

We take our cooking seriously



Since 1990

Lindo Michoacán

gourmet mexican cuisine

Las Vegas Nevada

**PALACE
STATION**

www.lindomichoacan.com

BOTANAS (appetizers)

PULPO ASADO 30.95

Grilled octopus sautéed in any of our delicious sauces, a la Diabla, Sarandeado or Mojo de Ajo. Served with our seasoned fries and a wedge of queso fresco.

FRESH GUACAMOLE DIP 15.95

We prepare our flavorful guacamole right at your table. Using fresh Hass avocados, we add jalapeño, tomatoes, onions, cilantro, and fresh lime juice. Served with crisp tortilla chips.

QUESADILLA de HARINA 11.95

Flour tortilla filled with melted Monterrey Jack cheese. Served with sour cream and guacamole.

With steak, grilled chicken or shrimp 15.95

QUESADILLA de MAIZ 11.95

Corn tortilla filled with melted Monterrey Jack cheese and fresh pasilla strips. Served with pico de gallo, roasted jalapeños and guacamole.

With steak, grilled chicken or shrimp 15.95

BOTANA 'PAPA CHENCHO' 19.95

A combination of taquitos, jalapeños, corn and flour quesadillas, nachos, and sopitos. Served with guacamole and sour cream.

SOPITOS 16.95

Steak, Chorizo or Grilled chicken. Six small, handmade corn tortillas, lightly fried and filled with beans, lettuce, pico de gallo, cheese and sour cream.

TAQUITOS DORADOS 13.95

Corn tortillas rolled and filled with beef or chicken, deep fried. Served with guacamole, sour cream, queso fresco and pico de gallo.

Made with flour tortillas 14.95

NACHOS 11.95

Crisp tortilla chips covered with beans and melted cheese. Served with jalapeños, guacamole and sour cream.

Monarca Style with carne asada or grilled chicken 17.95

GORDITOS de CAMARON 16.95

Roller flour tortilla filled with shrimp, tomatoes, onions, deep fried and covered with cheese. Served with guacamole.

*CEVICHE de PESCADO 17.95

Fresh diced fish mixed with tomato, onions, lime juice, and spices. Served with tostadas.

CEVICHE de CAMARON 18.95

Fresh diced shrimp mixed with tomato, onions, lemon juice, and spices. Served with tostadas.

SHRIMP COCKTAIL

Shrimp with Pico de Gallo, cucumber, avocado, in fresh broth.
Medium 17.95 Large 22.95

*CAMPECHANA 25.95

Shrimp, octopus and oyster with pico de gallo, cucumber, avocado, in fresh shrimp broth.

*CAMARONES AGUACHILES 25.95

Fresh Mexican Gulf shrimp, raw cooked in a blend of cilantro, jalapeños, onions, and lime citrus juice. Then topped with avocado, tomatoes, cucumbers, and onion slices. *(Muy picante! ¡Mucho Sabor!)*

TORRE MIXTA 24.95

Spicy shrimp and fish ceviche, octopus, raw shrimp, pico de gallo and cucumber.

*OSTIONES EN SU CONCHA

Natural, fresh oysters on a half shell.

Half-dozen 12.95 Dozen 21.95
With ceviche 16.95 With ceviche 28.95

QUESO FUNDIDO 13.95

A blend of melted Monterrey Jack cheese and green chile strips. Served with tortillas.

With chorizo or champiñones (mushrooms) 15.95

TOREADOS con QUESO (8 halves) 11.95

Fried fresh jalapeños covered with melted Monterrey Jack cheese. *(¡Mucho, mucho picoso!)*

NOPALITOS (Fresh Cactus) 13.95

Mexican cactus grilled with onion, tomato, carrots, cilantro and jalapeños. Served with tortillas.

DESAYUNOS (Breakfast)

Served with rice and beans & fideo soup.

*HUEVOS con CHORIZO 16.95

Scrambled eggs with Mexican sausage and pico de gallo. Served with tortillas.

