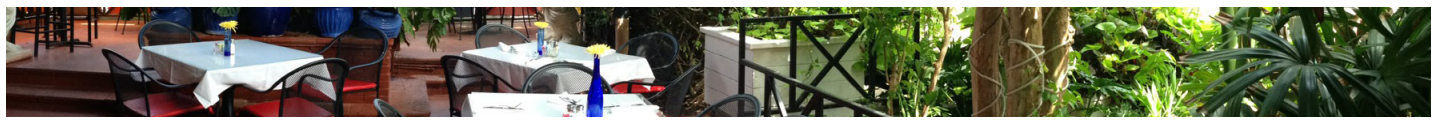
SOLUNA
EL ARTE DE LA COCINA MEXICANA



MARGARITAS

Amor Y Pasión 12.00
Hand made Grand Marnier Margarita with top shelf tequila.

Margaritas de Sabor 11.95
Amaretto, Blackberry, Blue Curacao, Coconut Chambord, Mango, Midori, Peach, Raspberry, Presidente, Sangria, Strawberry.

Margarita SoLuna 11.95
Premium tequila and Grand Marnier.

Margaritas Tradicionales 10.50
Frozen or on the Rocks.

CHISPAS

Premium Chispa 11.95
Papito's handmade Margarita with your choice of top shelf Tequila.

Citron Chispa 11.95
Papito's handmade Margarita with fresh orange juice.

Charrita 11.95
Topo Chico, with your choice of top shelf Tequila.

Chispa Tradicional 11.50
Papito's handmade Margarita.

Bry Rye 11.95
Cinco Vodka and grapefruit.

BEBIDAS

Don Julio 1942, La Familia 20.00

Martini 13.00

Top Shelf Tequilas 8.50
Don Julio, Patron, Cazadores, Hornitos, 1800, Herradura, Corzo, Pura Vida.

Mojitos 8.95
Lime, Blue Curacao, Mango, Midori, Peach Raspberry, Strawberry.

Paloma 8.95
Tequila and grapefruit soda.

Diablo 8.95
Strawberry Daiquiri 8.50
Piña Colada 8.50

Mixed Drinks 8.95

CERVEZAS

Imported Beer 4.25
Amstel Light, Bohemia, Carta Blanca, Corona Extra, Corona Light, Dos XX Amber, Heineken, Tecate, Paulander (5.5% Alcohol).

Domestic Beer 3.75
Miller Lite, Coors Light, Bud Light, Budweiser, Michelob Ultra, Shiner Bock, O'Douls (Non-Alcoholic).

Draft Beer 5.75
Victoria, Modelo Especial, Negra Modelo, Pacifico, XX Lager.

Micheladas 6.95

VINO

Robert Mondavi Reserve 9.50
Cabernet, Pinot Noir, Sauvignon Blanc, Pinot Grigio, and Chardonnay

Sangria 10.50

BEBIDAS

	S	L
Topo Chico	2.50	3.50
Pana		3.50
Pellegrino		3.50
Jugo de Naranja		3.00
Limonada		2.25
Café		2.25
Tea		2.25
Sodas		2.25

ENTRADAS

Guacamole Fresco 7.95

Guacamole Picosito 9.00
Spicy guacamole with Serrano peppers.

Queso Casero 5.50
With Beef 6.95

Queso Flameado 5.25
Chorizo with melted cheese served with flour tortillas.

Chile Flameado 6.95
Chile Mexicano with cheese and Chorizo in flour tortilla.

Rajas de Chile Poblano 6.95
Sautéed chile Poblano strips and onions in a white cream.

Quesadilla de Rajas Poblanas 7.95
Grilled flour tortilla with sautéed chile Poblano strips and onions, in white cream with Mozzarella cheese.

Hongos Flameados 7.95
Sautéed mushrooms with Chile Ancho topped with Mozzarella cheese.

Quesadillas de Hongos 7.95
Grilled flour tortilla with sautéed mushrooms and Chile Ancho with Mozzarella cheese.

Nachos 8.95
Cheddar cheese nachos served with jalapeños.

Nachos Compuestos 9.95
Bean and Cheddar cheese nachos with Guacamole and jalapeños.

Nachos Rancheros con Carne o Pollo 12.95
Shoulder meat Cheddar cheese, or Chicken with Mozzarella cheese with beans served with jalapeños and Guacamole.

Tacos de Nopalitos (2) 7.95
Corn tortillas topped with Cactus, Pico de Gallo, Chicharrones and Queso Fresco.

Calamari 9.95

Chalupa de Ceviche 8.95
Tostada topped with Ceviche, Guacamole and lettuce.

Ceviche 11.95
Marinated Snapper with tomatoes, onions, chile peppers and herbs.

