

*mi*CASA

Restaurant Week

DINNER | \$40 PER GUEST
AUGUST 15TH - 21ST

To Start

CHOICE OF

Guacamole 🌱🌱

Soup of the Day

Mains

SERVED WITH CHARRO BEANS + SPANISH RICE

CHOICE OF

Suiza Pie 🌱

Layered Corn Tortillas, Braised Chicken,
Jack Cheese, Spicy Suiza Sauce

Chile Relleno 🌱

Calamari + Scallop-Stuffed Roasted Poblanos,
Tomato-Braised Shrimp, Goat Cheese Cream Sauce

*Steak Fajitas

Pico de Gallo, Guacamole, Cheddar, Onions, Peppers,
Sour Cream, Cornbread, Flour Tortillas

Dessert

Churros 🌱

Bittersweet Chocolate Sauce



= VEGAN



= VEGETARIAN



= GLUTEN-FREE

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