*HUEVOS a la MEXICANA 15.95

Scrambled eggs with chopped tomatoes, onions, cilantro, and a little jalapeño.

*HUEVOS con MACHACA 16.95

Shredded roast pork or beef, mixed with pico de gallo and scrambled eggs.

*HUEVOS con NOPALITOS 16.95

Scrambled eggs with Mexican cactus and pico de gallo. Served with tortillas.

*HUEVOS DIVORCIADOS 15.95

One egg is topped with salsa verde, while the other is topped with red sauce over fried corn tortillas, eggs cooked to your style.

*HUEVOS RANCHEROS 16.95

Two fried eggs over fried corn tortillas, topped with our pork chile verde and red sauce.

*CHILAUQUES 15.95

Pieces of fried corn tortillas smothered green, red, or suiza sauce. Topped with queso fresco and a touch of sour cream.

With two eggs 17.95 With carne asada 25.95

*OMELET a la MEXICANA 16.95

Eggs, chopped tomatoes, chopped onions, cilantro, jalapeños, filled with avocado and cheese.

*POBLANO OMELET 16.95

Roasted pasilla strips, mushrooms and cheese.

*OMELET de CHORIZO 16.95

Eggs with Mexican sausage, filled with avocado and cheese. Served with tortillas.

2 SOPES 16.95

With beans, chorizo and a fry egg on top. Served with rice and beans.

MENUDO 18 (Saturday and Sunday only)

Michoacan style. Served with home made tortillas.

ENSALADAS (salads)

ENSALADA MARINERA 18.95

Two avocado shells filled with avocado, diced shrimp, tomato, onions, cilantro, with lime juice. Served on a bed of lettuce with saltine crackers.

ENSALADA SUPREMA con

POLLO a la PARRILLA 16.95

A large four shell filled with crisp shredded lettuce, grilled chicken breast, fresh tomatoes, shredded cheese, onion topped with avocado slices, and your choice of dressing.

Shrimp or Steak 17.95

*CARNE ASADA MIXED GREENS SALAD 22.95

Carne asada, mixed fresh greens, tomatoes, bell peppers, jicama, salsa, carrots, cilantro, and cilantro vinaigrette. Topped with crispy onion rings.

CHIPOTLE CAESAR SALAD 13.95

Crisp romaine lettuce, grilled corn, queso fresco, cilantro, tomatoes, topped with chipotle-caesar dressing, and corn bread.

Add chicken 17.95 Add shrimp 18.95

ENSALADA de AGUACATE 15.95

Crisp green salad with fresh avocado slices, tomato, shredded cheese and your choice of dressing.

MICHOACÁN COBB SALAD 17.95

Crisp romaine lettuce, topped with chicken, Applewood smoked bacon, blue cheese crumbles, bell peppers, onions, cilantro, avocado, tomato, chorizo sausage, Javier's ranch dressing, and crispy tortilla strips.

DINNER SALAD 8.95

Crisp lettuce and pico de gallo topped with shredded cheese and your choice of dressing.

ESPECIALIDADES de CARNES (beef specialties)

Served with rice, beans,
tortillas, and fideo soup.

***BUEY al CILANTRO™** 38.95
16 oz Bone-in rib-eye steak with a blend of sliced onions, cilantro, and spices, covered with our delicious verde sauce and garnished with jalapeño. (Very tender y sabroso!)

***CARNE ASADA** 33.95
Thin New York steak broiled with lemon juice, and spices. Topped with sautéed tomatoes, onions, a little cilantro and jalapeño.

***STEAK RANCHERO** 33.95
New York steak in our ranchera and verde sauce, covered with melted cheese and garnished with a jalapeño.

***CARNE a la TAMPIQUEÑA** 34.95
New York steak covered with sautéed green chiles strips. Served with a cheese enchilada.

***NOVILLO al COGNAC™** 34.95
New York steak, sautéed in a delicious sauce made with mushrooms, onions, secret spices, a touch of cream and cognac.