Campechana 13.95
A Shrimp and Oyster cocktail with avocado, Serrano peppers and fresh lime.

Pastel de Jaiva (1) 9.95
Lump Crab cake with spring mix and creamy parsley dressing.

Cocktail de Camaron 11.95
Shrimp cocktail.

Nachos de Camaron 12.95
Sautéed Shrimp in white wine and herbs with Mozzarella cheese and fresh Guacamole.

Quesadillas de Camaron o Langosta 12.95
Grilled flour tortillas with sautéed Lobster or Shrimp in white wine, tomato and herbs with Mozzarella cheese. Served with Chipotle cream and Guacamole.

Antojitos SoLuna 21.95
Sampler platter with 1 taco Norteño, 1 Quesadilla de Rajas, 1 Quesadilla de Hongos, 1 Quesadilla de Queso Flameado, 1 Chicken Quesadilla, 1 Taco al Pastor and 1 Taco al Carbon.

Botana Mar Y Sol 22.95
Sampler platter with 2 Taquitos Poblanos, 2 Taquitos Veracruz, 1 Lobster Quesadilla, 1 Shrimp Taco and 1 Fish Taco.

Botana Mexicana 22.95
2 Pork Loin, 2 Cabrito, 2 Tacos al Pastor and 2 Pollo Loco tacos.

Huerfanitos (3) 11.95
Grilled corn tortillas, beans, cabbage, tomato, onions and sliced avocado. (Por que no tienen madre).
With Beef 13.95
With Cabrito 16.95

Sopes (3) 11.50
Lettuce, sour cream, Queso Fresco and onions, with your choice of Calabacita, Adobado or Puerco en Salsa Verde.

Chalupa SoLuna 6.95
Shredded Chicken breast with beans, tomatoes, sour cream, Queso Fresco cheese and Guacamole.

ENSALADAS

Ensalada Caesar 9.95
With Beef, Chicken or Shrimp. 14.95
With Salmon 19.95

Ensalada de Espinacas con Vinagreta 9.95
With Beef, Chicken or Shrimp. 14.95
With Salmon 19.95

Ensalada de Mar y Sol 15.95
Spring mix greens with Lump Crab and grilled Shrimp with a creamy Parsley dressing.

Aguacate Relleno de Cangrejo 12.95
Avocado filled with Shrimp and crab salad with a fresh herb vinaigrette.

Lump Crab Avocado 16.95
Lump Crab with sliced avocado, tomato and caviar with basil and tomato dressing.

SOPAS

Sopa de Pollo L 5.95 S 4.95
Chicken broth with shredded Chicken breast and rice with sliced avocado.

Sopa de Tortilla L 6.95 S 5.95
Dry chile broth with shredded Chicken breast with tortilla chips, pork rinds, Queso Fresco and sliced avocado.

MAR Y SOL

Almohada 29.95
Steamed to perfection. Snapper topped with large Shrimp in foil pillow with bay leaves, bell peppers, tomatoes, sliced lemon, Serrano peppers, garlic and olive oil with lime juice.

Huachinango SoLuna 22.95
Snapper lightly breaded and sautéed in white wine with your choice of Chipotle, Cilantro or Poblano cream. Served with white rice, vegetables and plantains.

Huachinango Al Ajillo 22.95
Snapper sautéed with garlic and Guajillo Chile. Served with white rice, vegetables and plantains.

Pescado a La Veracruzana 22.95
Snapper lightly breaded and sautéed in white wine and Veracruz sauce. Served with white rice, vegetables and plantains.

Camarones a La Parilla (6) 21.95
Six grilled Shrimp served with grilled vegetables and plantains.

Fettuccine 15.95
Sautéed Shrimp or Chicken with Fettuccine and hearts of palm with a Chipotle cream sauce.

Pastel de Jaiva (2) 14.95
Lump Crab cake with spring mix and creamy parsley dressing.

Poblano del Mar 21.95
Poblano pepper filled with sautéed Snapper, Shrimp, and Salmon topped with white wine cream sauce. Served with white rice and vegetables.

Camarones SoLuna 22.95
Fresh Shrimp lightly breaded and sautéed in white wine with your choice of Chipotle, Cilantro, or Poblano cream. Served with plantains, white rice and vegetables.

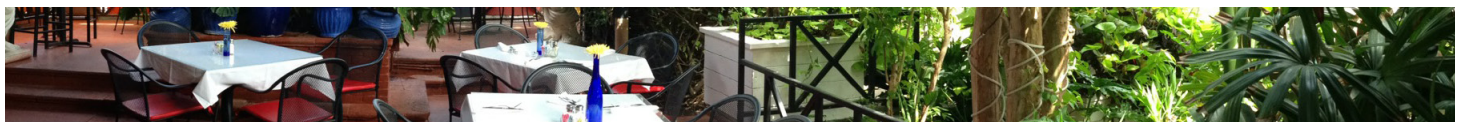
Enchilada de Mar (2) 15.95
Snapper, Shrimp and Lobster sautéed in white wine, topped with white wine Lobster cream. Served with white rice and plantains.

