



Lindo Michoacán

gourmet mexican cuisine
Las Vegas Nevada



Lindo Michoacan 1990



**"The Original"
LINDO - DESERT INN**
2655 E Desert Inn Rd.
702.735.6828



LINDO - SUMMERLIN
10082 W Flamingo Rd.
702.838.9990



LINDO - LA LOMA
645 Carnegie St.
702.837.6828



LINDO - PALACE STATION
(INSIDE) 2411 W. Sahara Ave
702.253.2916



IL TORO E LA CAPRA
6435 S Decatur Blvd,
Las Vegas, NV 89118
702.331.6090

"The Original" Lindo Michoacán D.I. first opened its doors on January 6th, 1990. It started with one dining room which only seated 12 tables. Now, the original Lindo Michoacán is a three dining room restaurant that seats over 300 people and has expanded to three locations and Il toro E La Capra an Italian and Mexican fusion restaurant.

Javier Barajas

The proud owner of Lindo Michoacan restaurant learned to cook when his grandparents, Timoteo and Ninfa, sent him to study at the seminary in Michoacan.

At the seminary, a wooden revolving service

door (the torno) **Separated the nuns** in the kitchen from the priests and students in the dining hall. Through a crack in the door, Javier developed a friendship with Mother Superior.

After a few months **Sister Anita** asked Javier if he would come to the kitchen everyday to help the nuns lift and move the heavy pots and pans. She noticed right away that Javier was quick and eager to learn.

Before long, she was teaching him how to help with the food preparations as well.

He spent years mastering the secrets of Michoacan cuisine.

Now Javier and his family bring the great food and cultural traditions of **Lindo Michoacan** to Las Vegas.

In México they say, "If you want good food, go to Michoacan." In Las Vegas we say, "If you want good food, come to Lindo Michoacan."





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www.lindomichoacan.com



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✳️ Thoroughly cooked food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellstock reduces the risk of food borne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are served raw or undercooked. ❤️ For your health, meals are prepared in Canola and Olive Oil.

HUEVOS

(eggs)

Served with rice and beans & fideo soup



***HUEVOS RANCHEROS.....16**
Two fried eggs over fried corn tortillas, topped with our pork chile verde and Spanish sauce.

***HUEVOS con CHORIZO.....16**
Scrambled eggs with Mexican sausage and pico de gallo. Served with tortillas.

***HUEVOS a la MEXICANA.....15**
Scrambled eggs with chopped tomatoes, onions, cilantro, and a little jalapeño.

MENUDO (Saturday and Sunday only)
Michoacan style. Served with home made tortillas.
18 Large



***CHILAQUILES.....15**
Pieces of fried corn tortillas smothered with our green or red sauce, onions. Topped with queso fresco and a touch of sour cream.
With two eggs 17 With carne asada 25

***OMELET a la MEXICANA.....16**
Eggs, chopped tomatoes, chopped onions, cilantro, jalapeños, filled with avocado and cheese.

***HUEVOS con NOPALITOS.....16**
Scrambled eggs with Mexican cactus and pico de gallo. Served with tortillas

***HUEVOS DIVORCIADOS15**
One egg is topped with salsa verde, while the other is topped with red sauce over fried corn tortillas, eggs cooked to your style.

***HUEVOS con MACHACA.....16**
Shredded roast pork or beef, mixed with pico de gallo and scrambled eggs

BURRITO AMANECEER.....11
A breakfast burrito made with queso Oaxaca, cheddar cheese, guacamole, scrambled eggs, bacon, seasoned potatoes all wrapped in our home made flour tortilla . Served with our sour cream and habanero sauce to dip.
Add Chorizo \$13

TORCRUDA14
A torta to cure all hangovers! We make our own telera bread, sandwich served with beans, your choice of red or green chilaquiles, onions, scrambled eggs, queso fresco, drizzled with our sour cream and habanero sauce. Served with French fries and chiles en vinagre.
Add Carne Asada \$17 Add Chorizo \$18

ENSALADAS

(salads)

All our dressing are made in house with fresh ingredients

ENSALADA de AGUACATE 15
Crisp green salad with fresh avocado slices, tomato, shredded cheese and your choice of dressing: our Buttermilk Ranch, Blue cheese, Caesar Dressing, Javier's Ranch (our house ranch dressing with a little kick), chipotle- Caesar, cilantro vinaigrette or our orange vinaigrette dressing.

