

EL MIRASOL

UNA COCINA MEXICANA

ANTOJITOS / APPETIZERS

FRESH GUACAMOLE

Plain \$12.00 Black Angus Ribeye \$19.50

QUESO MIRASOL Small \$7.95 Large \$12.95

Small with beef \$9.95 Large with beef \$14.75

QUESO FLAMEADO

Chorizo with a combination of two cheeses. \$8.75

CRAB TAQUITOS

(4) Grilled mini corn tortillas, lump crab, mozzarella cheese and rajas de chile poblano. Served with chipotle cream sauce. \$14.75

CEVICHE BLANCO SNAPPER OR SHRIMP

With cucumber, tomato, onion, chile, and cilantro. \$13.95

CALAMARI

Fried squid rings served with chipotle aioli. \$10.95

CAMPESINOS *

(4) Grilled corn tortillas, refried beans, mole * and mozzarella cheese topped with cabbage, avocado, mexican table cream and queso cotija. \$13.95

SHRIMP CAMPESINOS

(4) Grilled corn tortillas with sautéed shrimp, mozzarella cheese and spinach, topped with tomatillo sauce, cabbage, avocado, mexican table cream and queso cotija. \$15.95

HUERFANITOS

(4) Grilled corn tortillas, refried beans, cabbage, tomato, onion, and avocado. \$9.95 Beef or Chicken \$16.95

CHALUPA NORTENA

Fried corn tortilla, shredded chicken breast, refried beans, mozzarella cheese, guacamole, lettuce, tomato, mexican table cream and cotija cheese. \$9.95 Without chicken \$8.50

APPETIZER QUESADILLAS

SHRIMP OR LOBSTER

(2) Grilled flour tortillas, mozzarella cheese, shrimp, or lobster sautéed in white wine, and herbs.

Served with chipotle cream sauce and guacamole. \$14.95

RAJAS DE CHILE POBLANO

(2) Grilled flour tortillas, rajas de chile poblano and mozzarella cheese. \$10.95

BEEF OR CHICKEN

(2) Grilled flour tortillas, inside skirt or grilled chicken breast and mozzarella cheese. (Pico de gallo upon request) \$11.95

POBLANAS

(4) Grilled corn tortillas, sliced poblano al carbon, chicken, refried beans, and mozzarella cheese, topped with cabbage, avocado, tomato, mexican table cream and queso cotija. \$18.95

NACHOS

Served with guacamole and jalapenos

FIESTA

A combination of shrimp, chicken, beef nachos and chipotle cream sauce \$14.95

SHRIMP

Shrimp sautéed in white wine and herbs with mozzarella cheese, and chipotle cream sauce. \$14.95

CHICKEN

Grilled chicken breast, refried beans, and mozzarella cheese. \$14.95

CHEESE

Cheddar cheese. \$9.25

COMPUESTOS

Refried beans and cheddar cheese. \$10.50

Carne asada. \$14.95

** Item Contains Peanuts or Tree Nuts
Additional charge for substitutions*

ENSALADAS / SALADS

CAESAR SALAD

Romaine lettuce, avocado, tomatoes, onions, croutons, and parmesan cheese. \$8.50 Chicken or Shrimp \$17.95 Atlantic salmon \$18.95

SPINACH SALAD *

Spinach, mushrooms, apples, red onion, carrots, and almonds. Balsamic dressing. \$7.95 Chicken or Shrimp \$17.95 Atlantic salmon \$18.95

ENSALADA DE MAR Y SOL *

Spring mix greens with lump crab, 3 grilled jumbo shrimp, apple mushrooms, red onion, carrots, and almonds.

Creamy white balsamic vinaigrette. \$18.95

LUMP CRAB AVOCADO RELLENO

Avocado with lump crab, served over romaine lettuce, tomato and fresh herb vinaigrette. \$18.50

SOPAS / SOUPS

CHICKEN SOUP

Rich chicken broth, tomato base, shredded chicken breast, rice and avocado. Small \$8.25 Large \$9.95

TORTILLA SOUP

Rich chicken broth, adobo base, shredded chicken breast and corn tortilla strips. Served with avocado, pork rinds and queso fresco.

