

# BIENVENIDOS

## Welcome to

# MICHOACÁN

Prior to opening in 2009 we made several buying trips to Michoacán to purchase all of the decorations you see in our restaurant. Here is a little history of Michoacán.

Michoacán is a State in Mexico. The origin of the state's name is thought to be the native word Mechoacan, which means "place of the fishermen." The capital city of Morelia, often called "the most Spanish city in Mexico," is known for its stunning colonial architecture. Throughout the city, lovely plazas, gardens and atriums accentuate the splendid architectural designs.

Numerous indigenous groups have inhabited the Michoacán area during the past 6,000 years. The most

dominant group in the region was the Purhépechans (also known as the Tarascans). However, because the tribe lacked a written language, much of their origin and early history are unknown. Tribal stories, legends and customs were passed down through oral traditions, many of which have been lost. Many of our sauce recipes come from here. Some believe that the Purhépechas came from Peru and are distant relatives of the Incas. The ancient Purhépecha inhabitants were farmers and fishermen. They settled in present-day Michoacán around the 11th century A.D. By 1324 A.D., they had become the dominant force in western Mexico.

## Morelia

Morelia is the capital of the State of Michoacán and was our home base for our purchasing trips. Pictured right is the Morelia Cathedral, the seat of the Roman Catholic Archdiocese of Morelia. Construction of the church building, using local pink stone, began in 1660, completed in 1744, after 84 years. The wood columns and headers you see in our restaurant were purchased just outside Morelia.



## Patzcuaro

Patzcuaro was my favorite place to visit, and we even named one of our dining rooms The Patzcuaro Room. There is a beautiful park centered in the small city for a place to gather and hold weekend events. We purchased the Oil Paintings you see on our walls and our hanging lamps & wall sconces in Patzcuaro.

## Uruapan

Uruapan Michoacán is known as the avocado Capital of the World and is where we buy all of our avocados!!!



## Santa Clara del Cobre

Santa Clara del Cobre is beautiful and where ALL business is crafting hand-made copper items.



## City of Paracho

The city of Paracho is world famous for its guitar makers. We have a few hanging on our walls!



We LOVE Our LOYAL Customers

## FREE WI-FI

@Michoacan\_Vegas Free Wi-fi

No Password

Just enter your email address and birthday if you want to hear from us!



MichoacanLV



MichoacanLV



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# BOTANAS *appetizers*

|   |                                |
|---|--------------------------------|
| <b>Fresh Guacamole Dip</b> .....  | <b>11.95</b>                   |
| <i>Prepared tableside</i>   |                                |
| <b>Taquitos Dorados</b> .....   | <b>9.95</b>                    |
| <i>Deep fried corn tortillas filled with beef or chicken, with guacamole &amp; sour cream</i>   |                                |
| <b>Quesadilla De Harina</b> .....   | <b>8.95</b>                    |
| <i>Flour tortillas filled with jack &amp; cheddar cheese. Guacamole &amp; sour cream</i>  |                                |
| <b>With Carne Asada or Chicken</b> .....  | <b>14.50</b>                   |
| <b>With Shrimp</b> .....  | <b>15.95</b>                   |
| <b>Quesadilla De Maiz</b> .....   | <b>8.95</b>                    |
| <i>Corn tortillas filled with jack &amp; cheddar cheese served with pico de gallo, roasted jalapeños</i>                                      |                                |
| <b>With Carne Asada or Chicken</b> .....  | <b>14.50</b>                   |
| <b>With Shrimp</b> .....  | <b>15.95</b>                   |
| <b>Botana Grande</b> .....  | <b>15.50</b>                   |
| <i>Combination of taquitos, jalapeño poppers, corn &amp; flour quesadillas, potato skins, sopitos. Served with guacamole &amp; sour cream</i> |                                |
| <b>Sopitos Steak or Chorizo</b> .....   | <b>9.95</b>                    |
| <i>6 corn tortilla shells fried and filled with beans, lettuce, cheese &amp; sour cream</i>   |                                |
| <b>Gorditos Cameron</b> .....   | <b>14.95</b>                   |
| <i>Rolled &amp; fried flour tortilla filled with shrimp, tomatoes, onions, cilantro and covered with melted cheese. Served with guacamole</i> |                                |
| <b>Toreados Con Queso</b> .....   | <b>7.95</b>                    |
| <i>Fried jalapeños filled with jack cheese</i>  |                                |
| <b>Popcorn Shrimp</b> .....   | <b>(6) 7.95     (12) 12.95</b> |
| <b>Elotes (Mexican Street Corn)</b> .....   | <b>5.75</b>                    |
| <i>Grilled with mayonnaise, cotija cheese, lime chile powder</i>  |                                |

