

EL MIRASOL

UNA COCINA MEXICANA

ANTOJITOS | APPETIZERS

FRESH GUACAMOLE \$9.95

NOPALITOS (4)

Sliced nopales with olive oil, fresh garlic, house seasoning and pico de gallo. served on lightly fried corn tortillas Topped with queso fresco and chicharrones. **\$8.95**

QUESO MIRASOL Small \$6.50 | Large \$10.95

Small with beef **\$7.95** | Large with beef **\$12.95**

* Served with 4 Flour or Homemade Corn Tortillas.

* HONGOS FLAMEADOS

Mushrooms sautéed in chile ancho sauce, topped with mozzarella cheese. **\$7.95**

* QUESO FLAMEADO

Chorizo with a combination of two cheeses. **\$6.75**

* RAJAS DE CHILE POBLANO

Chile poblano strips sautéed with cream cheese and onions. **\$7.95**

CRAB TAQUITOS POBLANOS

(4) Grilled mini corn tortillas filled with lump crab, mozzarella cheese and rajas de chile poblano. **\$12.95**

SNAPPER CEVICHE

Marinated snapper with tomatoes, onions, olives, chili peppers and herbs. **\$12.95**

SHRIMP CEVICHE

Marinated shrimp with tomatoes, onions, olives, chili peppers and herbs. **\$12.95**

CALAMARI

Fried squid rings served with chipotle aioli. **\$9.95**

CHALUPAS MIRASOL *

(3) Mini corn tortillas lightly fried served with shredded chicken breast, topped with a combination of sauces. one mole, one tomatillo one chile ancho, Mexican table cream, onions and queso cotija. **\$11.50**

CAMPESINOS *

(4) Grilled corn tortillas filled with refried beans, mozzarella cheese and mole topped with cabbage, sliced avocado, Mexican table cream and queso cotija. **\$12.50**

SHRIMP CAMPESINOS

(4) Grilled corn tortillas filled with sautéed shrimp, spinach and mozzarella cheese, topped with tomatillo sauce, cabbage, sliced avocado, Mexican table cream and queso cotija. **\$14.95**

HUERFANITOS

(4) Grilled corn tortillas filled with refried beans, cabbage, sliced tomato, onion and avocado. **\$8.25**

CHALUPA NORTEÑA

Fried corn tortilla topped with shredded chicken breast, refried beans, mozzarella cheese, guacamole, lettuce, tomato, Mexican table cream and cotija cheese. **\$8.95**

Without chicken **\$6.95**

ENSALADAS | SALADS

CAESAR SALAD

Romaine lettuce, avocado, tomatoes, onions, croutons and parmesan cheese.

Caesar dressing on the side. \$7.50 With chicken or shrimp **\$14.95**

With salmon **\$15.95**

SPINACH SALAD *

Spinach, mushrooms, apples, red onion and almonds.

Our famous Balsamic dressing on the side. **\$7.50**

With chicken or shrimp **\$14.95** With Salmon. **\$15.95**

ENSALADA DE MAR Y SOL*

Spring mix greens with lump crab and 3 grilled jumbo shrimp, mushrooms, apple, red onion and almonds. Creamy white balsamic vinaigrette on the side. **\$16.50**

LUMP CRAB AVOCADO RELLENO

Avocado filled with lump crab, served over romaine lettuce, tomato and a fresh herb vinaigrette. **\$15.95**

QUESADILLAS

SHRIMP OR LOBSTER QUESADILLA

(2) Grilled flour or corn tortillas filled with mozzarella cheese and shrimp or lobster sautéed in white wine and herbs. Served with a side of chipotle cream and guacamole. **\$13.75**

QUESADILLA DE RAJAS DE CHILE POBLANO

(2) Grilled flour or corn tortillas filled with mozzarella cheese and rajas de chile poblano. **\$8.25**

QUESADILLA DE HONGOS

(2) Grilled flour or corn tortillas filled with mozzarella cheese and mushrooms sautéed in chile ancho sauce. **\$8.25**

