

Botanas

2019 July

TAQUITO BITE SIZE (6) Six bite size rolled taquitos beef or chicken. Served with pico de gallo, sour cream, guacamole and cheese.

MULITAS Two handmade corn tortillas filled with cheese, steak and bacon bits cut in 4 pcs. Topped with lettuce, pico de gallo, sour cream, guacamole & cotija cheese.

TAQUITOS DE PAPA (4) Mini hard shell tacos filled with potato and a touch of chorizo. Topped with pico de gallo, sour cream, guacamole and cotija cheese. Amazing Starter!!!

GUACAMOLE (Seasonal/market price) Prepared "Fresh" at your tableside. Unique! (Not available as a happy hour item).

QUESADILLA Two flour tortillas or two fresh handmade corn tortillas filled with melted cheese garnished with lettuce, pico de gallo, sour cream and guacamole. Add steak, carnitas or chicken **3** shrimp **4**

RAJAS CON CREMA Roasted fresh poblano pepper strips sautéed with onion and corn. Topped with Mexican cream and cotija cheese. Served with tortillas. A true Mexican Appetizer!!! (Not available as a happy hour item).

ALITAS "CHICKEN WINGS"

...Tasty and spicy! hot chicken wings 10 pcs.

11 "RICOS NACHOS" Corn tortilla chips topped with ranchera and guajillo sauce, refried beans, melted cheese, topped with guacamole, sour cream & pico de gallo. Add steak, shredded beef, carnitas or chicken **3**/shrimp **4**.

8.4 SOPES Two mini hand made corn tortillas (gorditas) with a spread of refried beans, choice of steak, chorizo, chicken or carnitas. Topped with lettuce, sour cream, guacamole, pico de gallo and cotija cheese. **9**

13.5 QUESO FUNDIDO Monterey Jack and manchego cheese melted to perfection. Topped with your choice of: chorizo, mushrooms or fresh roasted poblano pepper chile strips. Served with tortillas. **11.5**

TRY OUR "CEVICHE" Lime juice, tomato, onions, cilantro and avocado. Your choice of SHRIMP or FISH (Not available as a happy hour item). **11.5**

APPETIZER PLATTER Includes cheese quesadilla, sopes with carnitas, mini hard shell potato and chorizo taco, chicken wings, nachos, taquitos dorados, flauta, sour cream & guacamole, sprinkled with cotija cheese and pico de gallo. Serves 2 to 4. **34**

Ensaladas y Tostadas

GREEN DE LA CASA Mixed greens, tomatoes and cheese topped with corn tortillas strips. With your choice of dressing. **7.25**

SALPICON TOSTADA Cold shredded beef or chicken and lettuce tossed with olive oil & vinegar dressing, cotija cheese, pico de gallo (tomato, onion and cilantro). Served over two corn shell tostadas with a spread of your favorite beans. Topped with sour cream & avocado. Grilled chicken **3** / Shrimp **3** (Additional). **15**

TOSTADA VERDE Grilled chicken salad with whole pinto or black beans, romaine lettuce, tomato, zucchini, carrots and cilantro dressing garnished with crispy corn tortilla strips. **16.5**

TOSTADA TRADICIONAL Large crispy flour tortilla with a spread of your favorite beans. Your choice of steak, chicken, machaca (shredded beef) or carnitas. Includes grilled onions, lettuce, cheese and pico de gallo. Topped with guacamole & sour cream. Available with grilled chicken **2** or shrimp **3** **16**

LIGHT & DELICIOUS FISH MEXICAN SALAD Grilled, slightly spicy fish fillet (basa-pangasius) on a bed of rice, black beans, a mix of romaine lettuce, cabbage and carrots, Jack cheese, cotija cheese, avocado, tomato and tortilla strips. Served with guajillo and chile de arbol dressing. **16.5**

Sopas / Soups

CONSOME DE POLLO Prepared the Mexican way! Daily prepared fresh chicken broth, with rice, shredded chicken, fresh avocado. Topped w/fresh cilantro. Extra broth 1 9

MAKE IT LIMA STYLE With cubed panela cheese, garbanzo beans. Topped with a slice of lime and crispy corn tortilla strips. ADD 2

SOPA DE ALBONDIGAS Sol y Luna's delicious fresh homemade meat ball soup with vegetables. 9

Molcajete Sol y Luna

ESPECIALIDAD DE LA CASA House specialty. We have made it the best! An array of grilled strips of steak, chicken, fresh cactus leaf, panela cheese, grilled shrimp, green onions and yellow chili peppers. Served on a hot Molcajete with our special guajillo red sauce. Accompanied with rice and your choice of refried, pinto or black beans and hand made corn tortillas.

FOR TWO 39

FOR THREE 55

Platos Fuertes

All dinner plates include rice and beans garnished with guacamole. Accompanied with your choice of flour or hand made corn tortillas.

