



Lindo Michoacán
gourmet mexican cuisine
Las Vegas Nevada

LUNCH SPECIALS

(Especialidades del Almuerzo)

Served Monday thru Friday 11:00 AM to 4:00 PM (Except for Holidays)

Prices include beverage and one refill. All dishes are served with rice, beans, fideo soup and most tortillas.

Only \$16.95

1. Green chile
pork and bean burrito.

2. Chimichanga
(beef, or chicken, and
beans).

3. Beef and bean
burrito.

4. Taco salad
(A large flour tortilla shell
with beans, chicken or beef,
lettuce, pico de gallo,
guacamole, cheese and
sour cream).

5. Tacos
(2) beef or chicken.

6. Enchilada Tarasca
(filled with cheese, beef
and chicken).

4 TACO SALAD



Only \$17.95

7. Enchilada de
queso y taco de res
Cheese Enchilada and
beef taco

8. Chile Colorado
(beef).
Steak in small chunks,
sautéed in red sauce,
made with dried chiles
de arbol, Guajillo, fresh
tomato and spices.

9. Chile verde
(pork).
Lean pork simmered in
our delicious green salsa
made with tomatillos,
green peppers, onions,
cilantro, fresh garlic and
different spices.

10. Pollo Michoacán
(chicken).
Chicken breast cut and
simmered into our
delicious
Española sauce made
with tomatoes, garlic,
onions, celery and
green olives.

11. Enchiladas
(2) cheese,
chicken or beef add 1.00

7 CHEESE ENCHILADA AND BEEF TACO



Only \$18.95

12. Pollo Sarandeado
(Chicken).
Grilled chicken breast
basted with Sarandeado
sauce, a selection of dried
chiles, secret spices, and
blended with a touch of
mayonnaise.

13. Pollo al Mojo de
Ajo. Chicken breast fillet
cooked in olive oil and wine,
simmered in our delicious
fresh garlic sauce, and
slices of Guajillo pepper.

14. Pollo Amador
Castillo.
Chicken breast, marinated
overnight in a sauce made
with achiote, fresh garlic
onions, dried red chiles,
vinegar, and secret spices.

15. Pollo Correteado.
Broiled chicken breast fillet
sautéed in a little olive oil,
garlic, onions, tomatoes,
cilantro, and jalapeños.
Topped with melted
Monterrey Jack cheese.

16. Pollo con Rajas y
Crema.
Grilled chicken breast,
sautéed in a little olive oil,
onions and fresh roasted
pasilla strips in a cream
sauce.

17. Gallo al Coñac.
Fillet of chicken breast,
sautéed in olive oil,
mushrooms, a bit of sour
cream, onions, spices
and cognac.

18. Fajitas de Pollo
Fajitas chicken Stir-fried
with green, red and yellow
chiles, onions, cilantro and
tomato on a sizzling plate.
Served with guacamole
and sour cream.

18 FAJITAS DE POLLO



Only \$18.95

19. Carnitas (Pork).

Lean pork, marinated with fresh oranges and spices. Slowly cooked in its own juices until tender. Served with chiles toreados, and avocado sauce

20. Carnitas a la Mexicana.

Lean pork, sautéed with onions, tomatoes, jalapeños and cilantro.

21. Cochinita Revolcada.

Carnitas in small pieces, sautéed in our 3 house sauces, then we add fresh pineapple juice and pieces for the perfect sweetness.

20 CARNITAS A LA MEXICANA



Only \$19.95

22. Tacos de pescado (2).

Fish tacos deep fried, or grilled on corn tortillas. Served with shredded cabbage, pico de gallo, slice avocado and special sauce.

24. Camarones Rancheros (Shrimp).

Large fresh Mexican gulf shrimp sautéed in olive oil, cooked with a little Spanish sauce, onions, tomatoes, cilantro and jalapeños.

23. Tacos de camarón (2) (Shrimp)

Shrimp tacos deep fried, or grilled on corn tortillas. Served with shredded cabbage, pico de gallo, slice avocado and special sauce.

25. Camarones al Mojo de Ajo.

Large fresh Mexican Gulf shrimp, pan-fried with garlic, slices of Guajillo pepper, lemon juice, wine and olive oil.



26. Camarones Sarandeados.

Large fresh Mexican Gulf shrimp, basted with Sarandeado sauce, with a selection of dried chiles, and secret spices blended with a touch of mayonnaise.

28. Camarones a la Diabla.

Large fresh Mexican Gulf shrimp, sautéed in red sauce made with a combination of dried chiles, tomato, and a bit of ketchup.

27. Camarones con Rajas y Crema.

Large fresh Mexican Gulf shrimp, sautéed in olive oil, onions, and fresh roasted pasilla strips in a cream sauce.

29. Lengua a la Michoacán (Tongue).

Fresh beef tongue, cooked in fresh tomato sauce, onions, garlic, carrots, green olives, hojas de laurel, and peppers.

30. Lengua en tomatillo.

Fresh beef tongue cooked in our delicious verde sauce made with fresh tomatillos.

Only \$21.95

31. Pescado Vallarta (Fish).

Fillet of fresh orange roughly, cooked in olive oil, white wine, peppers, onions, garlic, tomatoes, cilantro and green olives.

32. Pescado Playa Azul.

White fish fillet, sautéed in our delicious Spanish sauce made with tomatoes, onions, jalapeños, peppers and secret condiments. Topped with melted Monterey Jack cheese.

33. Pescado Ajillo.

Fillet of fresh orange roughly pan-fried with chopped fresh garlic, olive oil, lemon juice, white wine and spices.

34. Steak Ranchero.

New York steak in our Ranchera and verde sauce, covered with melted cheese and garnished with a jalapeño.

35. Puntas de filete Albañil.

Juicy New York steak strips sautéed with onion, tomato, cilantro and jalapeños.

36 CARNE ASADA



36. Carne Asada.

Thin New York steak broiled with lemon juice and spices. Topped with sautéed tomatoes, onions, a little cilantro and jalapeños.

37. Fajitas steak or Shrimp

(any combination add \$2).

Stir-fried with green, red, and yellow chiles, onions, cilantro and tomato on a sizzling plate. Served with guacamole and sour cream.