CHIPOTLE CAESAR SALAD..... 13
Crisp romaine lettuce, grilled corn, queso fresco, cilantro, tomatoes, topped with our chipotle-caesar dressing, and corn bread.
Add chicken 17 Add shrimp 18



ENSALADA MARINERA 18
Two avocado shells filled with avocado, diced shrimp, tomato, onions, cilantro, with lime juice. Served on a bed of lettuce with saltine crackers.

MICHOACÁN COBB SALAD 17
Crisp romaine lettuce, topped with chicken, applewood smoked bacon, blue cheese crumbles, bell peppers, onions, cilantro, avocado, tomato, chorizo sausage, our Javier's ranch dressing, and crispy tortilla strips.

DINNER SALAD.....8
Crisp lettuce and pico de gallo topped with Shredded cheese and your choice of dressing: our Buttermilk Ranch , Blue cheese, Caesar Dressing, Javier's Ranch (our house ranch dressing with a little kick), chipotle- Caesar, cilantro vinaigrette or our orange vinaigrette dressing.

ENSALADA DE BETABEL 12
Crisp Spring mixed salad with beets, goat cheese, orange pieces, walnuts that we candy coat with Mexican caramel, topped with pickled red onion. Served with our delicious orange vinaigrette

ENSALADA SUPREMA con POLLO a la PARRILLA 16
A large flour shell filled with crisp shredded lettuce, grilled chicken breast, fresh tomatoes, shredded cheese, onion topped with avocado slices, and your choice of dressing: Our Buttermilk Ranch , Blue cheese, Caesar Dressing, Javier's Ranch (our house ranch dressing with a little kick), chipotle- Caesar , cilantro vinaigrette or our orange vinaigrette dressing.
Shrimp or Steak 17



***CARNE ASADA MIXED GREENS SALAD..... 22**
Carne asada, mixed fresh greens, tomatoes, bell peppers, jicama, salsa, carrots, cilantro, and our delicious cilantro vinaigrette. Topped with crispy onion rings.



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ESPECIALIDADES
de COCHINITO
(pork specialties)

Served with rice, beans, guacamole,
tortillas, and fideo soup.

FAJITAS de MARRANITO™24
Marinated carnitas, stir-fried with green, red and yellow peppers, onions, cilantro, tomato and spices. Served with guacamole and sour cream. Can add cueritos (Pork Skins)

CARNITAS a la COCA-COLA™24
Carnitas in a Coca-Cola sauce made with dry pasilla chiles, fresh garlic, black pepper, cloves, my mom's secret spices and Coca-Cola. Yes! Coca-Cola Classic. My mom would make us this dish ever since we lived in México!

COCHINITA REVOLCADA™24
Carnitas in small pieces, sautéed in our 3 house sauces, then we add fresh pineapple juice and pieces for the perfect sweetness. It's delicious!

CHILE VERDE de MARRANO24
Lean pork simmered in our delicious green salsa made with tomatillos, green peppers, onions, cilantro, fresh garlic and different spices.

COCHINILLO HABANERO24
Lean pork, sautéed with onions, tomatoes, habanero, jalapeños and cilantro, with a touch of Blue Agave tequila for a special taste.



CARNITAS24
Lean pork, marinated with fresh oranges and spices. Slowly cooked in its own juices until tender. The state of Michoacán is known for the best carnitas in all of México. Served with chiles toreados, avocado salsa can add cueritos (Pork skins)

CARNITAS a la MEXICANA24
Lean pork, sautéed with onions, tomatoes, jalapeños and cilantro. Can add cueritos (Pork skins)

CHICHARRÓN EN SALSA VERDE 22
Pork Belly made into Chicharron in our kitchen cooked in our salsa verde made from tomatillo, green peppers, onions, cilantro and garlic.

