

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 12 oz New York steak cut into chunks, sautéed in our enchilada sauce and topped with raw sliced onions

* Banderillas De Toro 22.95

Tender 12 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 12 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 12 oz New York steak covered with sautéed pasilla peppers and served with a cheese enchilada

* Steak Picado 22.95

Your 12 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

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	2.75
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	4.25

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 14.95

Two Cheese Enchiladas

Two Shredded Beef or Chicken Enchiladas

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 14.95

Two Enchiladas Verde, Cheese

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

BEVERAGES

Coffee	3.25
Hot Tea	3.25
Fresh Brewed Ice Tea	3.25
Juices	3.95
Lemonade • Pineapple • Orange • Cranberry	
Horchata or Jamaica	3.95
Soft Drinks	3.25
Coke • Diet Coke • Sprite • Mr. Pibb • Root Beer • Raspberry Ice Tea • Orange Fanta • Milk	

CREATE YOUR FAVORITE ENTREE

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	Lengua (Beef Tongue) 8 oz 14.95 16 oz 20.95
* New York Steak 6 oz 17.95 8 oz 21.95 12 oz 26.95	Gulf Shrimp ½ lb 22.95 1 lb 36.95
* Rib Eye Steak 12 oz 26.95	Orange Roughy 5 oz 14.95 10 oz 22.95 16 oz 30.95
* Hanger Steak 6 oz 16.95 12 oz 21.95	Salmon 8 oz 18.95 16 oz 26.95
* Carne Asada 6 oz 17.95 8 oz 21.95 12 oz 26.95	Lobster 8 oz tail 26.95 Two 8 oz tails 46.95
Pork Carnitas 8 oz 15.95 16 oz (with 2 Costilla Ribs) 20.95	

STEP TWO: CHOOSE YOUR SAUCE

Spanish Sauce (Enchilada Sauce) Onion, garlic, salt, chile guajillo, oregano, chicken base	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
Espanola Sauce Onions, garlic, salt, tomato, green, yellow, red bell pepper, green olives, butter, chicken base	Pipian (verde mole) Tomatillo, onion, garlic, salt, cilantro, jalapeño, cumin, clove, peppercorn, allspice, caldo de pollo, corn tortilla
Tomatillo (Salsa Verde) Tomatillos, onion, garlic, salt, cilantro, jalapeños, chicken base	Jerez Rich sauce made with chopped onions, bacon, garlic, whole pepper and mexican sweet wine
Mexicana Tomato, onion, garlic, salt, pepper, paprika, cilantro	Borrachos Red, green, yellow bell peppers, butter, salt, crushed red pepper, pepper, paprika, butter, tequila
Diabla Sauce Tomato, onion, garlic, salt, chile de arbol, salt, ketchup, special hot sauce	Zirahuén Tomato, onions, garlic, salt, green olives, butter, heavy cream
Sarandeado Tomato, onion, garlic, salt, chile de arbol, mayonnaise, special hot sauce	Revolcada Sauce Chipotle chile, tomato, onion, garlic, salt, garlic, olive oil, green olives, butter, pineapple juice, onion
Rajas Y Crema Pasilla chile strips, garlic, onion, salt, pepper, heavy cream	Mostaza Onion, garlic, salt, pepper, paprika, heavy cream, mustard
Cognac Onion, garlic, mushrooms, salt, heavy cream, cognac	Al Tequila Tomato, onion, garlic, salt, pepper, paprika, cilantro, jalapeño, butter, tequila
Mojo De Ajo Sautéed garlic, salt, pepper, paprika, chardonnay wine, butter	Parrilla Olive oil, salt, pepper, paprika, lemon wheels
Chipotle Sauce Chipotle chile, tomato, onion, garlic, salt, garlic, olive oil	Kikiriki Onion, garlic, salt, pepper, paprika, butter, oregano, jerez (sweet mexican sherry)
Rancheros ½ Protien is cooked with onions, garlic, salt, tomato, green, yellow, red bell pepper, green olives, butter ½ protien is cooked with tomatillos, onion, garlic, salt, cilantro, jalapeños, salt topped with melted cheddar & jack cheese	Aceitunas Green & black olives, almond slices, olive oil, garlic, salt, pepper, paprika, lime juice, white wine
Dionisia Chiles poblano, onion, garlic, salt, cumin, cloves, cilantro, jalapeños, sour cream, milk	Purepecha Pasilla chile, onion, salt, mushroom, heavy cream
Amador Castillo Sauce Chile guajillo, onion, garlic, salt, peppercorn, achote paste, distilled vinegar, red bell peppers	Mantequilla Melted butter
Coca Cola Coca Cola, ancho chiles, onion, salt, bacon, prunes	Nopalitos Fresh Mexican Cactus, onions, cilantro, tomatoes, and a touch of jalapeños
Corretero Olive oil, pico de gallo, finished with melted jack cheese	Michoacán Onion, garlic, salt, tomato, bell peppers, green olives, butter, chicken base, carrots, oregano, bay leaf, jalapeño vinegar
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	