***CARNE ARRACHERA "DON FRANCISCO"** 34.95
Juicy tender flank steak grilled to your desire. Accompanied with a delicious Monterrey Jack cheese enchilada.

***STEAK con NOPALITOS** 33.95
Grilled New York steak with fresh Mexican cactus, onions, cilantro, tomatoes, carrots, and jalapeño.

***CHILE COLORADO** 33.95
We prepare this dish to order. New York steak in small chunks, sautéed in red sauce, made with dried chiles de árbol, guajillo, fresh tomato and spices. Served with raw onion strips.

***FAJITAS de RES** 28.95
Marinated beef stir-fried with green, yellow and red peppers, onions, cilantro, and spices, comes on a sizzling plate. Served with guacamole and sour cream. (Any combination add \$3)

***VACA ENVUELTA** 38.95
Thin cut New York Steak, filled and rolled with fresh veggies and shrimp, topped with Javier's Sauce, serrano pepper, and melted Jack cheese.

***NOVILLO al JEREZ™** 34.95
New York Steak soaked in a special sauce, made with chopped onions, bacon bits, fresh garlic, whole pepper, and Jerez (sweet Mexican wine)

***TORO a la COCA-COLA™** 35.95
This has one of my mom's secret sauces. Made with dried red chiles, fresh garlic, black pepper, cloves, secret ingredients and Coca-Cola Classic®. 16 oz Bone-in rib-eye steak.

***STEAK PICADO** 33.95
New York steak in small chunks, sautéed with onions, tomatoes, jalapeños, cilantro and mixed with Spanish sauce. ¡A ti gustarte mucho!

***PUNTAS de FILETE ALBAÑIL** 33.95
A construction workers favorite dish with the great authentic flavor of México. Juicy New York steak strips sautéed with onion, tomato, cilantro and jalapeños.



For your health, meals are prepared
in Canola and Olive Oil

ESPECIALIDADES de COCHINITO (pork specialties)

Served with rice, beans,
tortillas, and fideo soup.

FAJITAS de MARRANITO™ 24.95
Marinated carnitas, stir-fried with green, red and yellow peppers, onions, cilantro, tomato and spices. Served with guacamole and sour cream.

CARNITAS a la COCA-COLA™ 24.95
Carnitas in a Coca-Cola sauce made with dry pasilla chiles, fresh garlic, black pepper, cloves, my mom's secret spices and Coca-Cola. Yes! Coca-Cola Classic. My mom would make us this dish ever since we lived in México!

COCHINITA REVOLCADA™ 24.95
Carnitas in small pieces, sautéed in our 3 house sauces, then we add fresh pineapple juice and pieces for the perfect sweetness. It's delicious!

CHILE VERDE de MARRANO 24.95
Lean pork simmered in our delicious green salsa made with tomatillos, green peppers, onions, cilantro, fresh garlic and different spices.

COCHINILLO HABANERO 24.95
Lean pork, sautéed with onions, tomatoes, habanero and cilantro, with a touch of Blue Agave tequila for a special taste.

CARNITAS 24.95
Lean pork, marinated with fresh oranges and spices. Slowly cooked in its own juices until tender. The state of Michoacán is known for the best carnitas in all of México. Served with chiles toreados and avocado salsa.

CARNITAS a la MEXICANA 24.95
Lean pork, sautéed with onions, tomatoes, jalapeños and cilantro.

CRY TODAY, CRY TOMORROW!
YOUR CHOICE OF
CHICKEN OR PORK 25
STEAK 34
TRY AT YOUR OWN RISK!
MUCHO MUCHO CALIENTE!

Won the award for the most spicy sauce in over 40 restaurants in Las Vegas
from the Food Network's television show *Heat Seekers!*



★Thoroughly cooked food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellstock reduces the risk of food borne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are served raw or undercooked. ♥For your health, meals are prepared in Canola and Olive Oil.

Recommended by Javier

Steak, your choice of Lobster or Shrimps cooked in any style.



