

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



Michoacan_Vegas

BOTANAS *appetizers*

Fresh Guacamole Dip	12.95
<i>Prepared tableside</i>	
Taquitos Dorados	10.95
<i>Deep fried corn tortillas filled with beef or chicken, with guacamole & sour cream</i>	
Quesadilla De Harina	9.95
<i>Flour tortillas filled with jack & cheddar cheese. Guacamole & sour cream</i>	
With Carne Asada or Chicken	14.50
With Shrimp	15.95
Quesadilla De Maiz	9.95
<i>Corn tortillas filled with jack & cheddar cheese served with pico de gallo, roasted jalapeños</i>	
With Carne Asada or Chicken	14.50
With Shrimp	15.95
Botana Grande	15.50
<i>Combination of taquitos, jalapeño poppers, corn & flour quesadillas, potato skins, sopitos. Served with guacamole & sour cream</i>	
Sopitos Steak or Chorizo	11.95
<i>6 corn tortilla shells fried and filled with beans, lettuce, cheese & sour cream</i>	
Gorditos Cameron	14.95
<i>Rolled & fried flour tortilla filled with shrimp, tomatoes, onions, cilantro and covered with melted cheese. Served with guacamole</i>	
Toreados Con Queso	7.95
<i>Fried jalapeños filled with jack cheese</i>	
Popcorn Shrimp	(6) 7.95 (12) 12.95
Elotes (Mexican Street Corn)	5.75
<i>Grilled with mayonnaise, cotija cheese, lime chile powder</i>	

Ceviche De Camaron	15.95
<i>Diced shrimp, tomato, cilantro, onion, lime juice. Served with corn tostada shells</i>	
Nachos Monarca's	14.95
<i>Corn tortilla chips covered with beans, melted cheese, jalapeños, and carne asada (steak) or pollo asada (grilled chicken). Guacamole & sour cream</i>	
Nachos	10.50
<i>Corn tortilla chips covered with beans, melted cheese, jalapeños. Served with guacamole & sour cream</i>	
Shrimp Cocktail	
Small	12.50
Medium	14.50
Large	19.50
* Campechana	22.95
<i>Shrimp, octopus, oyster, tomatoes, onions, cilantro. Served in a 22 oz schooner glass</i>	
Nopalitos (Fresh Cactus)	9.95
<i>Mexican cactus grilled with onion, tomato, cilantro, jalapeño. Served with your choice of tortillas</i>	
Cheese Crisp	
2 Corn Tortilla Crisps	7.50
1 Large Flour Tortilla Crisp	8.50
Queso Fundido	10.50
<i>Jack cheese, green chiles, flour or corn tortillas</i>	
With Chorizo	12.50
* Dozen Oysters	19.95
add Ceviche	26.95

HUEVOS *Breakfast - served all day*

Served with Tortillas, Refried or Black Beans and Rice

* Huevos Rancheros	12.95	Huevos Con Nopalitos	12.95
<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>	
Huevos Con Chorizo	13.50	* Huevos Divorciados	12.95
<i>Scrambled eggs with our house made chorizo</i>		<i>Two eggs topped with red and green sauce</i>	
Chilaquiles	12.95	Omelet A La Mexicana	11.50
<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>	
* With 2 Eggs	14.95	Breakfast Burrito	13.95
* With 2 Eggs & Carne Asada Steak	22.95	<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>	
Huevos A La Mexicana	11.50	* Huevos Tostadas	12.95
<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>	
* Huevos Con Machaca	13.50		
<i>Pork or beef mixed with pico de gallo and eggs</i>			

BEVERAGES

Coffee	3.50
Hot Tea	3.50
Fresh Brewed Ice Tea	3.50
Juices	3.95
<i>Lemonade • Pineapple • Orange • Cranberry</i>	
Horchata or Jamaica	3.95
Soft Drinks	3.50
<i>Coke • Diet Coke • Sprite • Mr. Pibb • Root Beer 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

Guacamole 6 oz ..	7.25	Guacamole 2 oz ..	2.75
Fideo Soup 8 oz ..	3.95	Torreados	5.25
Fideo Soup 16 oz ..	6.95	Sour Cream	1.50
Fideo Soup Qt ..	11.95	Michoacán Rice ..	4.25
French Fries	3.95	Refried Beans	4.25
Mix Vegetables ..	4.25	Black Beans	4.25
Chips/Beans/Salsa	5.95	Pico de Gallo	1.50