ESPECIALIDADES
de CARNE
(beef specialties)

Served with rice, beans, guacamole,
tortillas, and fideo soup.



***BUEY al CILANTRO™** 38
16 oz Bone-in rib-eye steak with a blend of sliced onions, cilantro, and spices, covered with our delicious verde sauce and garnished with jalapeño. ¡Very tender y sabroso!

CRY TODAY, CRY TOMORROW!
YOUR CHOICE OF CHICKEN OR PORK 24 STEAK 33
TRY AT YOUR OWN RISK!
MUCHO MUCHO CALIENTE!
Won the award for the most spicy sauce in over 40 restaurants in Las Vegas from the Food Network's television show *Heat Seekers!*



***CARNE ASADA..... 33**
Thin New York steak broiled with lemon juice, and spices. Topped with sautéed tomatoes, onions, a little cilantro and jalapeño.

***STEAK RANCHERO 33**
New York steak in our ranchera and verde sauce, covered with melted cheese and garnished with a jalapeño.



***CARNE a la TAMPIQUEÑA 34**
New York steak covered with sautéed green chiles strips. Served with a cheese enchilada.

***NOVILLO al COGNAC™ 34**
New York steak, sautéed in a delicious sauce made with mushrooms, onions, secret spices, a touch of cream and cognac.

***CARNE ARRACHERA “DON FRANCISCO” 34**
Juicy tender flank steak grilled to your desire. Accompanied with a delicious Mexican Oaxaca cheese enchilada.

***BANDERILLAS de TORO™..... 34**
Tender steak skewers, accompanied by grilled onions, tomatoes, jalapeños, and green peppers.

***STEAK con NOPALITOS..... 33**
Grilled New York steak with fresh Mexican cactus, onions, cilantro, tomatoes, carrots, and jalapeño.

***CHILE COLORADO 33**
We prepare this dish to order. New York steak in small chunks, sautéed in red sauce, made with dried chiles de arbol, guajillo, fresh tomato and spices. Served with raw onion strips.

***FAJITAS de RES..... 28**
Marinated beef stir-fried with green, yellow and red peppers, onions, cilantro, and spices, comes on a sizzling plate. Served with guacamole and sour cream. (Any combination add \$3)



***VACA ENVUELTA 38**
Thin cut New York Steak, filled and rolled with fresh veggies and shrimp, topped with Javier's Sauce, serrano pepper, and melted Jack cheese.

***NOVILLO al JEREZ™ 34**
New York Steak soaked in a special sauce, made with chopped onions, bacon bits, fresh garlic, whole pepper, and Jerez (sweet Mexican wine)

***TORO a la COCA-COLA™..... 38**
This has one of my mom's secret sauces. Made with dried red chiles, fresh garlic, black pepper, cloves, secret ingredients and Coca-Cola Classic®. 16 oz Bone-in rib-eye steak.

***STEAK PICADO..... 33**
New York steak in small chunks, sautéed with onions, tomatoes, jalapeños, cilantro and mixed with Spanish sauce. ¡A ti gustarte mucho!

***PUNTAS de FILETE ALBAÑIL 33**
A construction workers favorite dish with the great authentic flavor of México. Juicy New York steak strips sautéed with onion, tomato, cilantro and jalapeños.

ESPECIALIDADES de POLLO
(chicken specialties)

Served with rice, beans, guacamole,
tortillas, and fideo soup.



POLLO con RAJAS y CREMA ESTILO STEPHANIE™25
Grilled chicken breast, sautéed in a little olive oil, onions and fresh roasted pasilla strips in a cream sauce

GALLINITA al COGNAC™25
Fillet of chicken breast, sautéed in olive oil, mushrooms, a bit of sour cream, onions, my mom's secret spices, and cognac.

GALLO al MOJO de AJO24
Chicken breast fillet cooked in olive oil, wine, fresh garlic and slices of Guajillo pepper.

POLLO en PIPIAN24
Fillet of chicken breast, cooked in a very special type of green mole. Favorite dish of the Aztecs.