***MAR y TIERRA** 52.95

Shrimp and New York steak prepared in any of our styles.

***LANGOSTAS** 63.95

Two lobster tails prepared in any of our styles.

Steak - Cilantro, Cognac, Jerez, Coca-Cola or plain

Lobster - Al Ajillo, Sarandeado, A la Diabla

Shrimp - A la Diabla, Sarandeado, Mojo de Ajo or Rancheros

***LANGOSTA con NOVILLO** 58.95

One lobster tail and a 12 oz New York steak with a choice of any of our special recipes

RIB EYE 16oz 64.95

ESPECIALIDADES de POLLO (chicken specialties)

Served with rice, beans,
tortillas, and fideo soup.

Substituting rice or beans for grilled veggies \$2.00 charge.

POLLO con RAJAS y CREMA
ESTILO STEPHANIE TM 25.95

Fillet of chicken breast, sautéed in a little olive oil, onions and fresh
roasted pasilla strips in a cream sauce

GALLINITA al COGNAC TM 25.95

Fillet of chicken breast, sautéed in olive oil, mushrooms, a bit of sour
cream, onions, my mom's secret spices, and cognac

GALLO al MOJO de AJO 24.95

Chicken breast fillet cooked in olive oil, wine, fresh garlic and slices of
Guajillo pepper.

POLLO en PIPIAN 24.95

Fillet of chicken breast, cooked in a very special type of green mole.
Favorite dish of the Aztecs.

MOLE POBLANO 24.95

It's an old traditional "Festival Dish" made with several different dried
chiles and spices. It's in between hot and mild with a little bit of
chocolate flavor.

POLLO SARANDEADO ESTILO "TIA ESTHER" TM 24.95

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

POLLO a la NARANJA ESTILO BECKY 24.95

Grilled chicken breast sautéed in a little olive oil, garlic, fresh squeezed
orange juice, a touch of orange marmalade and diced jalapeños for the
perfect kick of spiciness.

POLLO con TOMATE ESTILO "ZIRAHUEN" TM 24.95

Zirahuén is a town with a beautiful lake in Michoacán. Fillet of chicken
breast cooked with olive oil, sautéed with tomatoes, onions, a bit of sour
cream, and secret condiments. ¡Un platillo muy delicioso!



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POLLO CORRETEADO TM 24.95

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

PECHUGA a la PARRILLA 24.95

Chicken breast fillet, broiled with just a little lime juice, salt, and pepper.
Served with guacamole and lemon wedges.

FAJITAS de GALLINA 24.95

Chicken breast stir-fried with green, yellow and red peppers, onions,
cilantro, and tomato, comes on a sizzling plate. Served with guacamole,
and sour cream. (Any combination add \$3)

POLLO "AMADOR CASTILLO" TM 24.95

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

KIKIRIKI "ERICA" TM 24.95

A boneless chicken breast, smothered with a special sauce made with
chopped fresh onion, parsley, fresh garlic, and Jerez (sweet Mexican
wine).

POLLO CON NOPALITOS 24.95

A cactus dish fit for your health. Grilled chicken breast with fresh Mexican
cactus, onions, cilantro, tomatoes, carrots, and jalapeño.

POLLITO AL MANGO HABANERO 24.95

Chicken breast, sautéed over our mango purée with a touch of our
habanero sauce made with fresh grilled tomatoes, garlic, onions and fresh
habanero peppers.

POLLO CELESTE 24.95

A boneless chicken breast, cooked with green and black olives, almond
slices, olive oil, garlic, lime juice and white wine.

**GALLO al CHIPOTLE ESTILO
"PARANGARICUTIRIMICUARO"** 24.95

Grilled chicken breast cooked with chipotle sauce, made with fresh
tomato, onions, peppers, green olives, garlic, dried red chiles, chipotle
chiles and a touch of cream for perfection.

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PESCADO

(fish)

Served with rice, beans, guacamole, tortillas, and fideo soup.

