SOLUNA

EL ARTE DE LA COCINA MEXICANA

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

SOUPS & SALADS

Caldo de Pollo *7.50*
Chicken broth with shredded chicken breast and rice with fresh, sliced avocado

Sopa de Tortilla *7.50*
Dry chile broth with shredded chicken breast with tortilla chips, pork rinds, queso fresco and fresh fresh sliced avocado

Caldo de Verduras *7.95*
Shredded chicken breast, Spanish rice, zucchini, and squash

Caldo de Fideo *6.95*
Vermicelli soup with beans

Ensalada de Mar y Sol *13.95*
Spring mix greens with lump crab and grilled shrimp with a creamy white balsamic vinaigrette dressing

Spinach or Caesar Salad *13.95*
With chicken or shrimp

Grilled Salmon Salad *16.95*
Your choice of chipotle, cilantro, or poblano sauce

Aguacate Relleno *13.50*
Avocado stuffed with shrimp and crab meat

Lump Crab Avocado *14.95*
Lump crab with fresh sliced avocado, tomato, and caviar with basil and tomato dressing

TACOS

Tacos Campesinos (3) *10.95*
Grilled corn tortillas filled with chicken breast and mole topped with cabbage, cotija cheese and cream

Tacos de Fajita (2) *11.50*
Grilled, marinated beef fajita or chicken fajita with corn or flour tortillas. Served with refried beans, rice and guacamole salad

Tacos de Pescado (3) *11.95*
Grilled corn tortillas with fish sautéed in white wine and herbs topped with cabbage and chipotle cream

Tacos de Camaron (2) *11.95*
Grilled corn tortillas with shrimp sautéed in white wine and herbs with mozzarella cheese topped with cabbage and chipotle cream. Served with borracho beans

Tacos de Carnitas *11.95*
Baked marinated pork loin served over corn tortillas with pico de gallo especial. Served with borracho beans

Cabrito Tacos (3) *11.95*
Cabrito marinated with fresh herbs and your choice of corn or flour tortillas. Served with borracho beans

Tacos al Pastor (3) *11.95*
Grilled marinated pork in achiote and orange served on corn tortillas, topped with cilantro, onions and pineapple. Served with borracho beans

Tacos Norteños (2) *11.95*
Flour Tortillas filled with grilled tender shoulder meat, beans, cheese, and fresh sliced avocado. Served with beans, rice and guacamole salad

Tacos al Carbon (3) *11.95*
Shoulder meat mixed with pico de gallo with corn or flour tortillas. Served with borracho beans

Tacos de Pollo Loco (3) *13.50*
Grilled chicken thighs with creamy rajas poblanas and Chipotle cream. Served with borracho beans

Tacos Arracheros (3) *12.95*
Arrachera meat mixed with tomatoes and peppers with corn or flour tortillas. Served with borracho beans

ENCHILADAS

White Cheese or Cheddar Cheese Enchiladas (2) *8.50*
Served with rice, beans and guacamole salad.

Enchiladas Chipotle, Poblano, or Cilantro (2) *11.50*
Shredded chicken breast with your choice of chipotle, cilantro or poblano cream. Served with refried beans, rice and guacamole salad.

Enchiladas De Mole Poblano (2) *11.50*
Shredded chicken breast with mole. Served with refried beans and rice.

Enchiladas Norteñas (2) *11.50*
Sautéed beef fajita with onions and tomatoes topped with green onions. Served with refried beans, rice and guacamole salad.

Enchiladas Verdes (2) *11.50*
Shredded chicken breast with Swiss cheese and tomate de fresadilla sauce. Served with refried beans and rice and a guacamole salad.

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

ESPECIALIDADES

Chalupa SoLuna *7.95*
Shredded chicken breast with beans, guacamole and mozzarella cheese

Flautas de Pollo (3) *9.75*
Corn tortillas filled with shredded chicken breast topped with guacamole, Mexican cream and queso cotija. Served with refried beans and rice

Quesadillas de Carne o Pollo (2) *9.95*
Grilled flour or corn tortillas with grilled shoulder meat or chicken breast with mozzarella cheese. Served with borracho beans, rice and guacamole salad

Pollo a La Parilla *12.95*
Grilled chicken breast served with rice, borracho beans, grilled onions, and a Caesar salad

Chile Relleno *12.95*
Pan-fried poblano pepper with your choice of cheese or meat. Served with rice & beans

Guisado Ranchero *12.95*
Sautéed beef fajita, with onions and tomatoes. Served with borracho beans, rice and guacamole salad

Calabacita con Carne de Puerco *12.95*
Zucchini cooked with pork and corn. Served with rice, refried beans and guacamole salad

Carne de Puerco en Salsa Verde *12.95*
Pork meat cooked in tomate de fresadilla sauce and mushrooms. Served with rice, beans and guacamole salad

Carne Adobada Plate *12.95*
Pork meat marinated with bay leaves, cinnamon and red peppers. Served with rice, beans and guacamole salad

HOUSE SPECIALS

Pasteles de Jaiva (2) *12.95*
Lump crab cake with spring mix and creamy caper dressing

Enchiladas de Mar (2) *12.95*
Snapper, shrimp and lobster sautéed in white wine, topped with white wine lobster cream. Served with white rice and plantains

Enchiladas de Langosta (2) *12.95*
Lobster sautéed in white wine and herbs topped with white wine lobster cream sauce. Served with white rice and plantains

Enchiladas de Camaron (2) *12.95*
Shrimp sautéed in white wine and herbs topped with chipotle, cilantro or poblano cream. Served with white rice and plantains

Ceviche *11.50*
Marinated snapper with tomatoes, onions, chile peppers and herbs

Camarones Soluna *13.95*
Fresh shrimp lightly breaded and sautéed in white wine with your choice of chipotle, cilantro or poblano cream. Served with plantains, rice, sautéed vegetables and a house salad

Angel Hair Pasta *14.95*
Chicken, shrimp or lobster with your choice of Chipotle, Cilantro, Poblano cream or butter garlic topped with Parmesan cheese

Fettuccine *14.95*
Chicken, shrimp or lobster with hearts of palm with your choice of poblano, cilantro or chipotle cream topped with Parmesan cheese

Huachinango al Ajillo *15.95*
Snapper sautéed with garlic and chile guajillo served with mashed potatoes and a first-course salad

Camarones al Ajillo (5) *15.95*
Shrimp sautéed with garlic and chile guajillo served with mashed potatoes and a first-course salad

BEBIDAS

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

"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
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Gluten Free

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

SUNDAYS ONLY

Our Traditional Paella Valenciana

A Costa Family recipe! Served with a complimentary glass of red or white wine and hot bolillos.

22.95

BREAKFAST EVERY SATURDAY AND SUNDAY

8AM - 12PM

Menudo • Barbacoa • Migas • Huevos Rancheros • Mimosas with Fresh Orange Juice