

Restaurante Los Mirasoles Menu

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Av Francisco I. Madero Pte 549, Centro histórico de Morelia, 58000
Morelia, Mich., Mexico

❖ Menu Tops

Entrada	\$
Guacamole	\$
Tacos de Arrachera	\$
Buñuelo Con Crema Y Guayaba	\$
Chile En Nogada	\$
Mole de Olla	\$
Sopecitos Variados	\$
Enchiladas Morelianas Con Cecina	\$
Mole Tatemado	\$
Bitacos	\$
Tacos de Pollo	\$
Son Totopos Con Una Salsa Picante Y Una Crema de Frijol Es Para Entretenerse	\$
Tacos de Trucha	\$
Pastel de Élite Con Frambuesas Y Chocolate	\$
Cava del Restaurante	\$
Sopa de Tarasca	\$
Sangría	\$
Costillas Con Mole	\$
Ensalada Con Salmón	\$
Copa	\$

Walking into **Restaurante Los Mirasoles** on Av Francisco I. Madero in the heart of Morelia feels like stepping into a living work of art, and its menu lives up to that first

impression. From the moment you sit under soft lighting and historic hacienda walls, you sense that here food is not just fuel - it's storytelling, heritage, and delight. Below is a glimpse at the Restaurante Los Mirasoles menu through my own dining experience, emphasizing the standout dishes you'll want to try.

A Taste of the Menu: Starters & Appetizers

The menu begins with tempting entradas and appetizers that set the tone for a refined Mexican feast. Among them, **Guacamole** arrives with a brightness and creaminess that feels fresh and elevated. The house also offers **Sopecitos Variados**, small corn "boats" topped with beans, cheese, salsa, and fresh touches - perfect for sharing as you settle in.

One appetizer I'll never forget was **Entrada Capon Chilli Peppers**: black capon chilies stuffed with fried green tomatoes, onions, and Cotija cheese, all bathed in tomato sauce. The contrast between smoky pepper, creamy cheese, and acidity was delightful. Another gem was the **Golden Trout Tacos** (Tacos de Trucha), rendered delicate and rich, clearly one of the dishes many diners highlight as a signature.

As I nibbled, I also tried the **Tostopos con salsa picante y crema de frijol** - crunchy totopos (tortilla chips) paired with a lively spicy salsa and creamy bean purée. An inviting start, this "snack-size" offering gives you something to enjoy while you peruse the rest of the menu.

Soups, Salads & Light Fare

If you prefer something lighter or warming, the menu offers **Sopa de Tarasca**, a Michoacán classic: a bean-based soup garnished with tortilla strips, avocado, cheese, and mild chile. This was comforting and rich without being heavy - ideal to awaken the palate.

Salads are treated with care. The **Ensalada con Salmón** combined greens, vibrant produce, and a beautifully cooked salmon fillet. For a more daring flavor twist, the watercress-pear salad with blue cheese and pistachios carried a refreshing brightness, perfect between heavier courses.

Main Courses: Tradition Meets Creativity

This is where Restaurante Los Mirasoles menu truly shines - the heart of its identity. The main