|   |              |
|---|--------------|
| <b>Ceviche De Camaron</b> .....   | <b>15.95</b> |
| <i>Diced shrimp, tomato, cilantro, onion, lime juice. Served with corn tostada shells</i>   |              |
| <b>Nachos Monarca's</b> .....   | <b>14.95</b> |
| <i>Corn tortilla chips covered with beans, melted cheese, jalapeños, and carne asada (steak) or pollo asada (grilled chicken). Guacamole &amp; sour cream</i> |              |
| <b>Nachos</b> .....   | <b>10.50</b> |
| <i>Corn tortilla chips covered with beans, melted cheese, jalapeños. Served with guacamole &amp; sour cream</i>   |              |
| <b>Shrimp Cocktail</b>  |              |
| <b>Small</b> .....  | <b>11.50</b> |
| <b>Medium</b> .....   | <b>14.50</b> |
| <b>Large</b> .....  | <b>19.50</b> |
| <b>* Campechana</b> .....   | <b>22.95</b> |
| <i>Shrimp, octopus, oyster, tomatoes, onions, cilantro. Served in a 22 oz schooner glass</i>  |              |
| <b>Nopalitos (Fresh Cactus)</b> .....   | <b>9.95</b>  |
| <i>Mexican cactus grilled with onion, tomato, cilantro, jalapeño. Served with your choice of tortillas</i>  |              |
| <b>Cheese Crisp</b>   |              |
| <b>2 Corn Tortilla Crisps</b> .....   | <b>7.50</b>  |
| <b>1 Large Flour Tortilla Crisp</b> .....   | <b>8.50</b>  |
| <b>Queso Fundido</b> .....  | <b>9.50</b>  |
| <i>Jack cheese, green chiles, flour or corn tortillas</i>   |              |
| <b>With Chorizo</b> .....   | <b>11.50</b> |

# HUEVOS *Breakfast - served all day*

Served with Tortillas, Refried or Black Beans and Rice

|   |              |  |              |
|---|--------------|--|--------------|
| <b>* Huevos Rancheros</b> .....   | <b>10.25</b> | <b>Huevos Con Nopalitos</b> .....  | <b>12.50</b> |
| <i>Two fried eggs over a fried corn tortilla, topped with our green chile pork and Spanish sauce</i>          |              | <i>Scrambled eggs with Mexican Cactus</i>  |              |
| <b>Huevos Con Chorizo</b> .....   | <b>11.50</b> | <b>* Huevos Divorciados</b> .....  | <b>10.50</b> |
| <i>Scrambled eggs with our house made chorizo</i>   |              | <i>Two eggs topped with red and green sauce</i>  |              |
| <b>Chilaquiles</b> .....  | <b>10.50</b> | <b>Omelet A La Mexicana</b> .....  | <b>11.50</b> |
| <i>Strips of fried corn tortillas with green or red sauce, onions and topped with cheese. Side sour cream</i> |              | <i>Eggs, tomato, onion, cilantro, jalapeño, filled with avocado and cheese</i>   |              |
| <b>* With 2 Eggs</b> .....  | <b>12.50</b> | <b>Breakfast Burrito</b> .....   | <b>11.50</b> |
| <b>* With 2 Eggs &amp; Carne Asada Steak</b> .....  | <b>21.95</b> | <i>Pork, chorizo, chicken or beef. In a large flour tortilla filled with rice, beans, eggs, pico de gallo, with melted cheese on top with choice of red or green sauce on top</i>    |              |
| <b>Huevos A La Mexicana</b> .....   | <b>10.50</b> | <b>* Huevos Tostadas</b> .....   | <b>10.95</b> |
| <i>Scrambled eggs with tomato, onion, cilantro, jalapeno</i>  |              | <i>Two Eggs on top of Crispy Corn Tortilla Tostadas with a combination of Salsa Verde and Espanola salsa, black beans, grilled corn, pico de gallo, guacamole and Cotija Cheese.</i> |              |
| <b>* Huevos Con Machaca</b> .....   | <b>11.50</b> |  |              |
| <i>Pork or beef mixed with pico de gallo and eggs</i>   |              |  |              |

