SOLUNA

EL ARTE DE LA COCINA MEXICANA

MARGARITAS

Margaritas Tradicionales 11
Frozen or on the rocks

Margaritas de Sabor 12
Amaretto • Blackberry • Blue Curacao • Mango
Coconut Chambord • Midori • Peach • Raspberry
Presidente • Sangria • Strawberry

Margarita SoLuna 12
Don Julio and Grand Marnier

CHISPAS

Chispa 12
Handmade margarita prepared with tequila and Cointreau

Flavored Chispas 12.50
Amaretto • Blackberry • Blue Curacao • Mango
Coconut Chambord • Midori • Peach • Raspberry
Presidente • Sangria • Strawberry

Citron Chispa 12
Our handmade margarita with fresh orange juice

Amor Y Pasión Martini Mexicano 12
Handmade margarita prepared with agave, tequila and Grand Marnier

Bry Rye 12
Stoli Vodka, Cointreau & grapefruit

BEBIDAS ALCOHOLICAS

Top Shelf Tequila 18

Reserva De La Familia • Herradura Supremo
Don Julio 70 • Don Julio 1942 • Herradura Supremo

Tequilas 9
Don Julio • Don Julio Silver • Don Julio Reposado
Don Julio Añejo • Cazadores • Hornitos • Herradura
Herradura Silver • Herradura Reposado
Herradura Añejo • Patron • Patron Silver
Patron Reposado • Cazadores Reposado

Strawberry Daiquiri 9

Piña Colada 9

Mixed Drinks 9

Mojitos 9
Lime • Blue Curacao • Mango • Midori
Peach • Raspberry • Strawberry

Paloma 9
Tequila & grapefruit soda

Martini or Cosmo 12

SoLuna Martini 12
Fresh lime juice, tequila & Cointreau

Curacao Martini 12
Coconut vodka and blue curacao

Red Sangria 11

Diablo 12
Clamato, fresh lime juice & tequila

Charrita 12
Topo Chico with Don Julio and fresh lime juice

CERVEZAS

Draft Beer 5.95
Modelo Especial • Negra Modelo • Pacifico
XX Lager • Corona

Imported Beer 4.75
Amstel Light • Bohemia • Carta Blanca • Tecate
Corona Extra • Corona Light • Dos XX Amber
Heineken • O'Douls

Domestic Beer 4.25
Miller Lite • Coors Light • Bud Light • Budweiser
Michelob Ultra • Shiner Bock • O'Douls *(Non-Alcoholic)*

Micheladas 7.95

VINO 9
Vino Por Vaso • Cabernet • Pinot Noir
Sauvignon Blanc • Chardonnay • Pinot Grigio

ENTRADAS

Guacamole Fresco 10

Guacamole Picosito 10
Spicy guacamole with serrano peppers

Queso Casero 6.50
with beef 7.50

Queso Flameado 7.50
Chorizo with melted cheese served with flour tortillas

Rajas de Chile Poblano 7.50
Sautéed chile poblano strips & onions in a white cream

Nachos 8.50
Cheddar cheese nachos served with jalapeños and guacamole

Nachos Compuestos 10.75
Beans and cheddar cheese nachos with guacamole and jalapeños

Nachos Rancheros con Carne o Pollo 14.95
Shoulder meat with cheddar chees or chicken with mozzarella cheese and beans, served with jalapeños and guacamole

Nachos de Camaron 15
Sautéed shrimp in white wine and herbs with mozzarella cheese and fresh guacamole

Calamari 12.95
Lightly fried squid served with tomato sauce

Chalupa de Ceviche 10.50
Tostada topped with ceviche, guacamole, lettuce, queso fresco and crema

Ceviche 14.95
Marinated snapper with tomatoes, onions, chile peppers, and herbs

Cocktail de Camaron (6) 14.95
Shrimp cocktail

Quesadillas de Camaron o Langosta 16.95
Grilled flour tortillas with sautéed lobster or shrimp in white wine, tomato and herbs with mozzarella cheese. Served with chipotle cream and guacamole

Tacos de Ribeye 25
(6) Grilled ribeye tacos served on corn tortillas, pico de gallo especial and borracho beans

Antojitos SoLuna 26
Sampler platter with 1 taco norteño, 1 quesadilla de rajas, 1 beef quesadilla, 1 quesadilla de queso flameado, 1 chicken quesadilla, 1 taco al pastor, and 1 taco al carbon

Botana Mar Y Sol 27
Sampler platter with 2 taquitos poblanos, 2 taquitos veracruz, 1 lobster quesadilla, 1 shrimp taco, and 1 fish taco

