



appetizers

Ceviche shrimp, bay scallops and fish marinated in lime juice and mixed with fresh diced tomatoes, onions and cilantro. 8.50

Camarones Coctel Mexican-style shrimp cocktail filled with Mexican shrimp, tomatoes, cucumber, onion, celery, cilantro and lime juice. 9.50

Calamari Strips with our famous jalapeño white sauce. 8.00

Taquitos or Flautas crispy tacos rolled with corn or flour tortillas, stuffed with chicken or shredded beef, and topped with sour cream and guacamole. 7.50

Quesadilla crisp or soft and folded. 5.50

Crispy Chicken Strips with ranch dressing. 7.00

Queso Fundido Mar y Tierra Mexican shrimp and chorizo with melted jack cheese and served with flour tortillas. 10.00

Nachos crisp tortilla chips and shredded beef or chicken topped with cheese, sour cream and guacamole. 9.00

Guacamole Dip 8.00

Miguel's Sampler crispy calamari strips, beef taquitos, quesadillita, ceviche and pollo asado served with guacamole and jalapeño cream sauce. 14.50

soup & salad

Albondigas Soup 4.00 cup | 6.00 bowl

Sopa Del Día 4.00 cup | 6.00 bowl

Dinner Salad 4.00

entrée salads

Shrimp or Chicken Caesar Salad Mexican shrimp or grilled chicken breast atop fresh romaine with crisp tortilla strips, Cotija cheese and creamy Caesar dressing, served with cheesy Mexican garlic bread.
12.50 shrimp | 11.00 chicken

Fiesta Salad large flour tortilla shell with refried beans, fresh greens, guacamole, sour cream and tomatoes, topped with shredded beef or shredded chicken. 10.00



especiales de la casa

Served with rice and beans.

Fish tacos two corn tortillas filled with batter-fried white fish, cheddar cheese, cabbage, salsa fresca and ranch dressing. 10.00

Carnitas tender roasted pork with salsa fresca, onions, avocado and cilantro. Served with corn or flour tortillas. 11.00 for one | 19.00 for two

Shrimp Burrito topped with jalapeño white sauce, cheese and avocado. 14.00

Swordfish Tacos two grilled swordfish tacos with cheddar cheese. 12.50

combinaciones

Served with rice and beans.

#1. **Taco** (chicken, beef or fish) & **Cheese Enchilada** 9.50

#2. **Taco** (chicken, beef or fish) & **Chicken Tostada** 10.50

#3. **Taco** (chicken, beef or fish) & **Chile Relleno** 10.50

#4. **Taco** (chicken, beef or fish) & **Chicken Burrito** 11.50

#5. **Two Tacos** (chicken, beef or carnitas) 10.00

#6. **Fish Taco** & **Carne Asada Taco** 10.50

#7. **Two Enchiladas** (chicken, beef or cheese) 10.50

#8. **Carne Asada Taco** & **Chile Relleno** 10.50

#9. **Carne Asada Taco** & **Shrimp Enchilada** 12.50

#10. **Carnitas Enchilada** & **Shrimp Taco** 11.00

#11. **Cheese Enchilada** & **Chile Relleno** 9.50

#12. **Two Chiles Rellenos** 10.50

#13. **Chile Relleno** & **Tamale** 10.50

#14. **Chile Relleno** & **Beef Burrito** 11.50

#15. **Taco** (chicken, beef or fish), **Chile Relleno** & **Chicken Enchilada** 14.00

#16. **Taco** (chicken, beef or fish), **Tamale** & **Enchilada** (chicken, beef or cheese) 14.00

huevos

Served with tortillas, rice and beans

Huevos Rancheros 9.00

Chorizo con Huevos 9.50

Machaca con Huevos 10.00

Huevos Mexicana 10.00

dinner

Served with tortillas, rice and beans.

Pollo Asado fresh chicken breast marinated with citrus juices and chipotle chiles, charbroiled and garnished with salsa fresca, avocado, and lime. 13.00

Carne Asada marinated top sirloin charbroiled and served with avocado, salsa fresca and lime. 14.50

Shrimp Enchiladas topped with jalapeño white sauce, cheese and avocado. 14.00

Calamari Relleno tender sautéed calamari steak wrapped around a chile relleno and topped with jalapeño white sauce. 14.00

Shrimp Fajitas Mexican shrimp sautéed with tomato, bell pepper, onions and mushrooms. Served with salsa fresca and guacamole. 16.00

Jalapeño Shrimp Mexican shrimp sautéed with bell peppers, mushrooms and onions. Topped with jalapeño white sauce. 16.00

las favoritas

A. Dos Carne Asada Tacos topped with guacamole and served with rice and beans. 11.00

B. Tostada Grande large crisp flour tortilla topped with beans, shredded beef or chicken, cheese, lettuce, tomato, guacamole and sour cream. 10.00

C. Chimichanga shredded beef or chicken burrito fried and topped with enchilada sauce, guacamole and sour cream. Served with rice and beans. 10.50

D. Vegetable Cheese Enchiladas filled with roasted bell peppers, onions, mushrooms and cheese, topped with ranchero sauce and avocado, and served with rice and beans. 9.50

E. Quesadilla Suprema with shredded beef, chicken or pork and topped with guacamole and sour cream. 10.00

F. Calamari Torta tender sautéed squid steak torta with avocado and jalapeño white sauce. Served with rice and beans. 10.00

G. Cheese Crisp Special large crisp flour tortilla topped with shredded beef or chicken, avocado, melted cheese, guacamole and sour cream. 10.00