# BEVERAGES

|   |             |
|---|-------------|
| <b>Coffee</b> .....   | <b>3.25</b> |
| <b>Hot Tea</b> .....  | <b>3.25</b> |
| <b>Fresh Brewed Ice Tea</b> .....   | <b>3.25</b> |
| <b>Juices</b> .....   | <b>3.95</b> |
| <i>Lemonade • Pineapple • Orange • Cranberry</i>  |             |
| <b>Horchata or Jamaica</b> .....  | <b>3.95</b> |
| <b>Soft Drinks</b> .....  | <b>3.25</b> |
| <i>Coke • Diet Coke • Sprite • Mr. Pibb • Root Beer<br/>Raspberry Ice Tea • Orange Fanta • Milk</i> |             |

See our Cantina Menu for Alcoholic Beverages  
Ask your Server for our complete list of over  
300 Tequila's to choose from

# SIDES

|                            |              |                            |             |
|----------------------------|--------------|----------------------------|-------------|
| <b>Guacamole 6 oz</b> ..   | <b>7.25</b>  | <b>Guacamole 2 oz</b> ..   | <b>2.75</b> |
| <b>Fideo Soup 8 oz</b> ..  | <b>3.95</b>  | <b>Torreados</b> .....     | <b>5.25</b> |
| <b>Fideo Soup 16 oz</b> .. | <b>6.95</b>  | <b>Sour Cream</b> .....    | <b>2.75</b> |
| <b>Fideo Soup Qt</b> ..    | <b>11.95</b> | <b>Michoacán Rice</b> ..   | <b>4.25</b> |
| <b>French Fries</b> .....  | <b>3.95</b>  | <b>Refried Beans</b> ..... | <b>4.25</b> |
| <b>Mix Vegetables</b> ..   | <b>4.25</b>  | <b>Black Beans</b> .....   | <b>4.25</b> |
| <b>Chips/Beans/Salsa</b>   | <b>5.95</b>  | <b>Pico de Gallo</b> ..... | <b>4.25</b> |

1st Round of Homemade Chips & Salsa are Complimentary.  
Additional Orders 5.95

\*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellfish stock reduces the risk of foodborne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.



# ENSALADAS *Salad*

|   |              |
|---|--------------|
| <b>Dinner Salad</b> .....   | <b>5.50</b>  |
| <i>Lettuce, pico de gallo, shredded cheese, your choice of dressing</i>   |              |
| <b>Ensalada Suprema</b> .....   | <b>12.95</b> |
| <i>Large deep fried flour tortilla shell filled with lettuce, grilled chicken or strips of beef, tomatoes, topped with onion and avocado slices</i>   |              |
| <b>Ensalada De Aguacate</b> .....   | <b>10.95</b> |
| <i>Crisp green salad with fresh avocado slices, tomato, shredded cheese</i>   |              |
| * <b>Carne Asada Mixed Greens Salad</b> .....   | <b>15.95</b> |
| <i>Spring mix greens, carne asada steak, cilantro, pickled carrot and potato slices mixed with spicy sauce, topped with thin onion rings and a side of our house made cilantro vinaigrette</i>            |              |
| <b>Ensalada Marinera</b> .....  | <b>12.95</b> |
| <i>Two avocado shells filled with avocado, shrimp, pico de gallo &amp; lime juice, served on a bed of lettuce with a side of crackers</i>   |              |
| <b>Michoacán Cobb Salad</b> .....   | <b>12.95</b> |
| <i>Romaine lettuce topped with grilled chicken, smoked bacon, avocado, blue cheese crumbles, tomato, chorizo sausage, topped with crispy tortilla strips. Side of our house made spicy ranch dressing</i> |              |
| <b>Chipotle Ceasars Salad</b> .....   | <b>9.95</b>  |
| <i>Romaine lettuce, grilled corn, queso fresco, cilantro, tomato, black beans with grilled corn bread wedges</i>  |              |
| Add <b>Chicken</b> .....  | <b>12.95</b> |
| Add <b>Shrimp</b> .....   | <b>17.95</b> |

