

# *Mi Casa*

## *Restaurant*

### *Las Botanas*

#### *Traditional starters*

*\*Los sopos de cochinita \$ 55.-*

*Two dough patties loaded with shredded pork, black beans, onions & cheese*

*\*El Queso Fundido a la Mexicana \$ 79.-*

*Melted Monterrey cheese, mixed with pico de gallo sauce & seasoned with tequila*

*\*Las imperials de pollo \$ 49.-*

*Crispy tostada loaded with shredded chicken, beans & lots of cheese. Great!*

*\*Las Quesadillas del Comal con Hongos, Chorizo y Rajas \$ 59.-*

*Melted asadero cheese in a tortilla plus your choice of mushrooms, sausage or chile poblano strips*

*\*Las Costillas Adobadas con Cerveza \$ 75.-*

*Oven roasted baby-back ribs marinated in chile ancho & beer. Tasty!*

### *Entradas de Mar*

#### *Seafood appetizers*

*\*Cebiches Costenos de: Camaron, Pulpo, \$ 79.-, Pescado \$ 69.-, y Campechano \$ 85.-*

*The most Mexicano of appetizers: cooked shrimp, octopus or fish tossed in a special "panga sauce" of avocado, lime and fresh celery, topped with cilantro & onions. A real treat!*

*\*Tacos de Camarones al Pastor \$ 89.-*

*Three shrimp tacos marinated in a light adobo sauce, cilantro and onions.*

*\*Tostadas de Marlin Ahumado \$ 69.-*

*Tostadas loaded with smoked Cabo Marlin in a extremely tasty tomato & chipotle sauce. A bit spicy.*

*\*El Cebiche Esmeralda \$ 65.-*

*White fish with nothing but greens: herbs, celery, olives & cucumber all marinated in Lime & white wine.*

## Las Sopas

### Soups

*\*La de frijoles Negros con Nopalitos \$ 49.-*

*Original black bean soup: simmered whole beans with thin slices of cactus leaves, fried tortilla strips & a bit of cheese and cream. A treat!*

*\*La Sopa de Tortilla \$ 49.-*

*Following the old recipes: richest tomato, chile pasilla broth with cream and epazote.*

*\*La Sopa de mi Tía \$ 45.-*

*Hefty chicken soup with baby squash, poblano pepper & soft corn grains.*

*\*La Sopita del Mar \$ 69.-*

*Fresh seafood soup in a tomato guajillo base served with cilantro, lime & onions*

## Las Ensaladas

### Salads

*\*Baby octopus salad \$ 75.-*

*Freshly cooked baby octopus tossed in our very special vinaigrette mix, served in sliced tender cactus leaves & lettuce.*

*\*La Mixta de la Huerta \$ 59.-*

*Mixed organic salad: lettuce & grilled bell peppers with a cilantro-jalapeno vinaigrette.*

*\*De Frutas Frescas \$ 55.-*

*Fresh fruit salas with a lime base sweet & sour chile dressing. Very refreshing!*

## Carnes y Pollo

### Meats and Chicken

*\*El Filete de Res al Chipotle \$ 199.-*

*Grilled beef Tenderloin in a rich chipotle sauce, with beans & guacamole. Tasty & a bit spicy.*

*\*Las Puntas de Res del Andamio \$ 179.-*

*Tender beef strips in a tomatillo-serrano, pepper, onion, and tomato sauce. Popular.*

*\*La Carne Asada a la Tampiquena \$ 190.-*

Grilled open filet of beef, one enchilada, beans & guacamole. Old fashioned dish.  
\*La Sabana de Pollo al carbon o a la Talla \$159.-  
Tender breast of chicken from the charcoal grill, or sauteed in a chile mulato sauce.  
\*Las Enchiladas Verdes o Rojas \$ 139.-  
Three chicken enchiladas with your choice of red sauce or tomatillo sauce.

## Los Pescados y Mariscos

### Seafood

\*Red Snapper or Seabass \$175.-  
Your choice of our delicias recipies from the coast of Mexico  
Sarandeado Marinated with herbs and spices, slowly grilled to perfection  
Mojillo Seasoned with chile guajillo and garlic. Very tasty  
Talla Padded with mixture of dried chiles end herbs, gilled on charcoal  
Tikin Xic From Yucatan. Prepared in achiote, & grilled in a banana leaf  
\*La Cazuela de Mariscos Tequilera \$ 185.-  
Generous seafood soup made from fresh stock, served with fish, shrimp, scallops and octopus.  
\*Chile Marisco \$ 185.-  
Poblano peppers stuffed with sauce fish, shrimp, octopus & scallops topped with melted cheese.  
\*Los camarones Jumbo al Tamarindo o en Aguardiente \$ 295.-  
Big shrimp in naturally sweet & sour tamarindo sauce, of flame broiled with tequila served with rice and roasted vegetables.  
\*Mariscada Mixed Seafood Platter ! To share (2 px) \$ 399.-  
Seafood lovers delight: Shrimp, scallops, fish & crab served with three exceptional sauces.  
\*Big whole Cabo Lobster in our special Butter and "Pico Bravo" (\$seasonal)  
Served with special black beans and grilled onions.

## The Authentic Tradition of Mi Casa

\*El Manchamanteles de Morelia \$159.-  
Famous mole of chile guajillo & chile ancho with chicken & pork and lots fruit.  
Very tasty!  
\*El Mole Poblano \$ 169.-  
Masterpiece of Mexican cuisine! Festful dish of chicken in a rich dark mole sauce of peppers, seed 7 spices ( aprox. 35 ingredients) A feast for your palate!  
\*El Chile en Nogada \$189.-  
A specialty dish to celebrate independence day. Poblano pepper stuffed with sauteed meats, served with a fresh walnut cream sauce. One Mexico's finest.

*\*La Cochinita Pibil \$ 169.-*

*Famous dish from Yucatan. Shredded pork oven roasted in achiote served with spicy marinated red onions, called (Xnipec).*

*\*Las Carnitas de Michoacan \$ 155.-*

*Succulent oven roasted pork, served with special beans, guacamole, cilantro, & onions.*

*\*Los Tamales Bandera \$ 135.-*

*Steamed tamales in colors of the flag.. Red: Filled with chicken in mole, green: shredded pork with tomatillo sauce; white: cheese & poblano strips.*

## Los Postres

### Dessert

*\*La cocada con almendras \$ 59.-*

*Creamy Coconut-almond soufflé.*

*\*El pay Helado de Chocolate o al Café \$ 59.-*

*Chocolate ice cream cake or coffee ice cream cake.*

*\*Pastel de tres Leches \$ 59.-*

*Classic three milk cake.*

*\*El Arroz con Leche \$49.-*

*Sweet rice & cinnamon dessert.*

*\*El Flan al Caramelo \$ 49.-*

*Famous caramel custard old fashioned style. Light & tasty.*

*\*Bunuelo con Helado \$ 59.-*

*Crispy thin pastries with ice cream.*