ESPECIALIDADES ALMUERZO (Lunch Specials)

Lunch Specials available Monday - Friday 11:00 am - 5:00 pm

Prices include beverage and one refill. All dishes served with rice and beans, and most with flour tortillas.

10.95	11.95
* 1. Green Chile Pork and Bean Burrito	* 7. Cheese Enchilada and Beef Taco
* 2. Chimichanga	* 8. Ensalada de Aguacate
* 3. Beef and Bean Burrito	* 9. Chile Verde (Pork)
* 4. Taco Salad	* 10. Ensalada Marinera
* 5. Tacos (2) Beef or Chicken	* 11. Enchiladas (2) cheese, chicken, or beef
* 6. Enchilada Tarasca	
13.95	15.95
* 12. Pollo Sarandeado (Chicken)	* 23. Camarones Rancheros
* 13. Gallo al Mojo de Ajo	* 24. Camarones al Mojo de Ajo
* 14. Flautas (4)	* 25. Camarones Sarandeados
* 15. Gallo al Coñac	* 26. Camarones Envueltos Con Tocino (5) "Bacon Wrapped Shrimp"
* 16. Pollo con Rajas y Crema	* 27. Steak Ranchero
* 17. Carnitas	* 28. Carne Arrachera "Don Francisco"
* 18. Carne Asada Tacos (3)	* 29. Fajitas
* 19. Torta Asada	* 30. Carne Asada
* 20. Tamales (2)	* 31. Chile Colorado
* 21. Tacos (2) Pescado or Camarones	* 32. Novillo al Coñac
* 22. Chile Relleno and Chicken Taco	

