

El Mirasol

CULINARIA MEXICANA

ENCHILADAS

SEAFOOD ENCHILADAS

Served with white rice and plantains

LOBSTER ENCHILADAS* ☀
(2) Lobster sautéed in white wine with fresh herbs with mozzarella cheese topped with a lobster cream sauce. 14.95

PESCA ENCHILADAS* ☀
(2) Combination of lobster, snapper and shrimp sautéed in white wine with lobster cream and fresh herbs with mozzarella cheese 14.95

SHRIMP ENCHILADAS
(2) Shrimp sautéed in white wine and fresh herbs with mozzarella cheese topped with your choice of **chipotle, cilantro or poblano cream**. 14.95

All enchiladas below served with refried beans and rice.
**Topped with Mexican Cream and Queso Cotija*

PLATILLO MEXICANO* ☀ (Seasonal)
Combination of shredded chicken breast enchiladas with chipotle and poblano cream with half a Chile En Nogada. 15.95

ENCHILADAS SOLUNA* ☀
(3) Combination of shredded chicken breast enchiladas with chipotle, cilantro and poblano cream. 15.95

ENCHILADAS MIRASOL* ☀ *
(3) Combination of shredded chicken breast enchiladas with mole, tomatillo sauce and a cheese enchilada with chile ancho. 15.50

ENCHILADAS A LA MEXICANA* ☀
(3) Combination of shredded chicken breast enchiladas with chipotle and poblano cream and a cheese enchilada with chile ancho. 15.95

ENCHILADAS DE CREMA CHIPOTLE
(2) Shredded chicken breast enchiladas with our crema chipotle sauce. 13.95

ENCHILADAS DE CREMA CILANTRO
(2) Shredded chicken breast enchiladas with our crema cilantro sauce. 13.95

ENCHILADAS DE CREMA POBLANO
(2) Shredded chicken breast enchiladas with our crema poblano sauce. 13.95

CHILE ANCHO ENCHILADAS* ☀
(2) Corn tortillas filled with mozzarella cheese topped with **our signature chile ancho sauce**, cabbage and avocado slices. 13.25

ENCHILADAS DE MOLE* ☀ *
(2) Shredded chicken breast enchiladas with savory mole sauce topped with Mexican table cream. 13.15

ENCHILADA DE VERDURAS
(2) Corn tortillas filled with sautéed vegetables and spinach, topped with tomatillo sauce, mozzarella, cabbage and sliced avocado. Served with white rice and plantains. 13.15

ENCHILADAS DE BEEF FAJITA
(2) Marinated inside skirt with sautéed onions and tomatoes with gravy topped with Mozzarella or cheddar cheese. 13.25

CHEESE ENCHILADAS
(2) Mozzarella or cheddar cheese enchiladas with beef gravy. 9.15

ENCHILADAS VERDES
(2) Shredded chicken breast enchiladas with tomatillo sauce, sour cream and mozzarella cheese. 13.25

NACHOS

FIESTA NACHOS
A combination of shrimp, chicken and beef nachos served with guacamole, jalapeños and chipotle cream. 13.95

SHRIMP NACHOS
Shrimp sautéed in white wine and herbs with mozzarella cheese served with guacamole, chipotle cream and jalapeños. 13.95

CHICKEN NACHOS
Shredded chicken breast with beans and mozzarella cheese served with guacamole, chipotle cream and jalapeños. $13.95

CHEESE NACHOS
Cheddar cheese nachos served with jalapeños and guacamole. 8.95

NACHOS COMPUESTOS
Bean and cheddar cheese nachos with guacamole and jalapeños. 9.50

BEEF NACHOS RANCHEROS
Beans and cheddar cheese nachos with tender shoulder meat, guacamole, and jalapeños. 13.95

☀ El Mirasol Specialty

* Item Contains Peanuts

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

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesss

ANTOJITOS *appetizers*

FRESH GUACAMOLE 8.95

QUESO MIRASOL 5.95
With beef 6.95

HONGOS FLAMEADOS
Sautéed mushrooms in chile ancho sauce topped with mozzarella cheese. 7.95

QUESO FLAMEADO
Chorizo with a combination of two cheeses. 6.50

RAJAS DE CHILE POBLANO
Sautéed chile poblano strips and onions in a white cream sauce. 6.95