MOLE POBLANO24
It's an old traditional "Festival Dish" made with several different dried chiles and spices. It's in between hot and mild with a little bit of chocolate flavor.

POLLO SARANDEADO ESTILO "TIA ESTHER"™24
Grilled chicken breast basted with Sarandeadado sauce, a selection of dried chiles, secret spices, and blended with a touch of mayonnaise.

POLLO a la NARANJA ESTILO BECKY24
Grilled chicken breast sautéed in a little olive oil, garlic, fresh squeezed orange juice, a touch of orange marmalade and diced jalapeños for the perfect kick of spiciness.

POLLO con TOMATE ESTILO "ZIRAHUEN"™..24
Zirahuén is a town with a beautiful lake in Michoacán. Fillet of chicken breast cooked with olive oil, sautéed with tomatoes, onions, a bit of sour cream, and secret condiments. ¡Un platillo muy delicioso!

Substituting rice or beans for
grilled veggies \$2 charge.

POLLO CORRETEADO™24
Broiled chicken breast fillet, sautéed in a little olive oil, garlic, onions, tomatoes and cilantro. Topped with melted Mexican Oaxaca cheese.

PECHUGA a la PARRILLA24
Chicken breast fillet, broiled with just a little lime juice, salt, and pepper. Served with guacamole and lemon wedges.



FAJITAS de GALLINA24
Chicken breast stir-fried with green, yellow and red peppers, onions, cilantro, and tomato, comes on a sizzling plate. Served with guacamole, and sour cream. (Any combination add \$3)

POLLO "AMADOR CASTILLO"™24
Chicken breast, marinated overnight in a sauce made with achiote, fresh garlic, onions, dried red chiles, vinegar, and secret spices.

KIKIRIKI "ERICA"™24
A boneless chicken breast, smothered with a special sauce made with chopped fresh onion, parsley, fresh garlic, and Jerez (sweet Mexican wine).

POLLO CON NOPALITOS24
A cactus dish fit for your health. Grilled chicken breast with fresh Mexican cactus, onions, cilantro, tomatoes, carrots, and jalapeño.

POLLO AL MANGO HABANERO24
Sautéed in our mango purée made with fresh mangos and fresh habanero peppers to create a perfect sweet and spicy sauce.

POLLO CELESTE.....24
A boneless chicken breast, cooked with green and black olives, almond slices, olive oil, garlic, lime juice and white wine.

GALLO al CHIPOTLE ESTILO "PARANGARICUTIRIMICUARO"24
Grilled chicken breast, cooked with chipotle sauce, made with fresh tomato, onions, peppers, green olives, garlic, dried red chiles, chipotle chiles and a touch of cream for perfection.

POLLO A LA MOSTAZA.....23
Chicken breast sautéed in olive oil, chopped onions, garlic and Dijon mustard finished off with a touch of cream for perfection

Recommended by Javier
Steak, your choice of Lobster or Shrimps cooked in any style.



***LANGOSTA con NOVILLO** 58
One lobster tail and a 12 oz New York steak with a choice of any of our special recipes.
RIB EYE 16oz 64

***MAR y TIERRA** 52
Shrimp and New York steak prepared in any of our styles.

***LANGOSTAS**..... 63
Two lobster tails prepared in any of our styles.

Steak - Cilantro, Cognac, Jerez, Coca-Cola or plain
Lobster - Al Ajillo, Sarandeadada, A la Diabla
Shrimp - A la Diabla, Sarandeadado, Mojo de Ajo or Rancheros



***CHAMORRO de BECERRITO** 55
Veal Shank slow braised in a reduction of burgundy wine, dark beer with a touch of Jerez (Sweet Mexican wine), vegetables, herbs, spices and dried chiles
Served with guacamole and our famous habanero salsa.
"Please allow extra time. We cook to perfection, it's worth the wait!"