# A LA CARTE

|  |              |
|--|--------------|
| <b>Taco</b>  |              |
| <b>Beef, Chicken or Chorizo</b> .....  | <b>4.95</b>  |
| <b>Carne or Pollo Asada, Shrimp or Fish</b> .....                                | <b>5.95</b>  |
| <b>Bean &amp; Guacamole Tostada</b> .....  | <b>4.75</b>  |
| <b>Beef, Chicken, or Chorizo</b> .....   | <b>5.50</b>  |
| <b>Shrimp Ceviche</b> .....  | <b>7.95</b>  |
| <b>Cheese Enchilada (red or green sauce)</b> .....                               | <b>5.95</b>  |
| <b>Shredded Beef or Chicken</b> .....  | <b>6.95</b>  |
| <b>Shrimp Enchilada</b> .....  | <b>9.95</b>  |
| <b>Tamale (House made 8oz each)</b> .....  | <b>5.75</b>  |
| <i>beef</i>  |              |
| <b>Chimichanga</b> .....   | <b>14.95</b> |
| <i>beans, beef or chicken, topped with melted cheese and a side of guacamole</i> |              |
| <b>Shrimp</b> .....  | <b>20.95</b> |
| <b>Chile Relleno</b> .....   | <b>7.25</b>  |

# VEGETARIAN

*(Vegan ask for no cheese) with refried beans, black beans or vegetables*

|  |              |
|--|--------------|
| <b>Enchiladas De Verduras</b> .....  | <b>14.95</b> |
| <i>Vegetables in two corn tortillas with green or red sauce topped with queso fresco</i>   |              |
| <b>Burrito De Verduras</b> .....   | <b>14.95</b> |
| <i>Flour tortilla filled with vegetables &amp; green or red sauce topped with queso fresco</i>   |              |
| <b>Tacos De Aquacate</b> .....   | <b>14.95</b> |
| <i>Three corn tortillas filled with avocado, red and yellow cabbage, and queso fresco</i>  |              |
| <b>Vegetable Fajitas</b> .....   | <b>15.95</b> |
| <i>Mixed vegetables with bell peppers and onions on a sizzling platter served with beans, sour cream (optional), guacamole. Your choice of tortillas</i> |              |

# BURRITOS *A La Carte*

|   |              |
|---|--------------|
| <b>Burrito (Bean &amp; Cheese)</b> .....  | <b>8.25</b>  |
| Add <b>shredded Chicken or Beef</b> .....   | <b>9.50</b>  |
| Add <b>Chile Verde Pork</b> .....   | <b>10.50</b> |
| Add <b>Carne or Pollo Asada, or Chile Colorado</b> ..   | <b>12.95</b> |
| <b>Burrito De Fajitas</b>   |              |
| <b>Beef, Chicken, or Carnitas</b> .....   | <b>16.95</b> |
| <b>Shrimp</b> .....   | <b>20.95</b> |
| <b>El Burro Panzon or Bionico</b> .....   | <b>14.95</b> |
| <i>shredded pork, beef, or chicken with rice, beans, lettuce, pico de gallo, jack &amp; cheddar, sour cream &amp; guacamole</i> |              |
| <b>Panzon</b> no cheese or sauce on top   |              |
| <b>Bionico</b> melted cheese and sauce on top   |              |