CRAB TAQUITOS POBLANOS
(4) Grilled mini corn tortillas with lump crab, sautéed rajas, onions in a creamy white sauce with mozzarella cheese. 11.75

CEVICHE
Marinated snapper with tomatoes, onions, chili peppers and herbs. 11.95

CHALUPAS MIRASOL *
(3) Mini corn tortillas lightly fried with shredded chicken breast topped with chile ancho, mole, and tomatillo sauce with Mexican table cream, onions and queso cotija. 8.25

CAMPESINOS ☀ *
(4) Grilled corn tortillas filled with refried beans, mozzarella cheese and mole topped with cabbage, sliced avocado, queso cotija, Mexican cream, and pico de gallo. 11.50

SHRIMP CAMPESINOS
(4) Grilled corn tortillas filled with sautéed shrimp, spinach and mozzarella cheese. Topped with cabbage, tomatillo sauce, Mexican table queso cotija and avocado slices. 14.59

HUERFANITOS
(4) Grilled corn tortillas filled with refried beans, cabbage, tomato, slices of onion and avocado. 7.95

SOPAS *soup*

CHICKEN SOUP
Rich chicken broth with chicken breast, rice and sliced avocado.
Sm 5.25 Lg 6.50

TORTILLA SOUP
Chile broth with shredded chicken breast, tortilla chips, pork rinds, queso fresco, and sliced avocado.
Sm 6.25 Lg 7.50

ENSALADAS *salads*

CAESAR SALAD
Romaine lettuce, avocado, tomatoes, Parmesan cheese, croutons and Caesar dressing. 7.50
With chicken or shrimp 14.95 With salmon 15.95

SPINACH SALAD
Our famous Balsamic dressing with sliced red onions, apples and almonds. 6.50
With chicken or shrimp 14.95 Salmon. 15.95

ENSALADA DE MAR Y SOL
Spring mix greens with lump crab and grilled shrimp with a creamy white balsamic vinaigrette. 15.95

LUMP CRAB AVOCADO RELLENO
Avocado filled with lump crab, tomatoes with a fresh herb vinaigrette over a bed of Romaine lettuce. 15.95

QUESADILLAS

SHRIMP OR LOBSTER QUESADILLA
(2) Grilled flour or corn tortillas with lobster or shrimp sautéed in wine, tomato and herbs topped with mozzarella cheese, served with chipotle cream and guacamole. 13.50

QUESADILLA DE RAJAS POBLANAS
(2) Grilled flour or corn tortillas with sautéed chile poblano strips and onions in white cream with mozzarella cheese. 8.25

QUESADILLA DE HONGOS
(2) Grilled flour or corn tortillas with sautéed mushrooms in chile ancho sauce with mozzarella cheese. 8.25

BEEF OR CHICKEN QUESADILLAS
(2) Grilled flour tortilla with tender shoulder meat or chicken breast with mozzarella cheese and pico de gallo. Served with borracho beans and rice. 12.50

Now open at 11:00 a.m.

El Mirasol • 13489 Blanco Rd. • San Antonio, TX 78216
(210) 479-8765 • www.Calvillosmexicanfood.com

TAMPIQUEÑA steak

CARNE A LA TAMPIQUEÑA
Grilled marinated outside fajita skirt with green onions, a cheese enchilada topped with poblano cream sauce and borracho beans. 24.99

TAMPIQUEÑA AL CHEF
Grilled marinated outside fajita skirt topped with a creamy spinach-mushroom white wine sauce. Served with a Caesar salad, sliced avocado, and a side of sautéed vegetables. 27.99

PLATILLOS PLATES

SALMON A LA PARRILLA
Grilled salmon with your choice of chipotle, cilantro, or poblano cream. Served with white rice and a spinach salad. 16.95

CHILE EN NOGADA
Poblano pepper filled with sautéed beef, pork, almonds, tomatoes, and a combination of dry fruit in a sweet sherry wine. Topped with a white wine almond cream sauce and pomegranates. Served with borracho beans and rice. 15.95

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 1 beef taco al carbon, 1 cheese enchilada, 1 chicken flauta, and 1 cheese quesadilla with pico de gallo. Served with borracho beans and rice. 14.95

GUISADO RANCHERO
Slowly cooked marinated inside skirt in a salsa Ranchera with sliced serrano peppers. Served with borracho beans and rice. 13.59

CHICKEN MOLE *
Grilled chicken breast with mole. Served with refried beans and rice. 15.50