BEEF OR CHICKEN QUESADILLAS

(2) Grilled flour tortilla or corn filled with mozzarella cheese and tender inside skirt steak or grilled chicken breast. Served with borracho beans and rice. **\$13.95**

ENCHILADAS

LOBSTER ENCHILADAS

(2) Filled with lobster sautéed in white wine and fresh herbs, mozzarella cheese and topped with a lobster cream sauce. Served with white rice and plantains. **\$15.75**

PESCA ENCHILADAS

(2) Filled with a combination of sautéed lobster, shrimp, and snapper in white wine and fresh herbs, mozzarella cheese and topped with a lobster cream sauce. Served with white rice and plantains. **\$15.75**

SHRIMP ENCHILADAS

(2) Filled with shrimp sautéed in white wine and fresh herbs, mozzarella cheese and topped with your choice of chipotle, poblano or cilantro cream sauce, Mexican cream and queso cotija. Served with white rice and plantains. **\$15.50**

ENCHILADAS DE VERDURAS

(2) Filled with sautéed vegetables and spinach, topped with tomatillo sauce, mozzarella cheese, cabbage, avocado, Mexican table cream and queso cotija. Served with white rice and plantains. **\$14.50**

All enchiladas below served with refried beans and rice.

Topped with Mexican table cream and queso cotija.

ENCHILADAS CHIPOTLE, POBLANO OR CILANTRO DE POLLO

(2) Filled with shredded chicken breast, topped with your choice of our delicious creamy sauces made with chile chipotle, chile poblano or cilantro. **\$13.95**

PLATILLO MEXICANO *

Combination of enchiladas chipotle, poblano and half Chile en Nogada. **\$15.95**

ENCHILADAS SOLUNA

(3) Combination of chipotle, cilantro and poblano. **\$15.95**

ENCHILADAS A LA MEXICANA

(3) Combination of chipotle, poblano and cheese enchilada with chile ancho sauce. **\$15.95**

ENCHILADAS MIRASOL *

(3) Combination of chicken enchilada with mole sauce, chicken enchilada with tomatillo sauce and a cheese enchilada with chile ancho sauce. **\$15.95**

CHILE ANCHO ENCHILADAS

(3) Filled with mozzarella cheese, topped with our signature chile ancho sauce, cabbage and avocado. **\$13.95**

ENCHILADAS DE MOLE *

(3) Filled with shredded chicken breast, topped with a savory mole sauce. **\$14.50**

All enchiladas below served with refried beans and rice.

ENCHILADAS VERDES

(3) Filled with shredded chicken breast, topped with tomatillo sauce, sour cream and mozzarella cheese. **\$14.50**

ENCHILADAS RANCHERAS DE POLLO

(3) Filled with shredded chicken breast, topped with salsa Ranchera (made with tomato and sliced onion), sour cream and mozzarella cheese. **\$14.50**

ENCHILADAS DE BEEF FAJITA

(3) Filled with inside skirt slowly cooked in a salsa ranchera with sliced serrano peppers, topped with beef gravy, mozzarella cheese and green onions. **\$15.95**

ENCHILADAS DE CARNE

(3) Filled with ground beef, topped with salsa Ranchera, sour cream and mozzarella cheese or beef gravy and mozzarella cheese. **\$14.50**

CHEESE ENCHILADAS

(3) Filled with mozzarella or cheddar cheese, topped with beef gravy and cheese. **\$11.95**

NACHOS

FIESTA NACHOS

A combination of shrimp, chicken and beef nachos served with a side of guacamole, jalapeños and chipotle cream sauce. **\$13.95**

SHRIMP NACHOS

Shrimp sautéed in white wine and herbs with mozzarella cheese served with a side of guacamole, chipotle cream sauce and jalapeños. **\$13.95**

CHICKEN NACHOS

Grilled chicken breast, refried beans and mozzarella cheese served with a side of guacamole and jalapeños. **\$13.95**

CHEESE NACHOS

Cheddar cheese, served with a side of jalapeños and guacamole. **\$8.95**

NACHOS COMPUESTOS

Refried beans and cheddar cheese, served with a side of guacamole and jalapeños. **\$9.95**
Add tender shoulder beef. **\$13.95**