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

Dinner Salad	5.50
<i>Lettuce, pico de gallo, shredded cheese, your choice of dressing</i>	
Ensalada Suprema	12.95
<i>Large deep fried flour tortilla shell filled with lettuce, grilled chicken or strips of beef, tomatoes, topped with onion and avocado slices</i>	
Ensalada De Aguacate	10.95
<i>Crisp green salad with fresh avocado slices, tomato, shredded cheese</i>	
Ensalada Marinera	13.95
<i>Two avocado shells filled with avocado, shrimp, pico de gallo & lime juice, served on a bed of lettuce with a side of crackers</i>	
Michoacán Cobb Salad	13.95
<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>	
Chipotle Ceasars Salad	10.95
<i>Romaine lettuce, grilled corn, queso fresco, cilantro, tomato, black beans with grilled corn bread wedges</i>	
Add Chicken	13.95
Add Shrimp	17.95

A LA CARTE

Taco	
Beef, Chicken or Chorizo	4.95
Carne or Pollo Asada, Shrimp or Fish	5.95
Bean & Guacamole Tostada	4.75
Beef, Chicken, or Chorizo	5.50
Shrimp Ceviche	7.95
Cheese Enchilada (red or green sauce)	5.95
Shredded Beef or Chicken	6.95
Shrimp Enchilada	12.50
Tamale (House made 8oz each)	5.75
<i>beef</i>	
Dozen Tamales	54.00
Chimichanga	14.95
<i>beans, beef or chicken, topped with melted cheese and a side of guacamole</i>	
Shrimp	20.95
Chile Relleno	7.25

VEGETARIAN

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

Enchiladas De Verduras	14.95
<i>Vegetables in two corn tortillas with green or red sauce topped with queso fresco</i>	
Burrito De Verduras	14.95
<i>Flour tortilla filled with vegetables & green or red sauce topped with queso fresco</i>	
Tacos De Aguacate	14.95
<i>Three corn tortillas filled with avocado, red and yellow cabbage, and queso fresco</i>	
Vegetable Fajitas	15.95
<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

Burrito (Bean & Cheese)	9.25
Add shredded Chicken or Beef	10.50
Add Chile Verde Pork	11.50
Add Carne or Pollo Asada, or Chile Colorado ..	13.95
Burrito De Fajitas	
Beef, Chicken, or Carnitas	17.95
Shrimp	21.95
El Burro Panzon or Bionico	15.95
<i>shredded pork, beef, or chicken with rice, beans, lettuce, pico de gallo, jack & cheddar, sour cream & guacamole</i>	
Panzon no cheese or sauce on top	
Bionico melted cheese and sauce on top	

TACOS

Served with rice, beans & fideo soup

Tacos De Carne Asada (3)	18.95
<i>Served with a side of guacamole</i>	
Tacos Al Pastor (3)	18.95
<i>Tender pork marinated in sweet red sauce served with a side of guacamole</i>	
Tacos De Pescado-Fish (3)	18.95
<i>Deep fried or grilled with cabbage/sauce & pico & avocado</i>	
Tacos De Camarones-Shrimp (3)	18.95
<i>Gulf shrimp grilled or fried with cabbage/sauce, pico de gallo & avocado</i>	
Tacos De Lengua (3)	18.95
<i>Beef tongue tacos served with guacamole</i>	