Small \$9.25 Large \$12.75

CALDO DE RES (Seasonal)

Rich beef stock, beef short ribs, cabbage, corn, carrots, chayote, potatoes, mexican squash and rice. \$16.95

ENCHILADAS

Below enchiladas are served with white rice and plantains.

PESCA (Shrimp, lobster, and snapper) OR LOBSTER

(2) Sautéed in white wine and fresh herbs, mozzarella cheese and lobster cream sauce. \$16.75

DE VERDURAS

(2) Sautéed vegetables and spinach, topped with tomatillo sauce, mozzarella cheese, cabbage, avocado, mexican table cream and queso cotija. \$15.95

*Below enchiladas are served with rice and refried beans.
Mexican table cream and cotija cheese.*

CHIPOTLE, POBLANO, OR CILANTRO

(2) Chicken breast or shrimp, with your choice of our delicious creamy sauces chipotle, poblano or cilantro. \$14.95

MOLE *

(2) Chicken breast and savory mole sauce. \$14.75

SOLUNA

(3) Chicken breast with chipotle, poblano and cilantro cream sauce. \$16.75

A LA MEXICANA

(3) Chicken breast with chipotle, poblano cream sauce and savory adobo cheese enchilada. \$16.75

MIRASOL *

(3) Chicken breast with mole *, tomatillo sauce and savory adobo cheese enchilada. \$16.75

Below enchiladas are served with refried beans and rice.

VERDES

(2) Chicken breast, tomatillo sauce and mozzarella cheese. \$14.75

RANCHERAS

(2) Chicken breast or ground beef salsa ranchera and mozzarella cheese. \$14.75

DE BEEF FAJITA

(2) Inside skirt slowly cooked in a salsa ranchera, topped with beef gravy, mozzarella cheese and green onions. \$14.95

DE CARNE

(2) Ground beef with beef gravy and mozzarella cheese. \$14.25

CHEESE

(2) Mozzarella or cheddar cheese with beef gravy. \$13.25

EL MIRASOL

UNA COCINA MEXICANA

PARRILLA / GRILL

TAMPIQUENA AL CHEF

Grilled marinated outside fajita skirt, topped with sautéed spinach and mushrooms in a creamy white wine sauce.

Caesar salad and vegetables. **Market price.**

PARRILLADA DE VEGETALES

Combination of grilled bell peppers, tomato, onion, broccoli, cauliflower, asparagus, green beans, and mushrooms.

White rice and plantains. ½ lb. **\$18.25** 1 lb. **\$29.50**

Below plates are served with rice and borracho beans.

CARNE A LA TAMPIQUENA

Grilled marinated outside fajita skirt, grilled green onions and cheese enchilada with poblano cream sauce. **Market price.**

PARRILLADA

Grilled inside skirt, chicken breast or shrimp.

Mixed with bell pepper, tomato, and onion.

Guacamole, lettuce, pico de gallo and tortillas.

½ lb. **\$20.95** 1 lb. **\$41.95**

Black Angus Ribeye or Seafood (Tilapia, shrimp, and scallops)

½ lb. **\$24.95** 1 lb. **\$49.95**

CHILE POBLANO AL CARBON

Grilled poblano pepper stuffed with shredded chicken, and mozzarella cheese, served over poblano cream sauce. **\$16.75**

POLLO A LA PARRILLA

Grilled chicken breast, grilled green onion and caesar salad. **\$15.95**

Add Mole*, Chipotle, Poblano, or Cilantro sauce. **\$18.95**

POLLO LOCO

Grilled chicken thighs marinated al mojo de ajo, grilled green onions and caesar salad. **\$15.95** Add Rajas Poblanas. **\$18.95**

TACOS A LA PARRILLA

(2) Grilled corn tortillas, carne asada (pico de gallo) or shredded chicken breast, refried beans, mozzarella cheese, cabbage and avocado. **\$14.75**

TACOS NORTEÑOS

(2) Grilled flour tortillas, carne asada or grilled chicken breast, refried beans, mozzarella, and avocado. **\$14.75**

FAJITA TACOS

(2) Flour tortillas, inside skirt or chicken breast. **\$13.95**

QUESADILLAS

(2) Grilled flour tortillas, inside skirt or grilled chicken breast, and mozzarella cheese. (Pico de gallo upon request). **\$14.75**

SPECIALTY TAQUITOS

Served on homemade corn tortillas and borracho beans.