PLATO DE CHILE COLORADO Cubed choice top sirloin simmered in our delicious guajillo sauce. Garnished with panela cheese. 18 MILANESA PLATE Thin sliced breaded beef 20

PLATO DE CHILE VERDE Tender cubed lean pork meat simmered in a succulent tomatillo sauce. A tradition in Mexico and we make the best!. Garnished with panela cheese. 18 ARROZ CON POLLO PLATE Fresh daily 17.5

MACHACA PLATE Shredded beef simmered to perfection with onions, tomato and bell peppers. Garnished with panela cheese. 17.5 MOLE POBLANO "Made from scratch". 21

TAMPIQUEÑA PLATE An 8 oz. skirt steak (Entraña) served with a mole sauce panela cheese enchilada garnished with grilled onions, roasted poblano chile strips and corn. 24 Muy Bueno! Your choice of leg quarter or boneless chicken breast. Sub with Grilled Chicken Add 3

CARNE ASADA PLATE 10 oz. thin sliced beef steak. Garnished with Ortega chile on top. 22 CHILE RELLENO Fresh roasted and hand 17.2

PLATO DE CARNITAS Tender pieces of tasty fried pork grilled with pico de gallo. 17.5

PECHUGA PLATE Chicken breast sautéed with onions, rajas, in our tomatillo sauce. 17.5 ENCEBOLLADO PLATE Cut up beef steak, 20

Seafood

All plates served with a choice of two of the following: Rice, beans, julienne style cut vegetables sautéed over fresh garlic butter.

PESCADO A LA PARRILLA Grilled fresh water trout. Garnished with lettuce, tomato, onions & cucumbers. 21.5

CAMARONES A LA PLANCHA Five large shrimp, butterflied and nicely seasoned with garlic butter and spices. 23.75

CAMARONES A LA DIABLA Shrimp simmered in our tasty very spicy hot sauce and cheese. Like it "Hot"? This is the one! 23.75

COCTEL DE CAMARON Our refreshing and homemade broth with shrimp. With pico de gallo, cucumbers, and topped with avocados.

16

Platos Populares

CHOICE OF ANY TWO ITEMS All served with rice and beans. **17**

TACO A soft handmade corn tortilla taco filled with steak, chicken, carnitas or *fish, served with lettuce, cheese and pico de gallo. Shrimp taco **2** extra. *Fish taco with cabbage and guajillo sauce.

ENCHILADA Corn tortilla wrapped around, your choice of cheese, beef or chicken covered with ranchera sauce and melted cheese. Available with Mole sauce. Garnished with guacamole and sour cream. Shrimp enchilada **2** extra.

TAMAL "We make our own tamales" filled with beef or chicken, topped with rajas sauce, melted cheese, garnished with sour cream and pico de gallo.

CRISPY TACO A corn tortilla taco shell filled with shredded beef, potato or chicken, lettuce, red sauce, Jack and cotija cheese, sour cream and pico de gallo.

Burritos

A large flour tortilla filled with your choice of meat and beans. Make it a combo (Rice & Beans) add **4**

BURRITO DE CARNE ASADA Chopped grilled beef steak, pico de gallo, beans, avocado and cheese. Topped with ranchera sauce and melted cheese

BURRITO DE CARNITAS Tender pieces of fried pork, pico de gallo, beans, avocado and cheese. Topped with green tomatillo sauce and melted jack cheese.

BURRITO DE CAMARON Grilled shrimp, pico de gallo, beans, avocado and cheese. Topped with ranchera sauce and melted cheese.

BURRITO DE MACHACA (Shredded beef) Simmered with onion, tomato and bell pepper, with beans and cheese. Topped with guajillo sauce and melted cheese.

BURRITO DE POLLO All white shredded chicken meat, beans and cheese. Topped with ranchera sauce and melted cheese.

BURRITO DE POLLO ASADO

Fresh grilled chicken breast with pico de gallo, beans, avocado and cheese. Topped with ranchera sauce and melted cheese.

BURRITO BEAN AND CHEESE Choice of beans with cheese topped with ranchera sauce and melted cheese.

14.5 BURRITO DE POLLO CON RAJAS 14

Shredded chicken breast grilled with onions and poblano chile strips with beans, cheese and avocado. Topped with our red salsa de rajas and melted Jack cheese. Occasionally spicy hot!.

13 BURRITO DE CHILE RELLENO 15

A whole chile relleno with beans and avocado. Topped with salsa de rajas and melted cheese. Occasionally spicy hot!

15 BURRITO DE CHILE COLORADO 14

Cut up top sirloin steak cooked in our wonderful chile colorado sauce, beans and cheese. Topped with chile guajillo sauce and melted cheese.

14 BURRITO DE CHILE VERDE 14

Tender pieces of pork cooked in our delicious green tomatillo sauce, cheese and beans. Topped with same tomatillo sauce and melted cheese.