FRESH MADE SOUPS

Albondigas	Medium 10.95 • Large 12.95
<i>House made Mexican meatballs with white rice and a rich red fresh made soup base</i>	
Pozole Blanco	Medium 10.50 • Large 13.50
<i>Pork shanks and shoulder braised for 3 hours with pozole corn, garlic, onions, ground chile de arbol, salt & pepper, garnished with cabbage, limes, radishes. Served with tostadas</i>	
Sopa Tarasca	Medium 7.95 • Large 9.95
<i>Crisp corn tortilla strips in a rich red broth with cheese, avocado and guajillo chiles</i>	
Add Chicken (shredded)	3.00
Caldo De Pollo	15.95
<i>Authentic chicken soup (stew) with fresh vegetables, served with tortillas and rice</i>	
Caldo De Res	18.95
<i>Authentic beef soup (stew) with fresh vegetables, served with tortillas and rice</i>	
Caldo De Camerones	25.95
<i>Loaded with shrimp and fresh vegetables, served with tortillas and rice</i>	
Sopa 7 Mares	Medium 24.95 • Large 34.95
<i>Delicious soup served in a very large bowl filled with shrimp, crab legs, oysters, mussels, octopus, orange roughy, tilapia</i>	
Menudo (Weekends)	Medium 12.95 • Large 16.95
<i>Michoacán style rich red soup menudo with grano y pata</i>	

TORTAS Mexican Sandwiches

Served with French Fries & Jalapeños

Carne Asada (Grilled Steak)	14.95
Pollo Asada (Grilled Chicken)	14.95
Milanesa (Breaded Chicken or Steak)	14.95
Pierna (Roasted Pork)	14.95
Pescado or Camarones (Fish or Shrimp)	14.95

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

Fajitas De Gallina (Chicken Breast)	20.95
Fajitas for Two	28.95
Fajitas De Res (Tender Beef)	22.95
Fajitas for Two	29.95
Fajitas De Marranito (Carnitas)	21.95
Fajitas for Two	28.95
Fajitas De Cameron (1/2 lb Shrimp)	24.95
Fajitas for Two (1 lb Shrimp)	32.95
Fajitas De Pescado (Orange Roughy)	21.95
Fajitas for Two	29.95
Fajitas De Langosta (1 lb Lobster)	46.95
Fajitas for Two (2 lbs Lobster)	89.95

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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 24.95

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 24.95

New York steak cut thin, breaded, pan fried and served with french fries and a side of guacamole

Flautas 18.95

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 25.95

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 24.95

Eight large Mexican gulf shrimp butter flied, breaded, deep fried

Chile Rellenos De Camaron 24.95

Two roasted pasilla peppers filled with mexican gulf shrimp, pico de gallo, española sauce and topped with melted cheese

Chimichanga De Camarones 24.95

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 24.95

Mexican gulf shrimp simmered in our delicious red enchilada sauce

Filete Relleno 25.95

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 24.95

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" 27.95

Orange roughly sautéed in our delicious española sauce and topped with melted cheese

* Carne Arrachera "Don Francisco" 28.95

Our juicy tender flank steak grilled to your desire and accompanied with a Monterey jack cheese enchilada

* Chile Colorado 27.95

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 27.95

Tender 10 oz New York steak on skewers grilled with onions, tomatoes and bell peppers over a bed of rice

* Puntas De Filete Albanil 27.95

Juicy 10 oz New York steak cut into strips and sautéed with onion, tomato, cilantro, jalapeños cooked in a blend of our española and tomatillo sauces

* Carne A La Tampiquena 28.95

A 10 oz New York steak covered with sautéed pasilla peppers and served with a cheese enchilada

* Steak Picado 27.95

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 19.95

Chile relleno, chicken enchilada, and beef taco

2. Turicato 19.95

Beef & bean burrito, 1 tamale, and 1 beef taco

3. Uruapan 19.95

Chile verde pork & bean burrito, beef enchilada, and chicken taco

4. Santa Clara 19.95

Bean tostada with guacamole, beef taco, and cheese enchilada

5. La Huacana 19.95

Chile verde pork burrito, cheese enchilada, and chicken taco

6. Huetamo 19.95

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 and a beef taco

16. Tepeque 14.95

Two tacos shredded beef or chicken

Three Tacos 16.95

17. Tinguindin 17.95

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 19.95

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

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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 15.95 | 12 oz 19.95

* New York Steak

8 oz 22.95 | 12 oz 27.95

* Rib Eye Steak

16 oz - market price

* Hanger Steak

12 oz 26.95

* Carne Asada

12 oz 26.95

Pork Carnitas

16 oz 22.95

Lengua (Beef Tongue)

16 oz 26.95

Gulf Shrimp

½ lb 22.95 | 1 lb 36.95

Orange Roughy

16 oz 30.95

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

Sarandeada 🌶️

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

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

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