FILETE RELLENO 29.95

Filet of fresh orange roughy, stuffed with shrimp, octopus, and pico de gallo, deep fried, and smothered with our special Timo sauce.

PESCADO al AJILLO 26.95

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

PESCADO ESTILO "PLAYA AZUL"™ 26.95

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

PESCADO a la VALLARTA™ 26.95

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

PRESA SALMON (HOOVER DAM) 26.95

Grilled salmon sautéed over our Javier's sauce made with fresh dried chiles blended with fresh tomatoes, garlic, onion and simmered with a touch of cream.

SALMON RIO COLORADO 26.95

Grilled salmon sautéed over a touch of butter, olive oil, white wine, fresh garlic, one bay leaf with boiled small white potatoes. Garnished with Mexican cactus and one serrano pepper.

PESCADOS ENTEROS FRESCOS

(fresh whole fish)

Served with french fries, Mexican rice and salad.

MOJARRA (Tilapia) 21.95

Choose one of our five methods of preparation for your Tilapia: Frita, Sarandeada, Diabla, Mojo de Ajo or Puerto Nuevo.

PESCADO JIMENA: HUACHINANGO ENTERO FRITO RELLENO de CAMARONCILLOS 33.95

Whole red snapper deep fried and filled with shrimp topped with grilled onions in a savory sauce made with garlic, wine, secret condiments and a little touch of cream for perfection. Served with rice and beans.

HUACHINANGO (Red Snapper) 25.95

Choose one of our five methods of preparation for your Huachinango: Frito, Sarandeada, Diabla, Mojo de Ajo or Puerto Nuevo.



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LENGUA de TERNERA

(beef tongue)

*PIPIAN 27.95

Fresh beef tongue, cooked in a very special type of mole. Favorite dish of the Aztecs.

*CHIPOTLE 27.95

Fresh beef tongue, sautéed in our Chipotle sauce, made with fresh tomato, onions, peppers, green olives, garlic, dried red chiles, chipotle chiles and a touch of cream for perfection. ¡Platillo de Reyes!

*TOMATILLO 27.95

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

*MICHOCAN 27.95

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

*MOLE POBLANO 27.95

Fresh beef tongue, cooked in our delicious mole sauce.

ESPECIALIDADES

de MAR

(seafood specialties)

Served with rice, beans, tortillas, and fideo soup.

CAMARONES con RAJAS y CREMA ESTILO STEPHANIE™ 26.95

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

CAMARONES SARANDEADOS ESTILO "TIA ESTHER"™ 26.95

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

CAMARONES "PUREPECHA"™ 26.95

Fresh Mexican Gulf shrimp, pan-fried with olive oil, slices of dried pasilla chiles, mushrooms, fresh garlic, and a touch of white wine and cream.

CAMARONES RANCHEROS 26.95

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

CAMARONES DIONISIA™ 26.95

Combination of roasted green chiles blended with sour cream, sautéed large Mexican Gulf shrimp, smothered with Monterey Jack cheese and baked in the oven.

CAMARONES ABUELITO TIMO™ 26.95

Large fresh Mexican Gulf shrimp filled with cheese, and peppers, wrapped in bacon, and deep fried. Served with our special Timo sauce.

CAMARONES BORRACHOS 26.95

Large fresh Mexican Gulf shrimp, sautéed in olive oil, lemon juice, garlic, peppers, spices, a touch of cream and tequila. Sprinkled with red dried chiles.

CAMARONES al MOJO de AJO 26.95

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

CAMARONES al MANGO HABANERO 26.95

Large fresh Mexican Gulf shrimp sautéed over our mango purée with a touch of our habanero salsa made with fresh grilled tomatoes, garlic, onions and fresh habanero peppers.

CAMARONES CON TOMATE ESTILO "ZIRAHUEN"™ 26.95

Zirahuén is a town with a beautiful lake in Michoacán. Large fresh Mexican Gulf shrimp, sautéed in olive oil with tomatoes, onions, a bit of sour cream, and secret condiments. ¡Un platillo muy delicioso!

