



Lindo Michoacán
gourmet mexican cuisine
Las Vegas Nevada

LUNCH SPECIALS

(Especialidades del Almuerzo)

Served Monday thru Friday 11:00 AM to 4:00 PM (Except for Holidays)

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

Only \$15.95

1. Green chile pork and bean burrito.

2. Chimichanga (beef, or chicken, and beans).

3. Beef and bean burrito.

4. Taco salad
(A large flour tortilla shell with beans, chicken or beef, lettuce, pico de gallo, guacamole, cheese and sour cream).

5. Tacos (2) beef or chicken.

6. Enchilada Tarasca (filled with cheese, beef and chicken).

4 TACO SALAD



Only \$16.95

7 CHEESE ENCHILADA AND BEEF TACO



7. Enchilada de queso y taco de res
Cheese Enchilada and beef taco

8. Chile Colorado (beef).
Steak in small chunks, sautéed in red sauce, made with dried chiles de arbol, Guajillo, fresh tomato and spices.

9. Chile verde (pork).
Lean pork simmered in our delicious green salsa made with tomatillos, green peppers, onions, cilantro, fresh garlic and different spices.

10. Pollo Michoacán (chicken).
Chicken breast cut and simmered into our delicious Española sauce made with tomatoes, garlic, onions, celery and green olives.

11. Enchiladas (2) cheese, chicken or beef add 1.00

Only \$17.95

12. Pollo Sarandeado (Chicken).
Grilled chicken breast basted with Sarandeado sauce, a selection of dried chiles, secret spices, and blended with a touch of mayonnaise.

13. Pollo al Mojo de Ajo. Chicken breast fillet, cooked in olive oil and wine, simmered in our delicious fresh garlic sauce, and slices of Guajillo pepper.

14. Pollo Amador Castillo.
Chicken breast, marinated overnight in a sauce made with achiote, fresh garlic, onions, dried red chiles, vinegar, and secret spices.

15. Pollo Correteado.
Broiled chicken breast fillet sautéed in a little olive oil, garlic, onions, tomatoes, cilantro, and jalapeños. Topped with melted Monterrey Jack cheese.

16. Pollo con Rajas y Crema.
Grilled chicken breast, sautéed in a little olive oil, onions and fresh roasted pasilla strips in a cream sauce.

17. Gallo al Coñac.
Fillet of chicken breast, sautéed in olive oil, mushrooms, a bit of sour cream, onions, spices and cognac.

18. Fajitas de Pollo
Fajitas chicken Stir-fried with green, red and yellow chiles, onions, cilantro and tomato on a sizzling plate. Served with guacamole and sour cream.

18 FAJITAS DE POLLO



Only \$17.95

19. Carnitas (Pork).

Lean pork, marinated with fresh oranges and spices. Slowly cooked in its own juices until tender. Served with chiles toreadados, and avocado sauce

20. Carnitas a la Mexicana.

Lean pork, sautéed with onions, tomatoes, jalapeños and cilantro.

21. Cochinita Revolcada.

Camitas in small pieces, sautéed in our 3 house sauces, then we add fresh pineapple juice and pieces for the perfect sweetness.

20 CARNITAS A LA MEXICANA



26 CAMARONES SARANDEADOS

26. Camarones Sarandeados.

Large fresh Mexican Gulf shrimp, basted with Sarandeados sauce, with a selection of dried chiles, and secret spices blended with a touch of mayonnaise.

27. Camarones con Rajas y Crema.

Large fresh Mexican Gulf shrimp, sautéed in olive oil, onions, and fresh roasted pasilla strips in a cream sauce.

28. Camarones a la Diabla.

Large fresh Mexican Gulf shrimp, sautéed in red sauce made with a combination of dried chiles, tomato, and a bit of ketchup.

29. Lengua a la Michoacán (Tongue).

Fresh beef tongue, cooked in fresh tomato sauce, onions, garlic, carrots, green olives, hojas de laurel, and peppers.

22. Tacos de pescado (2).

Fish tacos deep fried, or grilled on corn tortillas. Served with shredded cabbage, pico de gallo, slice avocado and special sauce.

23. Tacos de camarón (2) (Shrimp)

Shrimp tacos deep fried, or grilled on corn tortillas. Served with shredded cabbage, pico de gallo, slice avocado and special sauce.

24. Camarones Rancheros (Shrimp).

Large fresh Mexican gulf shrimp sautéed in olive oil, cooked with a little Spanish sauce, onions, tomatoes, cilantro and jalapeños.

25. Camarones al Mojo de Ajo.

Large fresh Mexican Gulf shrimp, pan-fried with garlic, slices of Guajillo pepper, lemon juice, wine and olive oil.

30. Lengua en tomatillo.

Fresh beef tongue cooked in our delicious verde sauce made with fresh tomatillos.

Only \$20.95

31. Pescado Vallarta (Fish).

Fillet of fresh orange roughly, cooked in olive oil, white wine, peppers, onions, garlic, tomatoes, cilantro and green olives.

32. Pescado Playa Azul.

White fish fillet, sautéed in our delicious Spanish sauce made with tomatoes, onions, jalapeños, peppers and secret condiments. Topped with melted Monterrey Jack cheese.

33. Pescado Ajillo.

Fillet of fresh orange roughly pan-fried with chopped fresh garlic, olive oil, lemon juice, white wine and spices.

34. Steak Ranchero.

New York steak in our Ranchera and verde sauce, covered with melted cheese and garnished with a jalapeño.

35. Puntas de filete Albañil.

Juicy New York steak strips sautéed with onion, tomato, cilantro and jalapeños.

36 CARNE ASADA



36. Carne Asada.

Thin New York steak broiled with lemon juice and spices. Topped with sautéed tomatoes, onions, a little cilantro and jalapeños.

37. Fajitas steak or Shrimp

(any combination add \$2). Stir-fried with green, red, and yellow chiles, onions, cilantro and tomato on a sizzling plate. Served with guacamole and sour cream.