# TACOS

*Served with rice, beans & fideo soup*

|   |              |
|---|--------------|
| <b>Tacos De Carne Asada (3)</b> .....   | <b>17.95</b> |
| <i>Served with a side of guacamole</i>  |              |
| <b>Tacos Al Pastor (3)</b> .....  | <b>17.95</b> |
| <i>Tender pork marinated in sweet red sauce served with a side of guacamole</i>     |              |
| <b>Tacos De Pescado-Fish (3)</b> .....  | <b>17.95</b> |
| <i>Deep fried or grilled with cabbage/sauce &amp; pico &amp; avocado</i>            |              |
| <b>Tacos De Camarones-Shrimp (3)</b> .....  | <b>17.95</b> |
| <i>Gulf shrimp grilled or fried with cabbage/sauce, pico de gallo &amp; avocado</i> |              |
| <b>Tacos De Lengua (3)</b> .....  | <b>17.95</b> |
| <i>Beef tongue tacos served with guacamole</i>                                      |              |

# FRESH MADE SOUPS

|   |                                   |
|---|-----------------------------------|
| <b>Albondigas</b> .....   | <b>Medium 10.95 • Large 12.95</b> |
| <i>House made Mexican meatballs with white rice and a rich red fresh made soup base</i>   |                                   |
| <b>Pozole Blanco</b> .....  | <b>Medium 10.50 • Large 13.50</b> |
| <i>Pork shanks and shoulder braised for 3 hours with pozole corn, garlic, onions, ground chile de arbol, salt &amp; pepper, garnished with cabbage, limes, radishes. Served with tostadas</i> |                                   |
| <b>Sopa Tarasca</b> .....   | <b>Medium 7.95 • Large 9.95</b>   |
| <i>Crisp corn tortilla strips in a rich red broth with cheese, avocado and guajillo chiles</i>  |                                   |
| Add <b>Chicken (shredded)</b> .....   | <b>3.00</b>                       |
| <b>Caldo De Pollo</b> .....   | <b>14.95</b>                      |
| <i>Authentic chicken soup (stew) with fresh vegetables, served with tortillas and rice</i>  |                                   |
| <b>Caldo De Res</b> .....   | <b>17.95</b>                      |
| <i>Authentic beef soup (stew) with fresh vegetables, served with tortillas and rice</i>   |                                   |
| <b>Caldo De Camerones</b> .....   | <b>25.95</b>                      |
| <i>Loaded with shrimp and fresh vegetables, served with tortillas and rice</i>  |                                   |
| <b>Sopa 7 Mares</b> .....   | <b>Medium 24.95 • Large 34.95</b> |
| <i>Delicious soup served in a very large bowl filled with shrimp, crab legs, oysters, mussels, octopus, orange roughy, tilapia</i>  |                                   |
| <b>Menudo (Weekends)</b> .....  | <b>Medium 10.95 • Large 16.95</b> |
| <i>Michoacán style rich red soup menudo with grano y pata</i>   |                                   |

# TORTAS *Mexican Sandwiches*

*Served with French Fries & Jalapeños*

|  |              |
|--|--------------|
| <b>Carne Asada (Grilled Steak)</b> .....           | <b>14.95</b> |
| <b>Pollo Asada (Grilled Chicken)</b> .....         | <b>14.95</b> |
| <b>Milanesa (Breaded Chicken or Steak)</b> .....   | <b>14.95</b> |
| <b>Pierna (Roasted Pork)</b> .....                 | <b>14.95</b> |
| <b>Pescado or Camarones (Fish or Shrimp)</b> ..... | <b>14.95</b> |

# FAJITAS!!!

*Our fajitas are prepared to order, served on a sizzling platter, and include assorted bell peppers, onions, cilantro and mild spices. Fajita entrees include side of rice, beans guacamole & sour cream and tortillas*

