



APPETIZERS, SOUPS & SALADS

AZTECA SALAD

AVOCADO, CUCUMBER, TOMATOES AND FIRE ROASTED CORN, TOSSED IN A ZESTY CILANTRO LIME DRESSING TOPPED WITH QUESO FRESCO

\$7

ADD CHICKEN \$3

SHRIMP \$6

MIGUEL'S CAESAR SALAD

CRISP ROMAINE TOSSED WITH HOME MADE CAESAR DRESSING FINISHED WITH CRISP PARMESAN CHEESE

\$7

ADD CHICKEN \$3

SHRIMP \$6

TORTILLA SOUP

ROBUST CHICKEN SOUP WITH TOMATOES, AVOCADO, CHIHUAHUA CHEESE, CILANTRO, LIME AND CRISP TORTILLAS

BOWL \$5 CUP \$3

ADD SHREDDED CHICKEN \$1.5

LOBSTER AND CRAB MEAT BISQUE

RICH AND CREAMY LOBSTER BISQUE CRAB MEAT SOUP

BOWL \$6 CUP \$3.50

FRIED CALAMARI

CRISPY RINGS OF CALAMARI TOSSED WITH BANANA PEPPERS, RED PEPPERS AND ROASTED GARLIC TOSSED IN A CHOLULA LIME SAUCE

(SPICY, MEDIUM, OR MILD)

\$8

SHRIMP CIGAR

ROCK SHRIMP, FLASH FRIED WITH A GUAVA-SERRANO SYRUP AND CRISP NAPA SLAW

\$8

GUACAMOLE

CREAMY AVOCADO BLENDED WITH GARLIC, SERRANO CHILES, TOMATO, LIME AND CILANTRO
MIGUEL'S SPECIALTY SERVED WITH CORN TORTILLA CHIPS

\$9

CEVICHE LATINO

SHRIMP AND FRESH FISH MARINATED WITH SERRANO CHILES, TOMATO AND CITRUS JUICES

\$9

CAMARON DE LA CASA

SAUTEED JUMBO SHRIMP, FRESH CILANTRO, GARLIC AND CHILI FLAKES FINISHED WITH TEQUILA LIME BUTTER SAUCE

\$9

ENTREES

"GREGORIO" THE WHOLE ENCHILADA

CHICKEN ENCHILADA BAKED WITH SALSA COLORADA, SOUR CREAM AND THREE CHEESES SERVED WITH BLACK BEANS AND CREAMY OAXACAN RICE
\$12

CHILE RELLENO WITH FRESH SEAFOOD

POBLANO CHILI FILLED WITH SEAFOOD MEDLEY, RICE AND THREE CHEESES,
SERVED WITH OAXACAN RICE AND BLACK BEANS
\$14

POLLO A LA BRASA WITH MOLE VERDE

CHAR-GRILLED CITRUS, HERB AND SPICED MARINATED CHICKEN BREAST
SERVED WITH CREAMY OAXACAN RICE
\$14

SIETE MARES

ROBUST TOMATO SEAFOOD SOUP WITH
CLAMS, MUSSELS, CRAB, SEABASS, TILAPIA, SHRIMP AND CALAMARI FINISHED WITH FRESH CILANTRO
\$15

CAJUN SHRIMP PENNE PASTA

SAUTÉED SHRIMP WITH MUSHROOMS, SPINACH, BACON AND QUESO FRESCO, LOBSTER CREAMY SAUCE
\$18

GRILLED PORK CHOP

GRILLED PORK CHOP SERVED WITH SALSA VERDE, MASHED POTATO AND JULIENNE VEGETABLES.
\$18

SALMON CARIBE

CHIPOTLE MARINATED SALMON SERVED WITH OAXACAN RICE, JULIENNE VEGETABLES ACCOMPANIED BY A HONEY MUSTARD SAUCE
\$19

BACON WRAPPED PRAWNS

HORSERADISH AND BROWN SUGAR SAUCE SERVED WITH CREAMY OAXACAN RICE AND SQUASH MEDLEY
\$19

10 oz New York Steak

GRILLED STEAK SERVED WITH DEMI SAUCE ACCOMPANIED WITH ROASTED POBLANO MASHED POTATO AND JULIENNE VEGETABLES.
\$20

PAN SEARED CABRILLA

SEARED SEABASS FILET COOKED TO PERFECTION SERVED OVER A BED OF CREAMY OAXACAN RICE, SQUASH MEDLEY AND A FIRE ROASTED TOMATO TOPPED WITH FRESH PINEAPPLE SALSA AND CITRUS BUERRE BLANC
\$20

12 oz Sonoran Ribeye

GRILLED RIBEYE STEAK WITH SONORAN MARINADE
SERVED WITH ROASTED POTATO AND JULIENNE VEGETABLES ACCOMPANIED WITH DEMI SAUCE.
\$27

CRISPY RED SNAPPER

"WHOLE" SNAPPER, FLASH FRIED, SERVED WITH ZESTY BUERRE BLANC, OAXACAN RICE AND SQUASH MEDLEY (FILET OPTIONAL)
\$27