









SOLUNA

EL ARTE DE LA COCINA MEXICANA


ENSALADAS

- Ensalada de Espinacas con Vinagreta** 9.95
With beef, chicken or shrimp 15.95
- Aguacate Relleno de Cangrejo** 17.95
 Avocado filled with lump crab, shrimp & salad 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

ENCHILADAS

- Enchiladas de Camaron** (2)   16.95
 Shrimp sautéed in white wine & herbs topped with chipotle, cilantro or poblano cream. Served with white rice & plantains
- Enchiladas SoLuna** (3)   17.95
 Chicken enchiladas with a combination of poblano, cilantro & chipotle creams. Served with refried beans & rice
- Enchiladas MiraSol** (3)   17.95
 Combination of enchilada verde, mole and antigua served with refried beans and rice

ESPECIALIDADES DE LA PARRILLA

- Pollo Loco**    16.95
 Grilled Chicken thighs marinated in Mojo De Ajo with grilled green onions. Served with a side caesar salad, Borracho beans & rice
Add creamy rajas poblanas 18.95
- Pollo a la Parrilla**    16.95
 Grilled marinated chicken breast with grilled green onions. Served with a Caesar salad, borracho beans & rice
Add creamy rajas poblanas 18.95
- Carne a la Tampiqueña**   24
 Grilled marinated outside fajita skirt with green onions. Served with mole enchilada and refried beans
Add creamy rajas poblanas 25.95
- Tampiqueña a la Chef**   27
 Marinated outside skirt with a white wine mushroom & spinach cream sauce. Served with sautéed vegetables & white rice
- Pollo a la Chef** 19.95
 Grilled marinated Chicken breast with white wine cream sauce, mushrooms & spinach. Served with sautéed vegetables & white wine
- Pasta SoLuna**  17.95
 Fettuccine, grilled chicken breast and hearts of palm. Choice of chipotle cream or lemon butter (*angel hair upon request*)

ESPECIALIDADES DE LA CASA

- Tacos de Cabrito** (3)   16.95
 Served on corn tortillas with pico de gallo especial & borracho beans
- Cabrito**   29.95
 Baby goat marinated with fresh herbs. Served with pico de gallo especial & borracho beans
- 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




MAR Y SOL

- Pasta de Mar**  17.95
 Fettuccine, sautéed shrimp and hearts of palm. Choice of chipotle cream or lemon butter (*angel hair upon request*)
With lobster 20.95
- Shrimp Al Ajillo** (6)  22.95
 Sautéed shrimp with garlic and chile guajillo. Served with white rice and plantains
- 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
- Huachinango Al Ajillo**   24.95
 Snapper sautéed with garlic & chile guajillo. Served with white rice, vegetables & plantains
With sautéed shrimp (3) 29.95

POSTRES

- Flan** 7
 Cream caramel custard with coconut
- Pastel de Tres Leches** 7
 A traditional Mexican delicacy

www.Calvillosmexicanfood.com

 = SoLuna Favorite
 = Gluten Free
 = Allow time for preparation

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