Botana Mexicana 26
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 meat 14.95

SOPAS

Sopa de Pollo Large 7.95 • Small 5.95
Chicken broth with shredded chicken breast and rice with sliced avocado

Sopa de Tortilla Large 7.95 • Small 5.95
Dry chile broth with shredded chicken breast with tortilla chips, pork rinds, queso fresco, & sliced avocado

Caldo de Vegetales 7.95
Shredded chicken, Spanish rice, squash, and zucchini

Caldo de Fideo 6.95
Vermicelli with beans

BEBIDAS

Café or Tea	2.25	**Limonada**	2.75
Sodas	2.75	**Jugo de Naranja**	4.50
Topo Chico™ & Fresh Lime Juice	3.50	**Freshly Squeezed Orange Juice**	4

ENSALADAS

Lump Crab Avocado 18.95
Lump crab with sliced avocado, tomato & caviar with basil & tomato dressing

Aguacate Relleno de Cangrejo 17.95
Avocado filled with lump crab, shrimp & Romaine lettuce served with a fresh herb vinaigrette

Ensalada de Mar y Sol 18.95
Spring mix greens with lump crab & grilled shrimp with a creamy parsley dressing

Ensalada Caesar 9.95
with beef, chicken or shrimp 15.95 • with salmon 19.95

Ensalada de Espinacas con Balsamic
Vinagreta 9.95
with beef, chicken or shrimp 15.95 • with salmon 19.95

MAR Y SOL

Almohada 29.95
Snapper steamed to perfection topped with shrimp in a foil pillow with bay leaves, bell peppers, tomatoes, sliced lemon, serrano peppers, garlic, and olive oil with lime juice

Huachinango SoLuna 24.95
Snapper lightly breaded & sautéed in white wine with your choice of chipotle, cilantro or poblano cream. Served with white rice, vegetables and plantains

Huachinango Al Ajillo 24.95
Snapper sautéed with garlic and chile guajillo. Served with white rice, vegetables and plantains
with sauteéd shrimp (3) 29.95

Pescado a La Veracruzana 24.95
Snapper lightly breaded and sautéed in white wine and Veracruz sauce. Served with white rice, vegetables and plantains

Shrimp al Ajillo (6) 22.95
Sauteéd shrimp with garlic and chile guajillo. Served with white rice, sautéed vegetables and plantains

Camarones a la Parilla (6) 24
Grilled skewered shrimp with red onion, bell pepper, lemon & yellow squash. Served with borracho beans, sautéed vegetables, white rice, and plantains

Camarones SoLuna (6) 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

Pasta de Mar 17.95
Fettuccine, sautéed shrimp and hearts of palm. Choice of Chipotle cream or Lemon Butter *(angel hair upon request)*
With shrimp or lobster 20.95

Pastel de Jaiva (2) 16.95
Lump crab cake with spring mix and creamy parsley dressing

Poblano del Mar 24.95
Poblano pepper filled with sautéed snapper, shrimp & salmon topped with white wine cream sauce. Served with white rice and vegetables

Enchilada de Mar (2) 18.95
Snapper, shrimp and lobster sautéed in white wine, topped with white wine lobster cream. Served with white rice and plantains

Enchiladas de Langosta (2) 17.95
Lobster sautéed in white wine and herbs topped with white wine lobster cream. Served with white rice and plantains

Enchiladas de Camaron (2) 16.95
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) 15.95
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

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 poblanos and lump crab

Taquitos de Pescado (3) 11.95
Softly rolled corn tortilla, lightly breaded tilapia, lettuce, diced tomatoes, and chipotle cream

= SoLuna Favorite
= Gluten Free
= Allow time for preparation

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

ESPECIALIDADES DE LA PARRILA

Carne a la Tampiqueña 24
Grilled marinated outside fajita skirt with green onions. Served with a mole enchilada and refried beans
Add creamy rajas poblanas 26

Tacos Tampiqueños 16.95
Thinly sliced Tacos de Tampiqueña meat, served on a bed of fresh guacamole and corn tortillas. Served with borracho beans

Tampiqueña a la Chef 27
Marinated outside skirt with a white wine mushroom and spinach cream sauce. Served with sautéed vegetables and white rice

Mar y Tierra 30
Marinated outside skirt and sautéed shrimp with a white wine mushroom and spinach cream sauce. Served with sautéed vegetables and white rice

