



## 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

### 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

### SHRIMP CIGAR

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

\$8

### CAMARON DE LA CASA

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

\$9

(CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF CERTAIN FOOD BORNE ILLNESS, SPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS)

## ENTREES

### 10 oz SONORAN RIBEYE

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

### 10 oz NEW YORK STEAK

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

### GRILLED PORK SHOP

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

### CRISPY RED SNAPPER

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

### 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

### 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

### CAJUN SHRIMP PENNE PASTA

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

### SIETE MARES

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

### 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

### “GREGORIO” THE WHOLE ENCHILADA

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

(18% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE, 20% TO SEPARATE CHECKS)