|  |              |
|--|--------------|
| <b>Fajitas De Gallina (Chicken Breast)</b> ..... | <b>19.95</b> |
| <b>Fajitas for Two</b> .....                     | <b>25.95</b> |
| <b>Fajitas De Res (Tender Beef)</b> .....        | <b>20.95</b> |
| <b>Fajitas for Two</b> .....                     | <b>26.95</b> |
| <b>Fajitas De Marranito (Carnitas)</b> .....     | <b>20.95</b> |
| <b>Fajitas for Two</b> .....                     | <b>26.95</b> |
| <b>Fajitas De Cameron (1/2 lb Shrimp)</b> .....  | <b>21.95</b> |
| <b>Fajitas for Two (1 lb Shrimp)</b> .....       | <b>29.95</b> |
| <b>Fajitas De Pescado (Orange Roughy)</b> .....  | <b>21.95</b> |
| <b>Fajitas for Two</b> .....                     | <b>29.95</b> |
| <b>Fajitas De Langosta (1 lb Lobster)</b> .....  | <b>45.95</b> |
| <b>Fajitas for Two (2 lbs Lobster)</b> .....     | <b>89.95</b> |

\*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellfish stock reduces the risk of foodborne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.



# MAS ANTOJITOS MEXICANOS More Mexican Festive Dishes

Served with rice, beans, fideo soup and fresh made tortillas

Substitution - refried beans can be substituted with black beans & rice or fresh vegetables

**Enchiladas De Mole Con Pollo O Carne . . . . . 22.95**  
Two rolled corn tortillas filled with cheese, onions, simmered in our tasty red mole sauce, and sprinkled with raw onions and side of sour cream. Placed on top choose thin broiled new york steak or chicken breast fillet

**Milanesa Con Papas . . . . . 22.95**  
New York steak cut thin, breaded, pan fried and served with french fries and a side of guacamole

**Flautas . . . . . 17.95**  
Six rolled deep fried corn tortillas filled with beef or chicken. Side of guacamole & sour cream  
With **Flour Tortillas . . . . . 19.95**

**Camarones Envueltos Con Tocino . . . . . 23.95**  
Eight large Mexican gulf shrimp filled with cheese, red bell pepper, wrapped in bacon, deep fried and placed on a bed of Michoacán rice

**Camarones Empanizados . . . . . 23.95**  
Eight large Mexican gulf shrimp butter filed, breaded, deep fried

**Chile Rellenos De Camaron . . . . . 23.95**  
Two roasted pasilla peppers filled with mexican gulf shrimp, pico de gallo, española sauce and topped with melted cheese

**Chimichanga De Camarones . . . . . 23.95**  
A large flour ortilla filled with mexican gulf shrimp and pico de gallo, deep fried and topped with cheese. (Enchilada style available)

**Enchiladas De Camaron . . . . . 23.95**  
Mexican gulf shrimp simmered in our delicious red enchilada sauce

**Filete Relleno . . . . . 23.95**  
Filet of white fish stuffed with shrimp, octopus, pico de gallo drenched in our special breading, deep fried and smothered in our sarandeado sauce

**Mojarra Tilapia . . . . . 21.95**  
Fresh whole tilapia fish descaled, scored and deep fried. Our suggestion is frita O Al Mojo De Ajo (garlic and butter sauce on top!)

**Huachinango . . . . . 21.95**  
Fresh whole red snapper fish descaled, scored and deep fried. Our suggestion is frita O Al Mojo De Ajo (garlic and butter sauce on top!)

**Pescado Estilo "Playa Azul" . . . . . 22.95**  
Orange roughly sautéed in our delicious espanola sauce and topped with melted cheese

**\* Carne Arrachera "Don Francisco" . . . . . 22.95**  
Our juicy tender flank steak grilled to your desire and accompanied with a Monterey jack cheese enchilada

**\* Chile Colorado . . . . . 22.95**  
Prepared to order 10 oz New York steak cut into chunks, sautéed in our enchilada sauce and topped with raw sliced onions

**\* Banderillas De Toro . . . . . 22.95**  
Tender 10 oz New York steak on skewers grilled with onions, tomatoes and bell peppers over a bed of rice

**\* Puntas De Filete Albanil . . . . . 22.95**  
Juicy 10 oz New York steak cut into strips and sautéed with onion, tomato, cilantro, jalapeños cooked in a blend of our espanola and tomatillo sauces

**\* Carne A La Tampiquena . . . . . 22.95**  
A 10 oz New York steak covered with sautéed pasilla peppers and served with a cheese enchilada

