

CAMPUZANO Midlothian

Contributed by Food Editor

When the Midlothian Campuzano Restaurant went up in smoke, we wondered if they would ever reopen. We are happy to report they are back and better than ever. Recently my companion and I visited for dinner and, from the first step inside the newly-decorated interior, we felt the friendly nature of the restaurant and its staff. The beautifully restored interior, predominantly black and beige with the outer walls red brick, is elegant in an understated way. Happily, outside they have kept the purple neon. The courteous wait staff answered our questions, giving us tips on many menu items. I ordered the chili poblano pepper stuffed with chicken, which comes with guacamole, rice and outstanding charro beans. My companion ordered tacos al carbon with refried beans, rice and guacamole. The orders came to our table with amazing lightening speed. Campuzano's menu is not quite Tex-Mex. It seems a little different somehow. We especially like their use of lots of cilantro in the salsa and charro beans. The rice was heavenly with just the right amount of seasoning and prepared as is done in Mexico, with a sprinkling of peas and onions. Returning again for lunch we both ordered enchilada plates from the affordable lunch menu. We could choose from chicken, beef, or cheese enchiladas, choice of sauce, rice and refried beans. The portions were generous but someone in the kitchen was also very generous with way too much queso sauce. Nevertheless, lunch was equally as tasty and the wait staff was equally as efficient. We asked our server if the restaurant still serves free Margaritas and were told that the restaurant has applied for a liquor license and expect to have it soon. UPDATE: The Midlothian location does serve beer, Wine and Mix drinks. Midlothian Location. There is a Campuzano in Waxahachie but we have no personal dining experience at that location at this time.

Food

Atmosphere

Price \$-\$\$