H. Carne Asada Torta served with rice and beans. 11.00

I. Taquitos or Flautas filled with shredded beef or chicken, and topped with sour cream and guacamole. Served with rice and beans. 9.00

J. Enchiladas Suizas shredded chicken enchiladas topped with verde sauce and sour cream. Served with rice and beans. 10.50

K. Carne Asada Burrito with guacamole, enchilada sauce and melted cheese. Served with rice and beans. 11.00

L. Chile-Verde Burrito tender roasted pork burrito topped with chile verde sauce and melted cheese. Served with rice and beans. 10.50

M. Fajitas marinated chicken or top sirloin grilled with tomato, bell pepper, onions and mushrooms. Served with tortillas, salsa fresca, guacamole, rice and beans. 13.50

N. Chicken Torta served with rice and beans. 10.00

margaritas

Miguel's Ultimate Cuervo Margarita our house specialty made with Jose Cuervo Especial, Patrón Citrónge orange liqueur, Grand Marnier and fresh citrus juices. Served in a 16-ounce shaker. 9.50 | pitcher 36.00

Pome-rita sweet and so refreshing! Cuervo Tradicional Silver tequila, Patrón Citrónge, sweet & sour and pomegranate juice. Served in a 16-ounce shaker. 10.00 | pitcher 38.00

Vanilla Margarita Cuervo Tradicional Silver tequila, Navan Vanilla Liqueur and sweet & sour. Served on the rocks. 9.00 | pitcher 34.00

Billionaire Margarita when only the very best will do! Cuervo Platino Reserva with Patrón Citrónge and Grand Marnier, with fresh citrus juices. Served in a stainless steel shaker you can keep. 14.00

Azul Grande ("Big Blue") this tasty libation was created for our sister restaurant, The Steakhouse at Azul La Jolla. Cuervo Tradicional Silver tequila, fresh lime juice and sweet & sour accented with blue curaçao. 8.50

Green Iguana Sauza Hornitos and Midori melon liqueur with sweet & sour. 9.00 | pitcher 34.00

Really Mexican Margarita Cuervo Tradicional Silver, triple sec, fresh lime juice and a splash of lemon lime soda, served in a salted martini glass. 9.50

Cuervo Tradicional Margarita lime, strawberry, peach or mango with Cuervo Tradicional Silver tequila, triple sec and sweet & sour. 8.25 | pitcher 31.00

Prickly Pear Margarita exotic prickly pear cactus fruit juice with Cuervo Tradicional Silver, triple sec and sweet & sour. 8.50

Horney Handshake Sauza Hornitos reposado, Patrón Citrónge, fresh lime and orange juices and sweet & sour - served in a 16-ounce shaker. 9.50 | pitcher 36.00

fine tequilas

Enjoy any of these fine tequilas straight or in your favorite margarita

reposado

1800

Cazadores

Jose Cuervo Traditional

Patron

Sauza Conmemorativo

Sauza Hornitos

añejo

1800 Añejo

Don Julio

Don Julio 1942

Herradura

Patron

Tres Generaciones

plata

Cuervo Tradicional Silver

Jose Cuervo
Platino Reserva de la Familia

Patron Silver



mojitos

Miguel's Mojito our twist on the Cuban classic made with Cuervo Tradicional Silver tequila. 9.00

Coconut Mojito the Cuban classic made with Cruzan coconut rum. 7.00

Classic Mojito Cruzan Silver rum with fresh mint, lime and a splash of soda. 7.00

Zócalo Raspberry Mojito Cuervo Tradicional Silver tequila, fresh raspberry, mint and lime muddled to Caribbean perfection. 8.00

sangria

Miguel's White Peach Sangria white zinfandel, peach brandy, pineapple juice and soda. 6.75

Red Mango Sangria red wine, mango syrup, brandy and citrus juices. 6.75

Zócalo Sangria this tasty libation was created for our sister restaurant, Zócalo in Old Town and 4S Ranch. Red wine, blackberry brandy, fresh orange and pineapple juices with a splash of grenadine. 6.75

specialty drinks & martinis

Pacific Breeze Cooler Three Olives Raspberry, lemonade and a splash of soda garnished with fresh raspberries. 6.50

Miguel's Iced Tea Tanqueray gin, Bacardi rum, Level vodka, Cuervo Gold and triple sec. 10.00

Ultimate Bloody Mary Level vodka and our own bloody mary mix served in a salted pilsner glass. 8.50

Brigantine Cosmo Absolut Citron, Patrón Citrónge, fresh lime juice and a splash of cranberry juice, served straight up. 10.50

Paloma Cuervo Tracional Silver with a splash of ruby red grapefruit juice and lemon lime soda, served in a 16 oz pint glass. 7.00

non-alcoholic "mocktails"

Passion Fruit Tea Monin passion syrup and fresh brewed black tea. 3.75

Carmen Miranda pineapple juice, coconut and cream blended to a frothy perfection. 4.00

Lemon Press lemonade with fresh mint and a dash of ginger ale. 4.00

Miguel's Mango-Mint Tea iced tea with mango syrup and fresh mint. 3.75

what's happening

Miguelito's 1142 Adella Avenue
(Adjacent to us in the El Cordova Plaza)

Check out our sister location!

Experience our one-of-a-kind gallery, boutique and private dining room, offering art, gifts and cuisine influenced by the many cultures of Mexico.

Open daily for shopping and by reservation for private parties.

Ask about our Custom Party Menus.

Now Accepting Holiday Party Reservations!

Order your Holiday Tamales here!