

# *Mi Casa*

Restaurante

## *Las Botanas*

### *\*El Queso Fundido a la Mexicana \$135.-*

*Melted Monterrey cheese, mixed with mexican salsa & seasoned with tequila*

### *\*Las Imperiales de Pollo \$85.-*

*Crispy tostadas loaded with shredded chicken, fresh lettuce, beans & lots of cheese. Great!*

### *\*Comal Surtido \$250.-*

*(Para 2) Grande \$480 (Para 4-6)*

*Sample platter with a selection of our best starters from "El Comal", (Tortilla Grill) with Quesadillas, sopes and imperiales. Large Comal, includes extra piece of each item, and a Mexican melted Cheese.*

### *\*Tamales Surtidos \$160.-*

*Sample platter of 4 Tamales (steamed corn dough wrapped in corn husks or banana leaf) representing different regions of Mexico:*

*Cheese & chile poblano, Beef in pasilla stew, Chicken with mole and Pork in tomatillo sauce.*

### *\*Las Empanadas de Res \$85.-*

*Popular stewed beef empanada. Served with fresh local cheese & beans.*

### *\*El Choriburro \$120.-*

*Burrito, filled with shredded sun-dried beef (machaca) & chorizo.*

*Served with fresh local cheese & beans.*

### *Los Sopes de Cochinita \$85.-*

*Two corn dough (masa) patties loaded with shredded pork in Axiote, black beans, onions & cheese.*

## *Entradas del Mar*

### *\*Tiradito Choyero \$150.-*

*Fresh catch of the day, sliced in medium thick slices, tossed in lemon-soy-olive & sesame seed oil fine slices of red onion and cilantro chiffonade. Finished with thin slices of serrano peper and "Los Planes sea Salt"*

### *\*Tostadas Peninsulares \$130.-*

*Fresh baby shrimp, bearyl cooked, chopped and mixed with a special cilantro -lime-jalapeño-carrot, dressing over crispy salty buñuelo.*

### *\*Cebiche de Pesca Blanca \$135.-*

*Fresh white Catch, tossed in our special citrics and herbs marinade, with cucumber, onion, jicama and serrano pepper*

### *\*Cocktail de Camarón Acapulco \$170.-*

*The Classic Mexican Shrimp cocktail served in the popular Acapulco style cocktail sauce*

### *\*Cebiche Costeño Campechano \$180.-*

*Acapulco style cocktail with a mix of shrimp, octopus, fish & fresh Baja scallops.*

### *\*Pulpos al Ajillo \$250.-*

*Tender Baby octopus sautéed in garlic-oil-butter, infused with chile guajillo and paprika with a touch of citrics.*

## *Las Sopas*

*\*La de Frijoles Negros con Nopalitos \$100.-*

*Black bean soup, garnished with thin slices of cactus leaves, crispy tortilla strips, fresh local cheese and cream.*

*\*La Sopa de Tortilla \$100.-*

*The classic: rich tomato-tortilla and epazote broth with cream, cheese, chile pasilla rings and avocado.*

*\*La Sopa de mi Tía \$100.-*

*Chicken broth with baby zucchini, fresh local cheese, shredded chicken strips of poblano pepper & corn.*

*\*Chilpachole de Langosta del Pacífico*

*With Seafood \$190.- Half \$100*

*Fresh Lobster & sea food soup, based on tomato & chile guajillo broth. Garnished with cilantro, lime & onions.*

## *Las Ensaladas*

*\*Ensalada Campestre \$105.-*

*Fresh locally grown organic lettuce & tomatoes, pickled black beans, cubes of fresh local Panela cheese, served with sweet & sour cilantro-soy-pasilla vinaigrette*

*\*La Mixta de la Huerta \$105.-*

*Local organic greens (mixed lettuces) and a grilled mix of zucchini, red onions, corn & colored bell peppers; topped with crunchy tortilla strips, and cotija cheese; with a pineapple- cilantro-jalapeño vinaigrette*

*\*La de Frutos y Raíces \$105.-*

*Local organic arugula, and a mix of beets, jicama, carrot & sweet potato chips; sprinkled with salty-crushed pepper & fresh cilantro and our home-made spicy-chamoy dressing on the side.*

## *Delicias Vegetarianas*

### *\*Panela Asada a la Talla \$150.-*

*Fresh Panela cheese grilled in a very tasty rub of mixed dried chiles, served with a tomatillo sauce, topped with fried tortilla jullienne, tomato rice and black beans.*

### *\*Chile Relleno Vegetariano \$170.-*

*Roasted and peeled poblano pepper filled with a delicious sautéed stew of assorted vegetables, red rice pecans & cotija cheese, bathed with tomato sauce, served with cheese enchilada, cilantro mashed potato & beans on the side.*

### *\*Chile Relleno de Queso \$185.-*

*Roasted and peeled poblano pepper filled with Fresh Panela cheese, bathed with tomato sauce; served with melted cheese enchilada, rice & beans on the side.*

### *\*Enchiladas de Hongos con Queso de Chiva \$170.-*

*Assorted Mushrooms, sautéed with local goat cheese, onion, garlic and epazote, bathed with a beans and tomato sauce, finished with grilled sunflower seeds and crunchy pasilla peper rings.*