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LENGUA de TERNERA

(beef tongue)

- *PIPIAN..... 27**
Fresh beef tongue, cooked in a very special type of mole. Favorite dish of the Aztecs.
- *CHIPOTLE..... 27**
Fresh beef tongue, sautéed in our Chipotle sauce, made with fresh tomato, onions, peppers, green olives, garlic, dried red chiles, chipotle chiles and a touch of cream for perfection. ¡Platillo de Reyes!
- *MICHOACAN..... 27**
Fresh beef tongue, cooked in fresh tomato sauce, onions, garlic, carrots, green olives, hojas de laurel, and peppers.
- *MOLE POBLANO..... 27**
Fresh beef tongue, cooked in our delicious mole sauce.



- *TOMATILLO..... 27**
Fresh beef tongue, cooked in our delicious verde sauce made with fresh tomatillos.

PESCADO

(fish)

Served with rice, beans, guacamole, tortillas, and fideo soup.



- FILETE RELLENO..... 29**
Fillet of fresh orange roughy, stuffed with shrimp, octopus, and pico de gallo, deep fried, and smothered with our special Timo sauce.
- PESCADO al AJILLO..... 26**
Fillet of fresh orange roughy pan-fried with chopped fresh garlic, olive oil, lemon juice, white wine, and spices.
- PESCADO ESTILO “PLAYA AZUL”™..... 26**
White fish fillet, sautéed in our delicious Spanish sauce made with tomatoes, onions, jalapeños, peppers, and secret condiments. Topped with melted Mexican Oaxaca cheese.
- PESCADO a la VALLARTA™..... 26**
Fillet of fresh orange roughy, cooked in olive oil, white wine, peppers, onions, garlic, tomatoes, cilantro, and green olives.
- PRESA SALMON (HOOVER DAM)..... 26**
Grilled salmon sautéed over our Javier's sauce made with fresh dried chiles blended with fresh tomatoes, garlic, onion and simmered with a touch of cream.

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PESCADOS ENTEROS FRESCOS

(fresh whole fish)

Served with our home made French fries and Mexican rice



- MOJARRA (Tilapia).....21**
Choose one of our five methods of preparation for your Tilapia: Frita, Sarandeada, Diabla, Mojo de Ajo or Puerto Nuevo.



- HUACHINANGO (Red Snapper).....25**
Choose one of our five methods of preparation for your Huachinango: Frito, Sarandeada, Diabla, Mojo de Ajo or Puerto Nuevo.



- PESCADO JIMENA: HUACHINANGO ENTERO FRITO RELLENO DE CAMARONCILLOS.....33**
Whole red snapper deep fried and filled with shrimp topped with grilled onions in a savory sauce made with garlic, wine, secret condiments and a little touch of cream for perfection. Served with rice and beans.



- SALMON RIO COLORADO..... 26**
Grilled salmon sautéed over a touch of butter, olive oil, white wine, fresh garlic, one bay leaf with boiled small white potatoes. Garnished with Mexican cactus and one serrano pepper.

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ESPECIALIDADES
de MAR
(seafood specialties)

Served with rice, beans, guacamole,
tortillas, and fideo soup.



CAMARONES ABUELITO TIMO™ 26
Large fresh Mexican Gulf shrimp filled with cheese, and peppers,
wrapped in bacon, and deep fried. Served with our special Timo sauce.

CAMARONES SARANDEADOS ESTILO “TIA ESTHER”™ 26
Large fresh Mexican Gulf shrimp, basted in Sarandeado sauce, with a
selection of dried chiles, and secret spices blended with a touch of
mayonnaise.

CAMARONES A LA MOSTAZA..... 24
Shrimp sautéed in olive oil, chopped onions, garlic and Dijon mustard
finished off with a touch of cream for perfection



CAMARONES “PUREPECHA”™..... 26
Fresh Mexican Gulf shrimp, pan-fried with olive oil, slices of dried pasilla
chiles, mushrooms, fresh garlic, and a touch of white wine and cream.

CAMARONES RANCHEROS..... 26
Large fresh Mexican Gulf shrimp sautéed in olive oil, cooked with a little
Spanish sauce, onions, tomatoes and cilantro.