CARBON

(4) Carne asada, cilantro, and onion. **\$14.95**

RANCHEROS

(4) Carne asada, pico de gallo, avocado and queso fresco. **\$14.95**

POLLO LOCO

(4) Grilled chicken thighs marinated al mojo de ajo, rajás de chile poblano and chipotle cream sauce. **\$15.95**

CARNITAS (Plain, Adobo or Salsa Verde)

(4) Roasted pork loin marinated in fresh herbs and citrus, cilantro and special pico de gallo. **\$14.95**

PASTOR

(4) Pork marinated in achiote and citrus, onion, cilantro, and pineapple. **\$14.95**

CABRITO

(4) Roasted cabrito marinated in fresh herbs and citrus, cilantro and special pico de gallo. **\$15.95**

PUERCO

(4) Roasted pork butt marinated in fresh herbs and citrus, pico de gallo, cabbage, queso fresco, cilantro, and avocado. **\$15.95**

RIBEYE

(4) Grilled ribeye with fresh guacamole. **\$17.95**

PLATILLOS / PLATES

CHILE EN NOGADA *

Poblano pepper filled with beef, pork, and dried fruits sautéed in sweet sherry wine, topped with a white wine walnut and almond cream sauce, and topped with pomegranate seeds. Rice and borracho beans. **\$17.95**

CHILE RELLENO

Battered poblano pepper, filled with ground beef or mozzarella cheese, deep fried and topped with ranchera sauce.

Rice and refried beans. **\$16.95**

UN POQUITO DE TODO

Combination of beef taco al carbon, cheese enchilada, chicken flauta and cheese quesadilla with pico de gallo. Rice, borracho beans, and guacamole salad. **\$16.95**

GUISADO RANCHERO

Inside skirt slowly cooked in a salsa ranchera.

Rice and borracho beans. **\$15.95**

CHICKEN FLAUTAS

(3) Fried and rolled corn tortillas filled with shredded chicken breast, topped with guacamole, mexican table cream and queso cotija. Rice and refried beans. **\$14.95**

MAR Y SOL

SALMON A LA PARRILLA *

Grilled Atlantic salmon filet, white rice, and spinach salad*. Served with your choice of chipotle, poblano or cilantro cream sauce. **\$19.95**

FISH OR SHRIMP TACOS

(2) Grilled corn tortillas with shrimp or tilapia sautéed in white wine and fresh herbs; mozzarella cheese, cabbage, and your choice of chipotle, poblano or cilantro cream sauce.

White rice and borracho beans. **\$14.95**

PESCADO AL AJILLO

Tilapia lightly breaded sautéed with chile guajillo and garlic.

White rice and vegetables. **\$18.95**

CAMARON AL AJILLO

(5) Jumbo shrimp lightly breaded sautéed with chile guajillo and garlic.

White rice and vegetables. **\$29.95**

SNAPPER MIRASOL *

Red snapper lightly breaded and sautéed in white wine, with your choice of chipotle, poblano or cilantro cream sauce. White rice, vegetables, plantains, and spinach salad*. **Market Price**

BEBIDAS / BEVERAGES

TEA, LEMONADE, COFFEE & SODAS

Coke, Diet Coke, Sprite, Dr. Pepper, Big Red, Orange, Root Beer

\$3.75

POSTRES / DESSERTS

FLAN

Cream caramel custard with coconut. **\$7.95**

EMPANADA DE GUAYABA

Pastry filled with guava and cream cheese deep fried, and topped with ice cream. **\$7.95**

CHURROS

Fried pastry topped with cinnamon and sugar.

Served with vanilla ice cream. **\$7.95**

PASTEL DE TRES LECHEs *

Cake made with three kinds of milk, frosting, and pecans. **\$7.95**

** Item Contains Peanuts or Tree Nuts
Additional charge for substitutions*

Gift cards are available. Please e-mail us about your experience at elmirasol@sbcglobal.net

Lunch Specials Monday thru Friday from 11am to 3pm **Breakfast served Saturday and Sunday from 10am to 1pm**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.