SOPAS | SOUP

CHICKEN SOUP

Rich chicken broth with tomato base, shredded chicken breast, rice and sliced avocado. **SM \$5.95 LG \$7.95**

TORTILLA SOUP 🍲

Rich chicken broth with chile ancho base, shredded chicken breast and tortilla chips. Served with a side of avocado, pork rinds and queso fresco. **SM \$6.95 LG \$8.95**

CALDO DE RES (SEASONAL)

Rich beef stock with beef short ribs, cabbage, corn, carrots, chayote, potatoes, Mexican squash and rice. **\$12**

EL MIRASOL

UNA COCINA MEXICANA

TAMPIQUEÑA | STEAK

CARNE A LA TAMPIQUEÑA

Grilled marinated outside fajita skirt. Served with grilled green onions, a cheese enchilada topped with poblano cream sauce and borracho beans. **\$26.95**

TAMPIQUEÑA AL CHEF

Grilled marinated outside fajita skirt, topped with spinach and mushrooms sautéed in a creamy white wine sauce. Served with a Caesar salad, sliced avocado, and a side of sautéed vegetables. **\$29.95**

PLATILLOS PLATES

SALMON A LA PARRILLA ✳

Grilled salmon filet, white rice and spinach salad. Served with your choice of chipotle, poblano or cilantro cream sauce. **\$16.95**

CHILE EN NOGADA ✳

Poblano pepper filled with beef and pork sautéed in a sweet sherry wine and dry fruits, topped with a white wine walnut and almond cream sauce, garnished with pomegranate seeds. Served with borracho beans and rice. **\$16.95**

CHILE RELLENO

Poblano pepper filled with ground beef or mozzarella cheese, topped with ranchera sauce. Served with refried beans and rice. **\$15.95**

UN POQUITO DE TODO

Combination of one beef taco al carbon, one cheese enchilada, one chicken flauta and one cheese quesadilla filled with pico de gallo. Served with borracho beans, rice and guacamole salad. **\$15.95**

GUISADO RANCHERO

Inside skirt slowly cooked in a salsa ranchera and sliced serrano peppers. Served with borracho beans and rice. **\$15.95**

CHICKEN MOLE ✳

Grilled chicken breast, topped with mole and sesame seeds. Served with refried beans and rice. **\$15.50**

CHICKEN FLAUTAS

(3) Fried and rolled corn tortillas filled with shredded chicken breast, topped with guacamole, Mexican table cream, and queso cotija. Served with refried beans and rice. **\$13.95**

SPECIALTY TAQUITOS

Served on homemade corn tortillas with borracho beans

TACOS AL CARBON

(3) Grilled shoulder meat, topped with cilantro and chopped onion. **\$13.50**

TACOS DE POLLO LOCO

(3) Grilled chicken thighs marinated al mojo de ajo., with rajas de chile poblano and topped with chipotle cream sauce. **\$13.95**

TACOS DE CARNITAS

(4) Roasted pork loin marinated in fresh herbs and citrus, topped with cilantro and a side of special pico de gallo. **\$13.25**

TACOS DE CARNITAS EN SALSA VERDE

(4) Roasted pork loin sautéed with tomatillo sauce and mushrooms, topped with cilantro. **\$13.95**

TACOS DE CARNITAS EN ADOBO

(4) Roasted pork loin sautéed with chile ancho sauce, topped with cilantro. **\$13.95**

TACOS AL PASTOR

(4) Marinated pork served with cilantro, onions and pineapple. **\$13.25**

TACOS AL PASTOR DE PESCADO

(4) Grilled tilapia marinated in achiote and citrus, topped with pineapple, onion and cilantro. **\$14.95**

TAQUITOS DE CABRITO

(4) Roasted cabrito marinated in fresh herbs and citrus, topped with cilantro and a side of special pico de gallo. **\$14.95**

TAQUITOS DE PUERCO

(4) Roasted pork butt marinated in fresh herbs and citrus, filled with pico de gallo, cabbage, queso fresco, cilantro, and slices of avocado. **\$14.95**