CAMARONES DIONISIA™ 26
Combination of roasted green chiles blended with sour cream, sautéed
large Mexican Gulf shrimp, smothered with Mexican Oaxaca cheese and
baked in the oven.

**CAMARONES con RAJAS y CREMA ESTILO
STEPHANIE™ 26**
Large fresh Mexican Gulf shrimp, sautéed in a little olive oil, onions, and
fresh roasted pasilla strips in a cream sauce.

CAMARONES BORRACHOS 26
Large fresh Mexican Gulf shrimp, sautéed in olive oil, lemon juice, garlic,
peppers, spices, a touch of cream and tequila. Sprinkled with red dried
chiles.

CAMARONES al MANGO HABANERO 26
Sautéed in our mango purée made with fresh mangos and fresh
habanero peppers to create a perfect sweet and spicy sauce.

**CAMARONES CON TOMATE ESTILO
“ZIRAHUEN”™ 26**
Zirahuen is a town with a beautiful lake in Michoacán. Large fresh
Mexican Gulf shrimp, sautéed in olive oil with tomatoes, onions, a bit of
sour cream, and secret condiments. ¡Un platillo muy delicioso!



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CAMARONES al MOJO de AJO 26
Large fresh Mexican Gulf shrimp, pan-fried with fresh garlic, slices of
Guajillo pepper, lemon juice, wine, and olive oil.

CHILES RELLENOS de CAMARON..... 26
Two roasted fresh pasilla chiles, filled with fresh Mexican Gulf shrimp,
sautéed in olive oil, white wine, onions, tomato and cilantro. Topped with
cheese. ¡Un platillo super sabroso!

CAMARON a la DIABLA 26
Large fresh Mexican Gulf shrimp, sautéed in red sauce made with a
combination of dried chiles, tomato, and a bit of ketchup.
¡Mucho, mucho caliente pero mucho, mucho bueno!

ENCHILADAS de CAMARON 26
Our deluxe seafood enchiladas are filled with fresh Mexican Gulf shrimp,
and simmered in our delicious red enchilada sauce and pico de gallo.

FAJITAS de CAMARON 26
Large fresh Mexican Gulf shrimp, stir-fried with green, yellow and red
peppers, onions, cilantro, tomatoes, and spices, comes on sizzling plate.
Served with guacamole, and sour cream. (Any combination add \$3)

VEGETARIANOS
(vegetarian)

Served with rice and beans.
*Our rice and beans are vegetarian

FAJITAS DE VEGETALES 18
Mixed vegetables on a sizzling plate. Served with rice, beans, sour
cream and guacamole. Your choice of flour or corn tortillas



ENCHILADAS de VERDURAS..... 18
Fresh vegetables rolled in two fresh corn tortillas with green or red sauce
and topped with queso fresco.

BURRITOS de VERDURAS. 18
Fresh vegetables rolled in two fresh flour tortillas, with green or red sauce
and topped with queso fresco.

TACOS de AGUACATE 19
Three homemade corn tortillas, filled with sliced avocados, shredded
cabbage topped with our homemade green salsa mayo, queso fresco
and pico de gallo

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SOPAS

(soups)



For your health, meals are prepared in Canola and Olive Oil



SOPA 7 MARES.....28
Delicious soup made with several different seafood varieties. (levanta muertos.)

FIDEO BOWL.....7

CALDO de RES.....19
Made with big chunks of premium beef and fresh vegetables served with tortillas and rice.

CALDO de POLLO.....17
Chicken soup made with cilantro, onions, carrots, squash and potatoe. Served with rice and tortillas.

CALDO de CAMARON.....26
Made with large fresh Mexican Gulf shrimp and fresh vegetables. Served with tortillas.

CALDO de PESCADO.....26
Fresh pieces of fillet fish made with fresh vegetables. Served with tortillas.

TORTUGAS

(Mexican Sandwiches)



TORTUGAS (MEXICAN SANDWICH).....17
We make our own telera bread, we serve all sandwiches with beans, our special tortuga salsa, avocado, tomatoes and pickled carrots, onions and potatoes. Served with a side of our homemade French fries and pickled jalapeños.