CHICKEN FLAUTAS
(3) Corn tortillas filled with shredded chicken breast topped with guacamole, Mexican cream, and queso cotija. Served with refried beans and rice. 12.99

SPECIALTY TAQUITOS

Served on homemade corn tortillas with borracho beans

TACOS AL CARBON
(3) Grilled shoulder meat served with cilantro and onions. 12.95

TACOS DE POLLO LOCO
(3) Grilled chicken thighs marinated in mojo de ajo, with creamy rajas poblano and chipotle cream. 13.25

TAQUITOS DE PUERCO EN SALSA VERDE
(4) Roasted pork in tomatillo and mushroom sauce topped with cilantro. 12.95

TAQUITOS DE CARNE ADOBADA
(4) Roasted pork cooked with chile ancho sauce topped with cilantro. 12.95

TACOS AL PASTOR
(3) Grilled marinated pork butt in achiote and orange served with cilantro, onions and pineapple. 12.95

PORK LOIN TACOS
(4) Grilled marinated pork loin served with cilantro and special pico de gallo. 12.95

TAQUITOS DE CABRITO
(3) Marinated and roasted cabrito served with cilantro and special pico de gallo. 13.95

TAQUITOS DE PUERCO
(4) Roasted pork marinated with fresh herbs served with cabbage, queso fresco, cilantro and sliced avocados. 13.95

El Mirasol Specialty

*** Item Contains Peanuts**

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Good things come from Sysco Central Texas *We proudly use Sysco*

PARRILLA grill

Served with borracho beans & rice

PARRILLADA
Grilled marinated inside skirt or chicken breast with bell pepper, onions and tomatoes.
½ lb. 14.95 • 1 lb. 24.95 **With shrimp ½ lb. 15.95 • 1 lb. 25.95**

POLLO A LA PARRILLA
Grilled marinated chicken breast with grilled green onions and a Caesar salad. 14.95
With chipotle, cilantro or poblano cream 16.50

POLLO LOCO
Grilled chicken thighs marinated al mojo de ajo with grilled green onions and a Caesar salad. 15.59
Add creamy Rajas Poblanos 17.95

CHILE POBLANO AL CARBON
Grilled poblano pepper filled with shredded chicken breast and mozzarella cheese with poblano cream. 15.95

TACOS ARRACHEROS
(2) Grilled marinated inside skirt or chicken breast sautéed with onions, bell peppers and tomatoes. 12.25

TACOS NORTEÑOS
(2) Grilled flour tortilla with grilled shoulder meat or grilled chicken breast, refried beans, mozzarella cheese and sliced avocado. 12.99

FAJITA TACOS
(2) Grilled marinated inside skirt or chicken breast. 12.15

BEEF OR CHICKEN TACOS A LA PARRILLA
(2) Grilled corn tortillas with tender grilled shoulder meat or shredded chicken breast, refried beans and mozzarella cheese, cabbage, pico de gallo and sliced avocado. 12.99

MAR Y SOL

SNAPPER MIRASOL
Snapper lightly breaded and sautéed in white wine with your choice of chipotle, cilantro or poblano cream. Served with white rice, vegetables, plantains and a house salad. MARKET

PESCADO VERACRUZ
Snapper lightly breaded and sautéed in white wine and Veracruz sauce. Served with white rice, vegetables, plantains and a house salad. MARKET

SHRIMP MIRASOL
(5) Jumbo shrimp sautéed in white wine with your choice of chipotle, cilantro, or poblano cream. Served with white rice, vegetables, plantains and a house salad. 24.95

FISH OR SHRIMP TACOS
(2) Grilled corn tortillas with **shrimp or tilapia** sautéed in white wine and herbs and mozzarella cheese, topped with cabbage and your choice of **chipotle, cilantro, or poblano cream**. Served with borracho beans and white rice. 13.75

BEBIDAS beverages

PELLEGRINO	4.25
LEMONADE	2.85
COFFEE	2.85
TEA	2.85
SOFT DRINKS	2.85

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

POSTRES desserts

FLAN
Cream caramel custard with coconut. 6.25

EMPANADA DE GUAYABA
Pastry dough filled with guava and cream cheese, topped with ice cream. 6.25

PASTEL DE TRES LECHES 6.25

CHURROS
Fried pastry dough with cinnamon and sugar and scoop of vanilla ice cream. 6.25

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