TAQUITOS DE PESCADO

(4) Mini corn tortillas with Sautéed Tilapia in white wine and fresh herbs mozzarella cheese, cabbage, queso fresco, cilantro, and sliced avocado. **\$14.25**

SOLUNA
UNA COCINA MEXICANA

7959 Broadway Suite 204
San Antonio, TX 78209

EL MIRASOL
UNA COCINA MEXICANA

13489 Blanco Road
San Antonio, Tx 78216

10003 NW Military Hwy #2107
San Antonio, TX 78231

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

Gift cards available. Please ask your server.
Please email us about your experience to: elmirasol@sbcglobal.net

PARRILLA | GRILL

Served with borracho beans & rice

PARRILLADA

Grilled inside skirt or chicken breast, bell pepper, tomato and onion.
½ lb. **\$16.95** • 1 lb. **\$26.95**

SEAFOOD PARRILLADA

Combination of grilled scallops, shrimp, tilapia, bell pepper, tomato and onion.
½lb. **\$16.95** • 1lb **\$26.95**

POLLO A LA PARRILLA

Grilled chicken breast served with grilled green onion and Caesar salad. **\$15.95**
With chipotle, cilantro or poblano cream sauce. **\$16.95**

POLLO LOCO

Grilled chicken thighs marinated al mojo de ajo served with grilled green onions and Caesar salad. **\$15.95** Add creamy Rajas Poblanos **\$18.95**

CHILE POBLANO AL CARBON

Grilled poblano pepper filled with shredded chicken breast and mozzarella cheese served over poblano cream sauce. **\$15.95**

TACOS ARRACHEROS

(2) Corn tortillas filled with grilled inside skirt or chicken breast, bell pepper, tomato and onion. **\$13.95**

TACOS NORTEÑOS

(2) Grilled flour tortillas filled with grilled shoulder meat or grilled chicken breast, a thin layer of refried beans, mozzarella cheese and sliced avocado. **\$13.95**

FAJITA TACOS

(2) Grilled inside skirt or chicken breast. **\$12.95**

BEEF OR CHICKEN TACOS A LA PARRILLA

(2) Grilled corn tortillas filled with tender grilled shoulder meat or shredded chicken breast, a thin layer of refried beans, mozzarella cheese, cabbage, pico de gallo and sliced avocado. **\$12.95**

MAR Y SOL

SNAPPER MIRASOL

Red snapper lightly breaded and sautéed in white wine, topped with your choice of chipotle, poblano or cilantro cream sauce. Served with white rice, vegetables, plantains and a house spinach salad. **MARKET PRICE**

PESCADO VERACRUZ ✳

Red snapper lightly breaded and sautéed in white wine, topped with Veracruz sauce. Served with white rice, vegetables, plantains and a house spinach salad. **MARKET PRICE**

SHRIMP MIRASOL ✳

(5) Jumbo shrimp sautéed in white wine, topped with your choice of chipotle, poblano or cilantro cream sauce. Served with white rice, vegetables, plantains and a house spinach salad. **\$25.95**

PESCADO AL AJILLO

Tilapia lightly breaded and sautéed with chile guajillo and garlic. Served with vegetables and white rice. **\$16.95**

CAMARON AL AJILLO

(5) Jumbo shrimp lightly breaded and sautéed with chile guajillo and garlic. Served with vegetables and white rice. **\$24.95**

FISH OR SHRIMP TACOS

(2) Grilled corn tortillas filled with sautéed shrimp or tilapia in white wine and fresh herbs, mozzarella cheese, cabbage and your choice of chipotle, poblano or cilantro cream sauce. Served with borracho beans and white rice. **\$14.25**

BEBIDAS | BEVERAGES

LEMONADE COFFEE TEA SODAS

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

\$2.95

POSTRES | DESSERTS

FLAN

Cream caramel custard with coconut.

EMPANADA DE GUAYABA

Pastry dough filled with guava and cream cheese, deep fried and topped with ice cream.

PASTEL DE TRES LECHES

CHURROS

Fried pastry dough filled with cajeta, tossed with cinnamon/sugar and a scoop of vanilla ice cream.

\$6.25