- *CARNE ASADA (Broiled Steak)
- CARNITAS (Roasted Pork) Can add cueritos (pork skins)
- AL PASTOR (Seasoned Pork)
- *MILANESA (Breaded steak)
- AGUACATE (Sliced Avocados)
- POLLO ASADO (Grilled chicken breast)
- CHILE RELLENO (Roasted pepper)

TACOS

Served with rice, beans and fideo soup



***TACOS de CARNE ASADA (3)20**
Broiled steak cooked with pico de gallo and served with avocado salsa.

TACOS al PASTOR (3).....20
Seasoned Pork served with onions, cilantro, grilled pineapple and avocado salsa.

TACOS de CARNITAS.....20
Carnitas served with cilantro, red pickled onions and with our avocado salsa, can add cueritos (pork skins)

TACOS de LENGUA (3)20
Beef tongue tacos. Served with onion, cilantro, topped off with purple cabbage and our avocado salsa.

TACOS de PESCADO (3).....20
Three fish tacos deep fried, or grilled on corn tortillas. Served with our very delicious jicama slaw and Timo Salsa. *My mom's recipe.*

TACOS de CAMARON (3).....20
Three shrimp tacos deep fried, or grilled on corn tortillas. Served with our very delicious jicama slaw and Timo Salsa. *My mom's recipe.*



***TACOS de CHICHARRON.....20**
Pork Belly made into Chicharron in our kitchen chopped up and served on top of our home made corn tortillas, topped with fresh cilantro and served with our molcajete salsa.

SIDE DISHES

- GUACAMOLE.....5.50**
- FRENCH FRIES.....4.75**
- REFRIED BEANS.....4.75**
- MEXICAN RICE.....3.75**
- RICE AND BEANS.....3.75**
- TOREADOS.....3.75**
Roasted jalapeños with onions
- TORTILLAS Dozen.....7**
Flour or Corn
- CUERITOS EN VINAGRE.....7**

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MAS ANTOJITOS
MEXICANOS
(more Mexican festive dishes)

Served with rice, beans and fideo soup



***ENCHILADAS SUIZAS estilo JB21**
Two rolled corn tortillas filled with grilled chicken breast. Simmered with cream, topped with avocado slices and fresh Mexican cheese.

***MILANESA con PAPAS33**
New York steak cut thin, breaded, pan-fried. Served with French fries and guacamole.

***ENCHILADAS de MOLE con POLLO ó CARNE 22**
Two rolled corn tortillas filled with cheese, with your choice of beef or chicken. Served with sour cream simmered in our tasty Poblano mole sauce.



FLAUTAS18
Deep fried rolled corn tortillas, filled with your choice of beef, chicken, queso fresco or papa (potato).Topped with sour cream, cabbage, queso fresco and our Pico de Gallo. Served with guacamole.
Made with flour tortilla 19

BIRRIA de CHIVO (goat).....26
A very traditional Mexican festive dish made with fresh goat meat. Cooked with several selections of dried chiles, spices, and beer (not water). ¡Something different and mucho delicioso!
Served with chopped raw onion, our chile oil salsa, cilantro, limes and tortillas.



MAKE THEM QUESABIRRIA TACOS26
Handmade Corn tortillas filled with Monterrey cheese and our birria. Served with chopped raw onions, Our Chile oil salsa, birria consomé, cilantro and limes.

A LA CARTE



1 TACO FRITO (HARD SHELL)3.75
Shredded beef or chicken, topped with lettuce and cheese.

1 TACO SUAVE (SOFT)4.75
CARNITAS (Rosted pork)
CHICHARRÓN (Pork Rinds)
AL PASTOR (Seasoned Pork)
POLLO ASADO (Grilled chicken breast)
CARNE ASADA (Broiled steak)
CHORIZO (Mexican pork sausage)
CAMARÓN (Shrimp)
PESCADO (Fish)