CHILES RELLENOS de CAMARON 26.95

Two roasted fresh pasilla chiles, filled with fresh Mexican Gulf shrimp, sautéed in olive oil, white wine, onions, tomato, cilantro. Topped with cheese. ¡Un platillo super sabroso!

CAMARON a la DIABLA 26.95

Large fresh Mexican Gulf shrimp, sautéed in red sauce made with a combination of dried chiles, tomato, and a bit of ketchup. ¡Mucho, mucho caliente pero mucho, mucho bueno!

ENCHILADAS de CAMARON 26.95

Our deluxe seafood enchiladas are filled with fresh Mexican Gulf shrimp, and simmered in our delicious red enchilada sauce and pico de gallo.

FAJITAS de CAMARON 26.95

Large fresh Mexican Gulf shrimp, stir-fried with green, yellow and red peppers, onions, cilantro, tomatoes, and spices, comes on sizzling plate. Served with guacamole, and sour cream. (Any combination add \$2)

SOPAS (soups)

SOPA 7 MARES 28.95
Delicious soup made with several different seafood varieties.
(levanta muertos.)

FIDEO BOWL 7.95

CALDO de RES 19.95
Made with big chunks of premium beef and fresh vegetables served with tortillas and rice.

CALDO de POLLO 17.95
Chicken soup made with cilantro, onions, carrots, squash and potatoe. Served with rice and tortillas.

CALDO de CAMARON 26.95
Made with large fresh Mexican Gulf shrimp and fresh vegetables. Served with tortillas.

CALDO de PESCADO 26.95
Fresh pieces of fillet fish made with fresh vegetables. Served with tortillas.

CARNE EN SU JUGO 19.95
Juicy tender flank steak, bacon, cooked in own juices with tomatoes, serrano, cambray onion and spices. Served with whole pinto beans soup with onion and cilantro on side and tortillas

TORTUGAS (Mexican Sandwiches)

TORTUGAS (MEXICAN SANDWICH) 17.95

All sandwiches served with beans, avocado, tomatoes and pickled carrots, onions and potatoes. Served with a side of French fries and Jalapeños, sour cream and Special Sauce

*CARNE ASADA (Broiled Steak)

CARNITAS (Roasted Pork)

AL PASTOR (Seasoned Pork)

*MILANESA (Breaded steak)

AGUACATE (Sliced Avocados)

POLLO ASADO (Grilled chicken breast)

CHILE RELLENO (Roasted pepper)

VEGETARIANOS (vegetarian)

FAJITAS de VEGETALES 18.95
Mixed vegetables on a sizzling plate. Served with rice, beans, sour cream and guacamole. Your choice of flour or corn tortillas

ENCHILADAS de VERDURAS 18.95
Fresh vegetables rolled in two fresh corn tortillas with green or red sauce and topped with queso fresco.

BURRITOS de VERDURAS 18.95
Fresh vegetables rolled in two fresh flour tortillas, with green or red sauce and topped with queso fresco.

TACOS de AGUACATE 19.95
Three homemade corn tortillas, filled with sliced avocados, shredded cabbage and queso fresco.

PLANTMEAT FAJITAS 24.95
Beef or Chicken flavor, mixed vegetables on a sizzling plate. Served with rice, beans, sour cream and guacamole.

Your choice of flour or corn tortillas

(Ask to your server for other available options)

TACOS

Served with rice, beans and fideo soup

*TACOS de CARNE ASADA (3) 20.95
Broiled steak cooked with pico de gallo and served with avocado salsa.

TACOS al PASTOR (3) 20.95
Seasoned Pork served with onions, cilantro, grilled pineapple and avocado salsa.

TACOS de CARNITAS 20.95
Roasted Pork served with onions, cilantro and avocado salsa.

TACOS de LENGUA (3) 20.95
Beef tongue tacos. Served with onion, cilantro and avocado salsa.