**\* Steak Picado . . . . . 22.95**  
Your 10 oz New York steak is cut into chunks and sautéed in a blend of española and tomatillo sauce and we add onions, tomatoes, jalapeños and cilantro

## COMBINATIONS

Served with rice, beans and fideo soup

**1. Morelia . . . . . 18.95**  
Chile relleno, chicken enchilada, and beef taco

**2. Turicato . . . . . 18.95**  
Beef & bean burrito, 1 tamale, and 1 beef taco

**3. Uruapan . . . . . 18.95**  
Chile verde pork & bean burrito, beef enchilada, and chicken taco

**4. Santa Clara . . . . . 18.95**  
Bean tostada with guacamole, beef taco, and cheese enchilada

**5. La Huacana . . . . . 18.95**  
Chile verde pork burrito, cheese enchilada, and chicken taco

**6. Huetamo . . . . . 18.95**  
Chicken tostada with guacamole, chicken taco, and chicken enchilada

**7. Apatzingan**  
**Two Cheese Enchiladas . . . . . 14.95**  
**Two Shredded Beef or Chicken Enchiladas . 16.95**  
Add **Third Enchilada . . . . . 5.95**

**8. La Piedad (2 Burritos) . . . . . 17.95**  
Build your own burritos! Includes beans, rice, cheese and choose:  
Shredded beef or chicken or chile verde pork

**9. Janitzio . . . . . 14.95**  
Cheese enchilada and beef taco

**10. Zacapu . . . . . 15.95**  
Tamale and beef enchilada

**11. Los Reyes . . . . . 16.95**  
Chile relleno and beef taco

**12. Tacambaro . . . . . 15.95**  
Beef & bean burrito and beef taco

**13. Zamora . . . . . 16.95**  
Chile verde & guacamole burrito and chicken enchilada

**14. Zitacuaro**  
**Two Enchiladas Verde, Cheese . . . . . 14.95**  
**Shredded Chicken . . . . . 16.95**

**15. Tangancicuaro . . . . . 18.95**  
Chile colorado / bean burrito and a beef taco

**16. Tepeque . . . . . 14.95**  
Two tacos shredded beef or chicken

**Three Tacos . . . . . 16.95**

**17. Tinguindin . . . . . 16.95**  
Chile relleno, chile verde pork and bean burrito

**18. Sahuayo . . . . . 16.95**  
Chile relleno and cheese enchilada

**19. Paricutin . . . . . 18.95**  
Two chile rellenos

**20. Patzcuaro . . . . . 18.95**  
Chile relleno, chicken enchilada verde, tamale

**21. Pichataro . . . . . 17.95**  
Chimichanga, shedded beef or chicken with beans served with sour cream and guacamole

**Carne or Pollo Asada . . . . . 19.95**

**22. Quiroga . . . . . 18.95**  
Two chicken enchiladas mole

\*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellfish stock reduces the risk of foodborne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.





# CREATE YOUR FAVORITE ENTREEÉ

Served with rice, beans, fideo soup and fresh made tortillas  
Substitution - refried beans can be substituted with black beans & rice or fresh vegetables

## → STEP ONE: CHOOSE YOUR PROTEIN

### Chicken Breast

8 oz 14.95 | 12 oz 18.95

### \* New York Steak

6 oz 17.95 | 8 oz 21.95 | 12 oz 26.95

### \* Rib Eye Steak

12 oz 26.95

### \* Hanger Steak

6 oz 16.95 | 12 oz 21.95

### \* Carne Asada

6 oz 17.95 | 8 oz 21.95 | 12 oz 26.95

### Pork Carnitas

8 oz 15.95 | 16 oz (with 2 Costilla Ribs) 20.95

### Lengua (Beef Tongue)

8 oz 14.95 | 16 oz 20.95

### Gulf Shrimp

½ lb 22.95 | 1 lb 36.95

### Orange Roughy

5 oz 14.95 | 10 oz 21.95 | 16 oz 30.95

### Salmon

8 oz 18.95 | 16 oz 26.95

### Lobster

8 oz tail 26.95 | Two 8 oz tails 46.95

## → STEP TWO: CHOOSE YOUR SAUCE

### Spanish Sauce (Enchilada Sauce)

Onion, garlic, salt, chile guajillo, oregano, chicken base

### Espanola Sauce

Onions, garlic, salt, tomato, green, yellow, red bell pepper, green olives, butter, chicken base