14.5 BURRITO VEGGIE (meatless) 11.75

Whole pot beans, avocado, pico de gallo, cheese and sautéed fresh vegetables. (Zucchini, yellow squash, carrots, green beans). Topped with ranchera sauce and melted cheese.

Rolled Specialties

FLAUTA PLATE One large flour tortilla stuffed with chicken or beef rolled and deep fried. Topped with sour cream, guacamole, pico de gallo and cheese. Served with rice and beans. **16**

TAQUITO PLATE Six bite size rolled taquitos filled with beef or chicken. Topped with sour cream, guacamole, pico de gallo and cheese. Served with rice and beans. **16**

A La Carta

- TAMALES "WE MAKE OUR OWN"** One beef or chicken tamale topped with a light tomato and poblano chile strips sauce and melted cheese. Garnished with guacamole and sour cream. **7.5**
- ONE CHILE RELLENO** Fresh roasted chile pasilla stuffed with panela cheese, coated in egg batter. Topped with a light tomato and poblano chile strips sauce and melted cheese, garnished with sour cream. The Real Thing!. **11.5**
- ONE ENCHILADA*** (Shredded beef, cheese or chicken) Garnished with guacamole and sour cream. Shrimp enchilada **7**
- SOFT TACOS** One hand made corn tortilla filled with your choice of: Carne Asada, Machaca, Carnitas, topped with pico de gallo, lettuce & cheese *Shredded Chicken, comes with a spread of refried beans. *Fish or Grilled Chicken. *(Fish topped with cabbage, pico de gallo, cheese and guajillo spicy sauce). **7**
- Soft taco also available with Shrimp.** Topped with pico de gallo, lettuce & cheese.
- HARD SHELL TACO** One shredded beef, chicken or potato taco topped with lettuce, pico de gallo, sour cream, cotija and Monterey Jack cheese. **7**

Seasonal

- GREEN CORN TAMALES** Tender corn milled to produce a fresh delicate sweet corn meal, then wrapped in it's own fresh green husk and steamed to perfection. Topped with green poblano chile strips, cheese and sour cream. (One tamale). **8**
- GREEN CORN TAMALES COMBO** Served w/ black beans. Garnished w/ platanitos fritos (plantain bananas). Topped with cheese. **13**

Side Orders

- | | | | | | |
|-----------------------|----------|----------------------------------|-------------|----------------------------|------------|
| RICE | 4 | GUACAMOLE 3 oz. | 3.75 | NOPALITOS-CACTUS | 3.5 |
| BEANS | 4 | PLATANITOS FRITOS (8 PCS) | 5 | LEAVES (2) | |
| CHILES TOSITOS | 5 | EXTRA BASKET OF CHIPS | 1.5 | HAND MADE CORN | 2 |
| SOUR CREAM | 2 | CHIPS (TAKE OUT) | 2 | TORTILLAS (3) | |
| CHEESE | 2 | SALSA 16 oz. (TAKE OUT) | 6 | FLOUR TORTILLAS (2) | 2 |

Desserts

- FLAN** Classic Mexican custard with a hint of caramel. Garnished with pecan nuts, raisins and whipped cream. **7**
- CHOCOLATE CAKE A LA MODE** Chocolate cake, served with a scoop of vanilla ice cream topped with whipped cream and chocolate syrup. **8.5**
- JERICALLA** Sol y Luna's Mexican style cream brule. Light dessert topped with whipped cream. **7**
- MEXICAN STYLE CHEESECAKE** Light and creamy topped with fresh strawberry glaze & whipped cream. **6**
- FRESHLY MADE FLAVORED JELLO** Creamy style with peach slices. **4**
- VANILLA ICE CREAM** (Two scoops). **2.95**

Para Tomar

Please ask your server about our full service cantina. We have a complete line of beer, wine & spirits.

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|--|----------|---------------------------------------|-------------|
| SOFT DRINKS Coke, Diet Coke, Sprite, Orange, Lemonade | 3 | HOT TEA | 4 |
| MEXICAN COKE (Glass bottle) | 3 | REGULAR OR PASSION ICE TEA | 4 |
| COFFEE | 3 | HORCHATA (Horchata no refills) | 4.25 |

Prices Are Subject To Change Without Notice. Sorry No Checks Of Any Type Accepted.
No Outside Food Or Drinks Allowed. Minimum Services \$8.00 Per Person On Food Only.
Splitting Charge \$5.00 / Corkage Charge \$10.00 Per Bottle (Max 2 bottles).

We Reserve The Right To Refuse Service To Anyone.

We Are Not Responsible For Any Lost Or Stolen Items.

**** PLEASE BE ADVISED DINNER TIME MAXIMUM STAY IS TWO HOURS PER PARTY ****

"WE APPRECIATE YOUR COOPERATION"

18% Gratuity Automatically Added to All Parties of 6 or More.
A MAXIMUM OF TWO SPLIT CHECKS PER TABLE.



SOL Y LUNA
RESTAURANTE MEXICANO

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