miCasa

Snacks **⊕**

"Chorizo" Deviled Eggs ♥ Spicy Deviled Eggs	\$1.50 EA
Chips + Salsa ❖ Choice of Mild OR Spicy	\$5
Crudité ₹ Chile-Dusted Jicama, Oranges + Cucumbers	\$5

Beginnings

Guacamole � Regular OR Tropical Fruit +\$1 ❖	\$12
Seared Queso ♥ ♦ Salsa Ranchera, Hatch Chiles, Flour Tortillas	\$13
Nachos ♥ ♦ Cheddar, Chihuahua + Pepper Jack, Pinto Beans, Pickled Chiles	\$11
Queso Dip ♥ Melted Cheese Fondue, Corn Chips	\$9
Spicy Morita Wings Blue Cheese Sauce	\$12
Empanadas Ground Beef, Jack Cheese, Habanero Cream	\$9
Chilorio Flautas Slow-Braised Pork-Filled Crispy Tacos, Sour Cream, Cotija, Salsa Verde	\$10 e
Soup of the Day	\$9

From the Sea

Shrimp + Avocado Cocktail	\$15
*Yellowtail Ceviche Passion Fruit Ponzu, Serrano, Orange	\$18
* Tuna Taquitos Sushi Grade Ahi, Avocado, Wasabi	\$18
*Ceviche Acapulco Chef's Catch, Avocado, Olives, Tomatoes, Cilantro	\$17

office of the Mains of the Mains Suiza Pie 🌢 \$22

Texas Chicken Caesar Salad �	\$19
Baby Back Ribs ♦ Guava BBQ, Sweet Potato Fries, Pasilla Ketchup	\$24
Spicy Suiza Sauce	

Layered Corn Tortillas, Braised Chicken, Jack Cheese,

Grilled Chicken, Poblanos, Parmesan Cheese, Crispy Tortillas, Roasted Jalapeño Dressing

Achiote-Rubbed Cod ♦ \$26 Plantains, Tomato Sofrito, Black Bean Sauce

Chile Relleno \$29 Tomato-Braised Shrimp, Calamari + Scallop Stuffed Roasted Poblanos, Goat Cheese Cream Sauce

Carne Asada \$39 Grilled, Sliced 16 oz. Ribeye, Cheesy Bacon Rajas, Tomato-Habanero Salsa, Guacamole

\$19

*Bacon Cheeseburger Pepper Jack, Hatch Chiles, Pickled Onions, Sweet Potato Fries, Pasilla Ketchup

*Steak Salad \$24 Pasilla-Marinated Sirloin, Strawberry, Mango, Crispy Shallots, Lemon Vinaigrette

Veggie Burger ◊ \$20 Plant-Based Burger, Pepper Jack, Hatch Chiles, Pickled Onions,

Sweet Potato Fries, Pasilla Ketchup

Border Classics

Enchiladas \$21

Roasted Chicken OR Slow-Braised Brisket + \$3 Red + Green Salsas, Melted Cheddar, Sour Cream

Fajita Burrito \$19

Grilled Chicken OR *Steak +\$3 Ranchera Sauce, Beans, Rice, Pico, Cheddar Cheese, Guacamole

Fajitas

Pico de Gallo, Guacamole, Cheddar, Onions, Peppers, Sour Cream. Cornbread. Flour Tortillas Your Choice Of:

Chicken \$23 | Shrimp \$26 | *Steak \$29 | Grilled Veggies ♥ \$21

A KNEAD RESTAURANT **EXECUTIVE CHEF ANGEL ARAYA** FOLLOW US: [] /MICASAMEXICO







However, all items are prepared in a common kitchen where the possibility of cross-contact gluten exposure exists. All fried items are prepared in the same oil, including those indicated as gluten free

= GLUTEN-FREE

PLEASE NOTIFY US OF ANY ALLERGIES

*Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase risk of foodbourne illness

Habanero Emulsion, Avocado Salsa Verde

Plantains Sour Cream, Cotija	\$7
Charro Beans	\$5
Spanish Rice	\$4
Chipotle Corn Lime, Mayo, Cotija, Chile Powder	\$6
Caesar OR Mixed Green Salad	\$6
Today's Veggies	\$7

STRAWS AVAILABLE

La Fiesta

MUST BE ORDERED BY ENTIRE TABLE / MINIMUM 2 GUESTS **REQUIRED FOR PARTIES OF 7-9**

Guacamole | Chips + Salsa | Queso Dip | Crudité | Mixed Green Salad Chicken, Steak + Shrimp Fajitas

Roasted Peppers + Onions

Cheddar Cheese, Sour Cream, Pico de Gallo, Flour Tortillas, Cornbread Chipotle Corn, Charro Beans + Spanish Rice

Churros + Chocolate Sauce

No substitutions please \$39/adult | \$19/child (12 and under)

Tacos 3/ORDER

SERVED WITH CHARRO BEANS

Baja Fish Tempura-Battered Cod, Tartar, Sweet Pickled Chipotles	\$20
Brisket ∳ Tomatillo Salsa Quemada, Sour Cream, Pickled Onions	\$21
Pastor Marinated + Seared Pork Pastor, Pineapple, Jack Cheese	\$19

Sides 1

	\$4
rowder	\$6
Salad	\$6
	\$7

SERVICE @ mi Casa

A 20% GRATUITY IS CUSTOMARY AND APPROPRIATE. PARTIES OF 5+ WILL BE CHARGED A 20% GRATUITY. PLEASE, NO MORE THAN 4 CREDIT CARDS PER TABLE