### Tomatillo (Salsa Verde)

Tomatillos, onion, garlic, salt, cilantro, jalapeños, chicken base

### Mexicana

Tomato, onion, garlic, salt, pepper, paprika, cilantro

### Diabla Sauce 🌶️🌶️

Tomato, onion, garlic, salt, chile de arbol, salt, ketchup, special hot sauce

### Sarandeadá 🌶️

Tomato, onion, garlic, salt, chile de arbol, mayonnaise, special hot sauce

### Rajas Y Crema

Pasilla chile strips, garlic, onion, salt, pepper, heavy cream

### Cognac

Onion, garlic, mushrooms, salt, heavy cream, cognac

### Mojo De Ajo

Sautéed garlic, salt, pepper, paprika, chardonnay wine, butter

### Chipotle Sauce 🌶️

Chipotle chile, tomato, onion, garlic, salt, garlic, olive oil

### Rancheros

½ Protein is cooked with onions, garlic, salt, tomato, green, yellow, red bell pepper, green olives, butter

½ protein is cooked with tomatillos, onion, garlic, salt, cilantro, jalapeños, salt topped with melted cheddar & jack cheese

### Dionisia

Chiles poblano, onion, garlic, salt, cumin, cloves, cilantro, jalapeños, sour cream, milk

### Amador Castillo Sauce

Chile guajillo, onion, garlic, salt, peppercorn, achiote paste, distilled vinegar, red bell peppers

### Coca Cola

Coca Cola, ancho chiles, onion, salt, bacon, prunes

### Correteado

Olive oil, pico de gallo, finished with melted jack cheese

### Al Cilantro

A blend of sliced onions, cilantro, spices with our tomatillo sauce

### Llora Hoy Y Llora Manana 🌶️🌶️🌶️

(cry today, cry tomorrow)

Seven chiles in this extremely hot sauce. Scorpion, ghost, habanero, cascabel, pequin, arbol, red crushed pepper, sour cream, heavy cream, salt, pepper, paprika

### Red Mole Sauce

Ancho & guajillo chile, peanut, pepita, almond, sesame seed, clove, peppercorn, cumin, allspice, abuelita chocolate, cinnamon, corn tortilla, torta bread, onion, garlic, salt, chicken base

### Pipian (verde mole)

Tomatillo, onion, garlic, salt, cilantro, jalapeño, cumin, clove, peppercorn, allspice, caldo de pollo, corn tortilla

### Jerez

Rich sauce made with chopped onions, bacon, garlic, whole pepper and mexican sweet wine

### Borrachos 🌶️

Red, green, yellow bell peppers, butter, salt, crushed red pepper, pepper, paprika, butter, tequila

### Zirahuen

Tomato, onions, garlic, salt, green olives, butter, heavy cream

### Revolcada Sauce

Chipotle chile, tomato, onion, garlic, salt, garlic, olive oil, green olives, butter, pineapple juice, onion

### Mostaza

Onion, garlic, salt, pepper, paprika, heavy cream, mustard

### Al Tequila 🌶️

Tomato, onion, garlic, salt, pepper, paprika, cilantro, jalapeño, butter, tequila

### Parrilla

Olive oil, salt, pepper, paprika, lemon wheels

### Kikiriki

Onion, garlic, salt, pepper, paprika, butter, oregano, jerez (sweet mexican sherry)

### Aceitunas

Green & black olives, almond slices, olive oil, garlic, salt, pepper, paprika, lime juice, white wine

### Purepecha

Pasilla chile, onion, salt, mushroom, heavy cream

### Mantequilla

Melted butter

### Nopalitos

Fresh Mexican Cactus, onions, cilantro, tomatoes, and a touch of jalapeños

### Michoacán

Onion, garlic, salt, tomato, bell peppers, green olives, butter, chicken base, carrots, oregano, bay leaf, jalapeño vinegar