Enchiladas de Langosta (2) 15.95
Lobster sautéed in white wine and herbs topped with white wine Lobster cream. Served with white rice and plantains.

Enchiladas de Camaron (2) 15.95
Shrimp sautéed in white wine and herbs topped with Chipotle, Cilantro or Poblano cream. Served with white rice and plantains.

Tacos de Pescado o Camaron (2) 13.95
Grilled corn tortillas with Shrimp or Tilapia sautéed in white wine and herbs, Mozzarella cheese and topped with cabbage and Chipotle cream. Served with Borracho beans and white rice.

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Taquitos a la Veracruzana (3) 13.95
Fried corn tortillas with sautéed Tilapia with Veracruz sauce and Mozzarella cheese.

Taquitos Poblanos (3) 13.95
Grilled corn tortillas with creamy Rajas Poblanas and Lump Crab.

Taquitos de Pescado (3) 9.95
Softly rolled corn tortilla, lightly breaded Swai, lettuce, diced tomatoes and Chipotle cream.

ESPECIALIDADES DE LA CASA

Chile En Nogada 14.95
Poblano pepper filled with sautéed beef, pork, almonds, tomatoes and a combination of dry fruit and sweet sherry topped with white wine almond cream and pomegranates.
Served at room temperature.

De todo un Poco 16.95
Combination of 1 Beef Taco al Carbon, 1 cheese enchilada, 1 cheese quesadilla and 1 Chicken flauta. Served with Borracho beans and rice.

Chile Relleno 13.95
Poblano pepper filled with ground Beef or Mozzarella cheese topped with Ranchera sauce. Served with refried beans and rice.

Carne Adobada 13.95
Pork marinated and cooked with Chile Ancho, Chile Guajillo, bay leaves and cinnamon. Served with rice and refried beans.

Calabacita con Carne de Puerco 13.95
Mexican squash cooked with pork and corn. Served with rice and refried beans.

Guisado Ranchero 13.95
Sautéed Beef fajita with onions and tomatoes. Served with Borracho beans and rice.

Carne de Puerco en Salsa Verde 13.95
Pork cooked in Tomate De Fresadilla sauce and mushrooms. Served with rice and refried beans.

Flautas de Pollo (3) 11.50
Corn tortillas filled with shredded Chicken breast topped with Guacamole, Mexican cream and Queso Cotija. Served with refried beans and rice.

Pollo en Mole 14.95
Grilled Chicken breast topped with Mole. Served with refried beans and rice.

Cabrito 24.95
Baby goat marinated with fresh herbs. Served with Pico de Gallo Especial and borracho beans.

Tacos de Cabrito (3) 15.95
Served on corn tortillas with Pico de Gallo Especial and Borracho beans.

Tacos de Carnitas (3) 13.95
Grilled marinated Pork Loin served over corn tortillas with Pico de Gallo Especial. Served with Borracho beans.

ESPECIALIDADES DE LA PARRILLA

Quesadillas Poblanas (4) 16.95
Grilled corn tortillas filled with shredded Chicken breast, Poblano al Carbon, cabbage, avocado, cream and cojita cheese.

Tampiqueña del Chef 25.95
Marinated outside skirt with a white wine mushroom and spinach cream sauce. Served with sautéed vegetables and white rice.

Carne a la Tampiqueña 22.95
Grilled marinated outside fajita skirt with green onions. Served with Mole enchilada and refried beans.
Add creamy Rajas Poblanas. 25.95

Pollo a la Parrilla 16.95
Grilled marinated Chicken breast with grilled green onions. Served with a Caesar salad, Borracho beans and rice.
Add creamy Rajas Poblanas. 18.95

Ribeye or Pork Chop 18.95
Served with mashed potatoes, Pico de Gallo Especial, friojeles Borrachos and a side house salad.

Pollo Loco 15.95
Grilled Chicken thighs marinated in ***Mojo De Ajo*** with grilled green onions. Served with a side Caesar salad, Borracho beans and rice.
Add creamy Rajas Poblanas. 18.95

Chile Poblano al Carbon 15.95
Grilled Poblano pepper filled with shredded Chicken breast and Mozzarella cheese with Poblano cream. Served with Borracho beans and rice.

Quesadillas de Carne o Pollo (2) 12.50
Grilled flour or corn tortillas with grilled shoulder meat or Chicken breast with Mozzarella cheese. Served with Borracho beans and rice.