NEW HOME & OFFICE DELIVERY

michoacanlv.com

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BOTANAS *appetizers*

Fresh Guacamole Dip <i>Prepared tableside</i>	11.95
TaQUITOS Dorados <i>Deep fried corn tortillas filled with beef or chicken, with guacamole & sour cream</i>	9.95
Quesadilla De Harina <i>Flour tortillas filled with jack & cheddar cheese. Guacamole & sour cream</i>	8.95
With Carne Asada or Chicken	14.50
With Shrimp	15.95
Quesadilla De Maiz <i>Corn tortillas filled with jack & cheddar cheese served with pico de gallo, roasted jalapeños</i>	8.95
With Carne Asada or Chicken	14.50
With Shrimp	15.95
Botana Grande <i>Combination of taquitos, jalapeño poppers, corn & flour quesadillas, potato skins, sopitos. Served with guacamole & sour cream</i>	15.50
Sopitos Steak or Chorizo <i>6 corn tortilla shells fried and filled with beans, lettuce, cheese & sour cream</i>	9.95
Gorditos Cameron <i>Rolled & fried flour tortilla filled with shrimp, tomatoes, onions, cilantro and covered with melted cheese. Served with guacamole</i>	14.95
Toreados Con Queso <i>Fried jalapeños filled with jack cheese</i>	7.95
Popcorn Shrimp	(6) 7.95 (12) 12.95
Elotes (<i>Mexican Street Corn</i>) <i>Grilled with mayonnaise, cotija cheese, lime chile powder</i>	5.75
Ceviche De Camaron <i>Diced shrimp, tomato, cilantro, onion, lime juice. Served with corn tostada shells</i>	15.95
Nachos Monarca’s <i>Corn tortilla chips covered with beans,melted cheese, jalapeños, and carne asada (steak) or pollo asada (grilled chicken). Guacamole & sour cream</i>	14.95
Nachos <i>Corn tortilla chips covered with beans, melted cheese, jalapeños. Served with guacamole & sour cream</i>	10.50
Shrimp Cocktail	
Small	11.50
Medium	14.50
Large	19.50
* Campechana <i>Shrimp, octopus, oyster, tomatoes, onions, cilantro. Served in a 22 oz schooner glass</i>	22.95
Nopalitos (<i>Fresh Cactus</i>) <i>Mexican cactus grilled with onion, tomato, cilantro, jalapeño. Served with your choice of tortillas</i>	9.95
Cheese Crisp	
2 Corn Tortilla Crisps	7.50
1 Large Flour Tortilla Crisp	8.50
Queso Fundido <i>Jack cheese, green chiles, flour or corn tortillas</i>	9.50
With Chorizo	11.50

HUEVOS *Breakfast - served all day*

<i>Served with Tortillas, Refried or Black Beans and Rice</i>	
* Huevos Rancheros <i>Two fried eggs over a fried corn tortilla, topped with our green chile pork and Spanish sauce</i>	10.25
Huevos Con Chorizo <i>Scrambled eggs with our house made chorizo</i>	11.50
Chilaquiles <i>Strips of fried corn tortillas with green or red sauce,onions and topped with cheese. Side sour cream</i>	10.50
* With 2 Eggs	12.50
* With 2 Eggs & Carne Asada Steak	21.95
Huevos A La Mexicana <i>Scrambled eggs with tomato, onion, cilantro, jalepeno</i>	10.50
* Huevos Con Machaca <i>Pork or beef mixed with pico de gallo and eggs</i>	11.50
Huevos Con Nopalitos <i>Scrambled eggs with Mexican Cactus</i>	11.50
* Huevos Divorciados <i>Two eggs topped with red and green sauce</i>	10.50
Omelet A La Mexicana <i>Eggs, tomato, onion, cilantro, jalapeño, filled with avocado and cheese</i>	11.50
Breakfast Burrito <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>	11.50
* Huevos Tostadas <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>	10.95

ENSALADAS *Salad*

Dinner Salad <i>Lettuce, pico de gallo, shredded cheese, your choice of dressing</i>	5.50
Ensalada Suprema <i>Large deep fried flour tortilla shell filled with lettuce, grilled chicken or strips of beef, tomatoes, topped with onion and avocado slices</i>	12.95
Ensalada De Aguacate <i>Crisp green salad with fresh avocado slices, tomato, shredded cheese</i>	10.95
* Carne Asada Mixed Greens Salad <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>	15.95
Ensalada Marinera <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>	12.95
Michoacán Cobb Salad <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>	12.95
Chipotle Ceasars Salad <i>Romaine lettuce, grilled corn, queso fresco, cilantro, tomato, black beans with grilled corn bread wedges</i>	9.95
Add Chicken	12.95
Add Shrimp	17.95

*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.

