unsweet)

\$3

Perrier Sparkling Water | Hibiscus Tea

\$5

REFRESHING DRINKS (NON ALCOHOLIC)

CITRUS BLOOM Lemonade and Sparkling water

STRAWBERRY FIZZ Lime juice, strawberry infusion, syrup

\$5

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