Tacos a la Parrilla de Carne o Pollo (2) 12.50
Grilled corn tortillas with shoulder meat or shredded Chicken breast, refried beans, Mozzarella cheese, cabbage and a slice of avocado. Served with Borracho beans and rice.

Tacos Norteños (2) 12.50
Grilled flour tortilla with grilled shoulder meat or Chicken breast, refried beans, Mozzarella cheese and a slice of avocado. Served with refried beans and rice.

Tacos de Fajita (2) 11.95
Grilled marinated Beef fajita or Chicken fajita. Served with refried beans and rice.

Tacos Arracheros (2) 13.95
Grilled marinated Beef fajita or Chicken fajita sautéed with onions, bell peppers and tomatoes. Served with Borracho beans and rice.

Tacos al Pastor (3) 12.50
Grilled marinated pork in Achiote and orange served on corn tortillas. Topped with Cilantro, onions and pineapple. Served with Borracho beans.

Tacos al Carbon (3) 12.50
Sautéed shoulder meat with Cilantro, onions, and tomatoes served on corn tortillas. Served with Borracho beans.

Tacos de Pollo Loco (3) 14.95
Grilled Chicken thighs with creamy Rajas Poblanas and Chipotle cream. Served with Borracho beans.

Parrillada 29.95
Shrimp, Beef or Chicken Fajita on a sizzling skillet with sautéed tomatoes, green bell peppers and onions. Served with rice and Borracho beans.
Servign for one 17.95

ENCHILADAS

Platillo Mexicano (Seasonal) 16.95
Combination of shredded Chicken breast enchiladas with Chipotle and Poblano cream with half a ***Chile En Nogada***.

Enchiladas SoLuna (3) 16.95
Chicken enchiladas with a combination of Poblano, Cilantro and Chipotle enchiladas. Served with refried beans and rice.

Enchiladas de Chipotle, Cilantro, o Poblana (2) 14.95
Shredded Chicken breast enchiladas with your choice of Chipotle, Cilantro or Poblano cream. Served with refried beans and rice.

Enchiladas a la Antigua (2) 13.50
Potato filled enchiladas with Chile Ancho sauce topped with lettuce, Queso Fresco and Mexican sour cream. Served with refried beans and rice.

Enchiladas Mexicanas (3) 16.95
Combination of Chipotle, Poblano and Antigua enchiladas served with refried beans and rice.

Enchiladas MiraSol (3) 16.95
Combination of Enchilada Verde, Mole and Antigua served with refried beans and rice.

Enchiladas Norteñas (2) 14.95
Sautéed Beef fajita with onions and tomatoes topped with green onions. Served with refried beans and rice.

Enchiladas Verdes (2) 11.95
Shredded Chicken breast enchiladas with Tomate de Fresadilla sauce. Served with refried beans and rice.

Enchiladas de Mole (2) 11.95
Shredded Chicken breast with Mole. Served with refried beans and rice.

Enchiladas de Queso (2) 8.50
Mozzarella or cheddar cheese with beef gravy Enchiladas. Served with refried beans and rice.

Enchiladas de Espinaca (3) 15.95
Fresh sautéed spinach wrapped in fresh corn tortillas with your choice of Chipotle, Cilantro, or Poblano cream sauce. Served with white rice and plantains.

POSTRES

Flan 6.50
Cream caramel custard with coconut.

Churros 6.50
Served with ice cream.

Empanada de Guayaba 6.50
Pastry dough filled Guava and cream cheese topped with ice cream.

Pastel de Tres Leches 6.50
A traditional Mexican delicacy.

Ice cream 2.50

CAFE

Café Mexicano 8.95
Tequila, Kahlua and Bailey's
Espresso 5.00
Cappuccino 5.50
Vanilla, Caramel, Hazelnut 6.00

"Quality" is never an accident; it is always the result of high intention, sincere effort, intelligent direction and skillful execution. It represents the wise choice of many alternatives. All of our recipes are a family tradition which have been handed down from generation to generation. We take pride in preserving their authenticity to provide you with the best Mexican gourmet cuisine.

Please visit our Blanco Location:
El Mirasol
13489 Blanco
San Antonio, TX 78216
(210) 479-8765
http://www.CalvillosMexicanFood.com

Menu designed with Elijah Zane Echeveste

PAELLA VALENCIANA EVERY SUNDAY
A Spanish family recipe of seafood, meats, and vegetables mixed with saffron rice saffron. Served with a side of aioli and house salad.
20.95

OPEN FOR BREAKFAST
Serving traditional Menudo, breakfast tacos, Chilaquiles, and more Saturday and Sunday from8 am - 12 pm.

¡Aqui se Come Bien!

Gluten Free
Allow time for preparation

Gift cards available