BURRITOS:
BEANS.....8
SHREDDED CHICKEN OR BEEF.....9.50
CARNITAS (Rosted pork)12
AL PASTOR (Seasoned Pork)12
POLLO ASADO (Grilled chicken breast).....12
CARNE ASADA (Broiled steak).....12
FAJITAS (Chicken, steak, carnitas or shrimp).....14
VEGGIES9

ENCHILADA TARASCA.....5.50
(Filled with half beef and half chicken)

CHILE RELLENO.....6.50

CHIMICHANGAS
SHREDDED CHICKEN AND BEANS11
SHREDDED BEEF AND BEANS11
CARNITAS (Rosted pork)13
AL PASTOR (Seasoned Pork)13
POLLO ASADO (Grilled chicken breast).....13
CARNE ASADA (Broiled steak).....13

TOSTADA BEAN4
GUACAMOLE, BEEF, CHICKEN OR CHORIZO4.75
CUERITOS7



1 TACAL4.75
Beef or chicken with red or green salsa

*Thoroughly cooked food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellstock reduces the risk of food borne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are served raw or undercooked. ♥ For your health, meals are prepared in Canola and Olive Oil.

COMBINACIONES

(combinations)

Served with rice, beans and fideo soup



1. MORELIA 19.25
Chile relleno, chicken enchilada, and beef taco.

2. TURICATO 19.25
Beef and bean burrito, 1 tamal, and 1 beef taco.

3. URUAPAN 19.25
Green pork and bean burrito, beef enchilada, and chicken taco.

4. SANTA CLARA 19.25
Cheese enchilada, bean tostada with guacamole, and beef taco.

5. LA HUACANA 19.25
Green pork and guacamole burrito, cheese enchilada, and chicken taco.

6. HUETAMO 19.25
Chicken enchilada, chicken taco, and chicken tostada with guacamole.

7. APATZINGAN
Cheese enchiladas (2) 15.25
Beef or chicken enchiladas (2) 17.25
Made with mole sauce add 3.75

8. LA PIEDAD 18.25
Two burritos filled with beans and your choice of Beef, chicken, green chile pork or avocado.

9. JANITZIO 16.25
1 Cheese enchilada and beef taco.

10. ZACAPU 16.25
1 Chicken Tamal and 1 beef enchilada.

11. LOS REYES 16.25
1 Chile relleno (cheese) and 1 beef taco.

12. TACAMBARO 16.25
1 Beef and bean burrito and 1 beef taco.

13. ZAMORA 16.25
1 Green chile pork and guacamole burrito, and 1 chicken enchilada.

14. ZITACUARO 16.25
Two cheese enchiladas verdes with onions on top. Served with sour cream.
With chicken 17.25

15. TANGANCICUARO 16.25
Chile Colorado burrito with beans and a beef taco.

16. TEPEQUE
Tacos beef or chicken (2) 16.25
Tacos (3) 18.25

17. TINGUINDIN 17.25
1 Chile relleno and 1 green chile pork and a bean burrito.

18. SAHUAYO 17.25
1 Chile relleno (cheese) and 1 cheese enchilada.



19. PARICUTIN (2 Chiles Rellenos) 19.25
Fresh roasted pasilla peppers, covered with egg batter and filled with Mexican Oaxaca cheese

20. PATZCUARO 19.25
One chile relleno, one tamal, and one green chicken enchilada with sour cream.

FRESH SALSAS MADE DAILY

(sauce)

Add a little spice to your food with our variety of complimentary salsas!

MILD 🌶️

Pickled Red Onions
Salsa Timo
Salsa Aguacate
Salsa Verde
Mexican cocktail sauce
Pico de Gallo Salsa

MEDIUM 🌶️🌶️

Chiles en Vinagre
Pickled Red Onions with Habanero
Gallo Bravo
Salsa de Aceite (Oil Chili Salsa)
Molcajete
Salsa Negra (Salsa de Mariscos - Seafood Sauce)

HOT 🌶️🌶️🌶️

Habanero
Reforma 22
Llora Hoy, Llora Mañana





Lindo Michoacán

gourmet mexican cuisine
Las Vegas Nevada



**FAMILY-OWNED
AND OPERATED**

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