Chuleta de Res 25
Ribeye served with mashed potatoes, pico de gallo especial, frijoles borrachos, and a side house salad with aioli

Pollo a la Chef 19.95
Grilled marinated chicken breast with a white wine mushroom and spinach cream sauce. Served with sautéed vegetables and white rice
with shrimp 24.95

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*

Pollo Loco 16.95
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*

Pollo SoLuna 17
With grilled chicken breast, guacamole fresco, grilled Mexican onions and borracho beans

Chile Poblano al Carbon 16.95
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) 13
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) 12.50
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) 14.50
Grilled marinated pork in achiote & orange served on corn tortillas. Topped with cilantro, onions and pineapple. Served with borracho beans

Tacos al Carbon (3) 13.50
Sautéed shoulder meat with cilantro, onions, and tomatoes served on corn tortillas. Served with borracho beans

Tacos de Pollo Loco (3) 16.95
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 & onions. Served with rice and borracho beans 17.95

Quesadillas Poblanas (4) 17.95
Grilled corn tortillas filled with shredded chicken breast, poblano al carbon, cabbage, avocado, cream, and cotija cheese

Pasta SoLuna 17.95
Fettuccine, grilled chicken breats & hearts of palm. Choice of Chipotle cream or Lemon Butter
(angel hair upon request)

Tacos Campesinos (3) 17.95
Grilled corn tortillas with shredded chicken breast, mole and topped with sour cream, cotija and cabbage

ESPECIALIDADES DE LA CASA

Chile En Nogada 15.95
Poblano pepper filled with sautéed beef, pork, almonds, tomatoes, and a combination of dry fruit and topped with almond cream and pomegranates. Served at room temperature

De Todo un Poco 17.95
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 tomatillo 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 29.95
Baby goat marinated with fresh herbs. Served with pico de gallo especial and borracho beans

Tacos de Cabrito (3) 16.95
Served on corn tortillas with pico de gallo especial and borracho beans

Tacos de Carnitas (3) 14.95
Baked marinated pork loin served over corn tortillas with pico de gallo Especial. Served with borracho beans

ENCHILADAS

Enchiladas SoLuna (3) 17.95
Chicken enchiladas with a combination of poblano, cilantro and chipotle creams. 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) 14.95
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) 17.95
Combination of chipotle, poblano and antigua enchiladas. Served with refried beans and rice

Enchiladas MiraSol (3) 17.95
Combination of enchilada verde, mole and antigua. Served with refried beans and rice

Enchiladas de Espinaca (3) 17.95
Fresh sautéed spinach in cheese wrapped in fresh corn tortillas with your choice of chipotle, cilantro or poblano cream sauce. Served with white rice and plantains

Enchiladas Norteñas (2) 16.95
Sautéed beef fajita with onions and tomatoes topped with green onions. Served with refried beans and rice

Enchiladas Verdes (2) 14.95
Shredded chicken breast, Swiss cheese and tomatillo sauce. Served with refried beans and rice

Enchiladas de Mole (2) 14.95
Shredded chicken breast enchiladas with mole, topped with crema & queso fresco. Served with refried beans and rice

Enchiladas de Queso (2) 10.95
Mozzarella or cheddar cheese topped with beef gravy. Served with refried beans and rice

Platillo Mexicano 19.95
Served with 1 enchilada de cilantro, 1 enchilada de chipotle, and half a chile enogada. Served with refried beans and rice

POSTRES

Flan 7
Cream caramel custard with coconut

Churros 8
Served with ice cream

Empanada de Guayaba 8
Pastry dough filled guava and cream cheese topped with ice cream

Pastel de Tres Leches 7
A traditional Mexican delicacy

Ice Cream 2.50

CAFE

Café Mexicano 8.95
Tequila, Kahlua and Bailey's

Espresso 5.50

Cappuccino 5.50
Vanilla • Caramel • Hazelnut 6

BREAKFAST
EVERY SATURDAY & SUNDAY

8AM - 12PM
Menudo • Barbacoa • Migas • Huevos Rancheros
Mimosas with Fresh Orange Juice

SUNDAY PAELLA

Our Traditional Paella Valenciana
A Costa Family recipe! Served with a complimentary glass of red or white wine and hot bolillos. *22.95*

LUNCH

Monday - Friday
11:30 AM - 2:30 PM

"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 other Locations!

El Mirasol
13489 Blanco
San Antonio, TX 78216
(210) 479-8765

El Mirasol @ Alon
100003 NW Military Highway
San Antonio, TX 78231
210-592-8576

www.CalvillosMexicanFood.com

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