

# MIRASOL

nuevo latino cuisine

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## ENTREMESES

- VIEIRAS CON QUINOA seared sea scallops with poblano-quinoa salad and papaya-rosemary mojo \$12
- MADUROS CON QUESO ripe plantains with melted Chihuahua cheese and guava paste \$8
- QUESO FUNDIDO melted goat and Chihuahua cheeses with Cuban fried beef \$9
- GUACAMOLE homemade with Mirasol's spiced chips \$8
- MOQUECA mussels steamed in coconut milk broth with tomato, ginger, lime and cilantro \$10
- CAMARONES CON COCO coconut-battered shrimp with tamarind-ginger sauce \$8
- MEXICAN ROLLS beef mole verde, black beans, corn, and Chihuahua cheese in a flour tortilla with guacamole and Mirasol's spiced chips \$9
- QUESADILLA DE CAMARONES shrimp, red onion and three cheeses with red pepper-chipotle crema \$8
- OSTRAS FRITAS fried oysters in our four chile sauce with cilantro-lime crema \$8
- TAMALES ask your server for today's selection \$8
- CROQUETAS DE JAMÓN ham and cheese croquettes with pineapple-sage mojo \$7
- AREPAS TRES TIPOS Venezuelan white corn cakes with three toppings – duck ropa vieja/chipotle-tomato chicken with yellow onion/black bean, calabaza and wild mushroom \$8
- TAQUITOS DE PATO shredded duck and poblano, with green apple slaw and roasted bell pepper cream \$8
- TOSTONES CON FRIJOLES tostones with black bean purée, cumin, garlic, and smoked queso fresco \$7
- EMPANADAS house made pastries with your choice of blue crab with hearts of palm or beef tenderloin and cheese \$8
- TOSTADAS DE CAMARONES shrimp and bacon tostadas, fried onions and tomatillo-avocado salsa \$9
- SOPES TRIO small, thick corn tortillas with three toppings – refried bean, onion, avocado with roasted red pepper cream/chicken with chipotle cream/beef with cilantro-lime cream \$8
- ALBONDIGAS CELESTIALES duck and pork meatballs with cashew and panca pepper sauce \$6
- BLUE CRAB ENCHILADAS three cheeses, onion, tomato, rice, black beans and mole verde \$9
- CARNE ASADA grilled beef tenderloin over fried egg with Manchego cheese and salsa verde \$10
- GUASACACA Venezuelan guacamole with spicy fried potatoes \$8
- ANTICUCHOS skewered and grilled appetizers
- pork tenderloin with panela & rum glaze \$6
  - chicken and chorizo with guava bbq sauce \$6
  - beef tenderloin with chimichurri \$7
  - shrimp with ajili mojili \$7
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## ENSALADAS Y SOPAS

- SOPA DEL DIA daily soup featuring seasonal ingredients \$6
- AJIACO Colombian chicken chowder with aji mirasol, capers, cilantro, Chihuahua cheese and avocado \$7
- ENSALADA MIRASOL mixed greens, oven-dried tomatoes, jicama, sunflower seeds, red onion, Argentinian parmesan and citrus-chive dressing \$6
- ENSALADA TROPICAL romaine and green leaf, roasted red bell, Mexican manchego, tomato, cucumber, and mango slaw in mango-tarragon dressing \$7
- ENSALADA DE SANGRIA mixed greens, candied pecans, avocado, red onion, and manchego cheese with blood orange vinaigrette \$7
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## CEVICHE

Ceviches are Central and South American specialties of fish and seafood marinated in citrus, herbs, and spices.

- HONDURAN CEVICHE tuna, coconut milk, lime, ginger, jalapeño and pickled onion \$12
- ECUADORIAN CEVICHE shrimp, roasted tomato, sweet peppers, avocado, herbs and corn nuts \$10
- SNAPPER CEVICHE pacific snapper, grapefruit, and pepper salad in lime, lemon and orange citrus \$9
- CEVICHE MIXTO calamari, bay scallops, shrimp, aji amarillo-ginger sauce and galangal slaw \$10
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## PLATILLOS