



Snacks

|                         |           |
|-------------------------|-----------|
| “Chorizo” Deviled Eggs  | \$1.50 EA |
| Spicy Deviled Eggs      |           |
| Chile-Rubbed Oranges    | \$4       |
| Chips + Salsa           | \$5       |
| Choice of Mild OR Spicy |           |

Beginnings

|  |      |
|--|------|
| Guacamole  | \$13 |
| Seared Queso   |      |
| Salsa Ranchera, Tomatillo Quemado, Flour Tortillas                     |      |
| Nachos   | \$11 |
| Cheddar, Pepper Jack, Pinto Beans, Pickled Chiles                      |      |
| Queso Dip  | \$9  |
| Melted Cheese Fondue, Corn Chips                                       |      |
| Empanadas  | \$10 |
| Ground Beef, Jack Cheese, Habanero Cream                               |      |
| Chilorio Flautas   | \$10 |
| Slow-Braised Pork-Filled Crispy Tacos, Sour Cream, Cotija, Salsa Verde |      |
| Soup of the Day  | \$9  |

From the Sea

|                                      |      |
|--------------------------------------|------|
| Shrimp + Avocado Cocktail            | \$15 |
| Yellowtail Ceviche*                  | \$18 |
| Passion Fruit Ponzu, Serrano, Orange |      |
| Tuna Taquitos*                       | \$18 |
| Sushi Grade Ahi, Avocado, Wasabi     |      |

Mains

|  |      |
|--|------|
| Texas Hot Chicken  | \$24 |
| Chipotle Slaw, Avocado Crema, Cornbread  |      |
| Suiza Pie  | \$22 |
| Layered Corn Tortillas, Braised Chicken, Jack Cheese, Spicy Suiza Sauce, Charro Beans + Spanish Rice                     |      |
| Salmon Veracruz*   | \$24 |
| Capers, Olives, Jalapeños, Pickled Red Onions, Avocado   |      |
| Chile Relleno  | \$29 |
| Tomato-Braised Shrimp, Calamari + Scallop-Stuffed Roasted Poblanos, Goat Cheese Cream Sauce, Charro Beans + Spanish Rice |      |
| Carne Asada*   | \$39 |
| Grilled, Sliced 14 oz. Ribeye, Cheesy Bacon Rajas, Guacamole, Tomato-Habanero Salsa, Charro Beans + Spanish Rice         |      |
| Texas Chicken Caesar Salad   | \$19 |
| Grilled Chicken, Poblanos, Parmesan, Crispy Tortillas, Bell Peppers, Roasted Jalapeño Dressing                           |      |
| Smashburger*   | \$19 |
| Bacon, Pepper Jack, Hatch Chiles, Pickled Onions, Sweet Potato Fries, Pasilla Ketchup                                    |      |
| Steak Salad*   | \$24 |
| Pasilla-Marinated Sirloin, Strawberry, Mango, Bell Peppers, Crispy Shallots, Lemon Vinaigrette                           |      |

Border Classics

|  |  |
|--|--|
| SERVED WITH CHARRO BEANS + SPANISH RICE  |  |
| Fajita Burrito   |  |
| Salsas Ranchera + Suiza, Beans, Rice, Jack Cheese, Guacamole   |  |
| Grilled Chicken \$19   Shrimp \$22   Steak* \$25   Roasted Veggies \$18                                  |  |
| Quesadilla   |  |
| Pico De Gallo, Guacamole, Habanero Crema, Sour Cream   |  |
| Grilled Chicken \$17   Shrimp \$20   Steak* \$21   Roasted Veggies \$18                                  |  |
| Enchiladas   |  |
| Red + Green Salsas, Chipotle Cheddar Sauce, Sour Cream   |  |
| Roasted Chicken \$21   Beef Brisket \$24   Roasted Veggies \$19  |  |
| Taco Salad   |  |
| Crispy Flour Tortilla Bowl, Grilled Chicken, Bacon, Tomatoes, Cheddar, Avocado, Egg, Chipotle Ranch \$19 |  |
| Fajitas  |  |
| Pico de Gallo, Guacamole, Cheddar, Onions, Peppers, Sour Cream, Cornbread, Flour Tortillas               |  |
| Grilled Chicken \$23   Shrimp \$26   Steak* \$29   Grilled Veggies \$21                                  |  |

La Fiesta

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

|  |
|--|
| <b>Guacamole   Chips + Salsa   Mixed Green Salad</b>                         |
| <b>Chicken, Steak* + Shrimp Fajitas</b>                                      |
| <b>Roasted Peppers + Onions</b>  |
| <b>Cheddar Cheese, Sour Cream, Pico de Gallo, Flour Tortillas, Cornbread</b> |
| <b>Chipotle Corn, Charro Beans + Spanish Rice</b>                            |
| <b>Churros + Chocolate Sauce</b>   |
| <i>No substitutions please</i>   |
| <b>\$39/adult   \$19/child (12 and under)</b>                                |

Tacos 3/ORDER

SERVED WITH CHARRO BEANS + SPANISH RICE

|  |      |
|--|------|
| Baja Fish  | \$20 |
| Tempura-Battered Cod, Cabbage Escabeche, Tartar Sauce, Pico de Gallo, Cilantro                 |      |
| Pastor   | \$19 |
| Marinated + Seared Pork Pastor, Pineapple, Jack Cheese, Habanero Emulsion, Avocado Salsa Verde |      |
| Supreme Crunch   | \$19 |
| Beef Picadillo-Filled Crispy Taco, Flour Tortilla Wrap, Cheddar, Avocado, Sour Cream           |      |

Sides

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

DINNER

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

= VEGAN   = VEGETARIAN   = GLUTEN-FREE  
Gluten-Free designation indicates recipes that do not include flour or wheat.  
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.

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 foodborne illness, especially if you have certain medical conditions.

SERVICE @miCasa  
A 20% GRATUITY IS CUSTOMARY AND APPROPRIATE.  
PARTIES OF 8+ WILL BE CHARGED A 20% GRATUITY.  
PLEASE, NO MORE THAN 4 CREDIT CARDS PER TABLE.