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 (<i>red or green sauce</i>)	5.95
Shredded Beef or Chicken	6.95
Shrimp Enchilada	9.95
Tamale (<i>House made 8oz each</i>)	5.75
* <i>beef, chicken tinga (spicy), pork</i>	
Vegan - mushroom & garlic	
Vegetarian - rajas & queso	
Chimichanga <i>beans, beef or chicken, topped with melted cheese and a side of guacamole</i>	14.95
Shrimp	20.95
Chile Relleno	7.25

VEGETARIAN

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

Enchiladas De Verduras <i>Vegetables in two corn tortillas with green or red sauce topped with queso fresco</i>	13.95
Burrito De Verduras <i>Flour tortilla filled with vegetables & green or red sauce topped with queso fresco</i>	13.95
Tacos De Aguacate <i>Three corn tortillas filled with avocado, red and yellow cabbage, and queso fresco</i>	13.95

Vegetable Fajitas <i>Mixed vegetables with bell peppers and onions on a sizzling platter served with beans, sour cream (optional), guacamole. Your choice of tortillas</i>	14.95
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BURRITOS *A La Carte*

Burrito (<i>Bean & Cheese</i>)	8.25
Add shredded Chicken or Beef	9.50
Add Chile Verde Pork	10.50
Add Carne or Pollo Asada, or Chile Colorado	12.95

Burrito De Fajitas	
Beef, Chicken, or Carnitas	16.95
Shrimp	20.95

El Burro Panzon or Bionico <i>shredded pork, beef, or chicken with rice, beans, lettuce, pico de gallo, jack & cheddar, sour cream & guacamole</i>	14.95
Panzon <i>no cheese or sauce on top</i>	
Bionico <i>melted cheese and sauce on top</i>	

TACOS

Served with rice, beans & fideo soup

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

Albondigas <i>House made Mexican meatballs with white rice and a rich red fresh made soup base</i>	Medium 10.95 • Large 12.95
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Pozole Blanco <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>	Medium 10.50 • Large 13.50
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Sopa Tarasca <i>Crisp corn tortilla strips in a rich red broth with cheese, avocado and guajillo chiles</i>	Medium 7.95 • Large 9.95
Add Chicken (<i>shredded</i>)	3.00

Caldo De Pollo <i>Authentic chicken soup (stew) with fresh vegetables, served with tortillas and rice</i>	14.95
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Caldo De Res <i>Authentic beef soup (stew) with fresh vegetables, served with tortillas and rice</i>	17.95
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Caldo De Camerones <i>Loaded with shrimp and fresh vegetables, served with tortillas and rice</i>	25.95
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Sopa 7 Mares <i>Delicious soup served in a very large bowl filled with shrimp, crab legs, oysters, mussels, octopus, orange roughly, tilapia</i>	Medium 24.95 • Large 34.95
Menudo (<i>Weekends</i>) <i>Michoacán style rich red soup menudo with grano y pata</i>	Medium 10.95 • Large 16.95

TORTAS *Mexican Sandwiches*

Served with French Fries & Jalapeños

Carne Asada (<i>Grilled Steak</i>)	14.95
Pollo Asada (<i>Grilled Chicken</i>)	14.95
Milanesa (<i>Breaded Chicken or Steak</i>)	14.95
Pierna (<i>Roasted Pork</i>)	14.95
Pescado or Camarones (<i>Fish or Shrimp</i>)	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 (<i>Chicken Breast</i>)	19.95
Fajitas for Two	25.95

Fajitas De Res (<i>Tender Beef</i>)	20.95
Fajitas for Two	26.95

Fajitas De Marranito (<i>Carnitas</i>)	20.95
Fajitas for Two	26.95

Fajitas De Cameron (<i>1/2 lb Shrimp</i>)	21.95
Fajitas for Two (<i>1 lb Shrimp</i>)	29.95

Fajitas De Pescado (<i>Orange Roughy</i>)	21.95
Fajitas for Two	29.95

Fajitas De Langosta (<i>1 lb Lobster</i>)	45.95
Fajitas for Two (<i>2 lbs Lobster</i>)	89.95