TACOS de PESCADO (3) 20.95
Three fish tacos deep fried, or grilled on corn tortillas. Served with shredded cabbage, pico de gallo, slice avocado and special sauce. My mom's recipe.

TACOS de CAMARON (3) 20.95
Three shrimp tacos deep fried, or grilled on corn tortillas. Served with shredded cabbage, pico de gallo, slice avocado and special sauce. My mom's recipe.

COMBINACIONES (combinations)

Served with rice, beans and fideo soup

1. **MORELIA** 19.95
Chile relleno, chicken enchilada, and beef taco.

2. **TURICATO** 19.95
Beef and bean burrito, 1 tamal, and 1 beef taco.

3. **URUAPAN** 19.95
Green pork and bean burrito, beef enchilada, and chicken taco.

4. **SANTA CLARA** 19.95
Cheese enchilada, bean tostada with guacamole, and beef taco.

5. **LA HUACANA** 19.95
Green pork and guacamole burrito, cheese enchilada, and chicken taco.

6. **HUETAMO** 19.95
Chicken enchilada, chicken taco, and chicken tostada with guacamole.

7. **APATZINGAN** 15.95
Cheese enchiladas (2) 15.95

Beef or chicken enchiladas (2) 17.95

Made with mole sauce add 3.95

8. **LA PIEDRA** 18.95
Two burritos filled with beans and your choice of Beef, chicken, Green chile pork or avocado.

9. **JANITZIO** 16.95
1 Cheese enchilada and beef taco.

10. **ZACAPU** 16.95
1 Chicken Tamal and 1 beef enchilada.

11. **LOS REYES** 16.95
1 Chile relleno (cheese) and 1 beef taco.

12. **TACAMBARO** 16.95
1 Beef and bean burrito and 1 beef taco.

13. **ZAMORA** 16.95
1 Green chile pork and guacamole burrito, and 1 chicken enchilada.

14. **ZITACUARO** 16.95
Two cheese enchiladas verdes with onions on top. Served with sour cream.

With chicken 17.95

15. **TANGANCICUARO** 16.95
Chicken Colorado burrito with beans and a beef taco.

16. **TEPEQUE** 16.95

Tacos beef or chicken (2) 16.95

Tacos (3) 18.95

17. **TINGUINDIN** 17.95

1 Chile relleno and 1 green chile pork and bean burrito.

18. **SAHUAYO** 17.95

1 Chile relleno (cheese) and 1 cheese enchilada.

19. **PARICUTIN (2 Chiles Rellenos)** 19.95

Fresh roasted pasilla peppers, covered with egg batter and filled with cheese.

20. **PATZCUARO** 19.95

One chile relleno, one tamal, and one green chicken enchilada with sour cream.

MAS ANTOJITOS MEXICANOS

(more Mexican festive dishes)

Served with rice, beans and fideo soup

*ENCHILADAS SUIZAS estilo JB 21.95
Two rolled corn tortillas filled with grilled chicken breast. Simmered with cream, topped with avocado slices and fresh Mexican cheese.

FLAUTAS 18.95
Deep fry rolled tortillas filled with beef or chicken. Served with sour cream, cheese, lettuce, and a little spicy carrots and onions.

Made with flour tortilla 19.95

*MILANESA con PAPAS 33.95
New York steak cut thin, breaded, pan-fried. Served with French fries and guacamole.

ENCHILADAS de MOLE con POLLO ó CARNE 22.95
Two rolled corn tortillas filled with cheese, your choice of beef or chicken. Served with sour cream simmered in our tasty Poblano mole sauce.

BIRRIA de CHIVO (goat) 26.95
A very traditional Mexican festive dish made with fresh goat meat. Cooked with several selections of dried chiles, spices, and beer (not water). Something different and mucho delicioso!

Served with chopped raw onion, our Chile oil salsa, cilantro, limes and tortillas.

MAKE THEM QUESABIRRIA TACOS 26.95
Corn tortillas filled with Monterrey cheese and our birria. Served with chopped raw onions, Our Chile oil salsa, birria consommé, cilantro and limes.