### *\*Enchiladas de Vegetales y Semillas \$170.-*

*Assorted Vegetables & Seeds sautéed with onion, garlic and tomato. Bathed with your choice of red or green tomatillo sauce.  
(You can order it with both sauces if you like.)*

## *Los Pescados y Mariscos*

*\*Pesca del día \$295.- o Pesca Entera (De temporada) \$350.-*

*Your choice of four delicious recipies from the coasts of Mexico*

**Zarandeado** - Rubbed with herbs and spices ,slowly grilled to perfection

**Mojillo** - Seasoned with chile guajillo and garlic. Very tasty.

**Talla** - Rubbed with a mixture of dried chiles and herbs, grilled on charcoal

**Tikin Xic plato clásico Maya** - Classic Mayan dish. Marinated in axiote; wrapped & grilled in a banana leaf.

**Veracruzana** - One of the moust popular. Made with tomato, jalapeño, capers and olives.

*\*Tacos de Camarón al Pastor \$195.-*

*Shrimp marinated in Axiote & Pineapple adobo, grilled and served in tacos topped with fresh onions and cilantro.*

*\*Camarones al Aguardiente \$395.-*

*Sautéed Baja Shrimp flame broiled with a garlic-guajillo-tequila sauce, served with rice and sautéed vegetables.*

*\*Mariscada (2 personas) \$890.- extra Px. \$370.-*

*Seafood lovers delight: shrimp skewers, shrimp tacos pastor style, your choice of the catch of the day, sautéed octopus ajillo style, two Queen clams, served with fresh mixed salad, rice vegetables.*

*\* Langosta Estilo Ensenada (\$ de acuerdo a talla)*

*Baja California´s famous, grilled "shell- on whole lobster", in spicy-citric-garlic butter, served with rice, beans and vegetables. (make your own Rosarito style Lobster Tacos).*

# *Carnes y Pollo*

## *El Filete de Res al Chilpotle \$390.-*

*Grilled choice Sonora filet of beef al gratin with Monterrey cheese, in a chile chilpotle sauce, with beans & fresh cilantro mashed potatoes. Tasty & a Bit Spicy.*

## *\*Las Puntas de Res del Andamio \$370.-*

*Tender grilled beef filet tips served in a tomatillo-chile serrano, onion & tomato sauce.*

## *\*La Carne Asada a la Tampiqueña \$290.-*

*Grilled marinated Arrachera steak, with one chicken enchilada, beans, rice & guacamole.*

## *\*La Sabana de Pollo a la Talla \$250.-*

*Tender chicken breast rubbed in a dry chile paste, slowly grilled over charcoal, served with rice beans & guacamole.*

## *\*Las Enchiladas Verdes ó Rojas \$220.-*

*Three chicken enchiladas with your choice of red or green tomatillo sauce. (You can order it with both sauces if you like).*

## *\*El Chile en Nogada \$290.-*

*Our Independence Day, traditional dish. Roasted and peeled chile Poblano, stuffed with sauteed meats, seeds and dried fruits; served with a fresh cold walnut & sherry cream sauce. One of Mexico's finest.*

## *\*La Cochinita Pibil \$280.-*

*Famous dish from Yucatan. Oven roasted shredded pork in achiote(paste of ground annato seeds,spices,tomatoes) Served with spicy pickled red onions.*

## *\*Las Carnitas de Michoacán \$240.-*

*Succulent confit of pork, served with rice, beans, guacamole, cilantro & onions from the state of Michoacan. Enjoyed in every part of Mexico!!*

## *Los Tradicionales Moles y Adobos del Mi Casa*

### *\*El Manchamanteles \$270.-*

*One of the seven ancient moles from Oaxaca, made of chile guajillo, chile ancho apple, pineapple, plantain, chicken & pork . Very tasty!*

### *\*El Mole Poblano \$290.-*

*Masterpiece of the Mexican cuisine! savory dish of chicken covered in a rich sauce of dried chiles: ancho, mulato & pasilla; a variety of seeds, spices & a hint of chocolate. (aprox. 35 ingredients) A feast for your palate!*

### *\*El Mole de Mastuerzo y Flor de Calabaza \$280.-*

*(A Mi Casa Original)*

*Beef Short Rib bathed with a yellow Mole, made from locally grown nasturtium & zucchini flowers.*

### *\*Las Costillas en Adobo de Tamarindo \$350.-*

*Oven roasted pork short rib, baked in a delicious smoked chile & tamarind adobo. A great sweet & sour flavor. Served with fresh cilantro mashed potatoes, beans & guacamole.*

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**Open for lunch : 11 to 5 p.m.**

**Special Lunch Menu**

### **Notes from Mi Casa:**

- Our prices are in Pesos and includes I.V.A (sales tax)
- We accept VISA, Master Card (Minimum charge USD\$80.00 ) & Travelers' checks
- If you liked the service, don't forget your waiter!
- NO smoking on the tables ask your waiter for the designated smoking areas.
- NO Split orders on any of our dishes a la carte.

Ask your waiter for a special invitation to our fabulous sister restaurants.  
We guarantee another great dining experience!

*Mi Casa Sn José, Peacocks & La Panga  
Antigua*

*Hours: 5:30 to 10:30 p.m. (Daily)*

*Reservations: 143-19-33*