

920-731-6200 2190 S. Memorial Drive • Appleton • WI • 54915 www.micasamexicangrill.com Catering and carry out available. Appetizers

Guacamole

Half order \$4.25

Full order \$6.95

Mi Casa Special \$9.99

2 tamal, 2 flauta, guacamole, sour cream,

lettuce, and pico de gallo.

Bean Dip \$3.99

Refried beans and melted white cheese

lightly seasoned with jalapenos.

Coctel de Camaron \$7.99

1/2 Order of our shrimp cocktail with onions, tomatoes, avocados, and our special sauce.

Cheese Dip \$4.99

Melted white cheese lightly seasoned

with jalapenos.

Mini Combo Platters

Mini Combo Platters \$7.99

Choice of ground beef, chicken, pork or chorizo. Choice of steak or shrimp add \$1.00 per item. Meat on the tostada add \$1.00.

Served with rice, beans and sour cream.

#1 - Enchilada and Tamal

#2 - Burrito and Taco

#3 - Enchilada and Tostada

#4 - Taco and Flauta

Combo Platters

Combo Platters \$8.99

Choice of ground beef, chicken, pork or chorizo. Choice of steak or shrimp add \$1.00/item. Meat on the tostada add \$1.00.

Served with rice, beans and sour cream.

#5 - Enchilada, Tostada and Tamal

#6 - Enchilada, Tamal and Taco

#7 - Enchilada, Chimichanga, and Flauta

#8 - Tostada, Tamal, and Taco

Queso Fundido \$6.95 (Melted Cheese)

Con Chorizo

(Mexican sausage and cheese)

Con rajas and Poblano peppers (Pablano peppers and cheese)

Con Hongos

(Mushrooms and cheese)

Ceviche** \$9.99

Fish or shrimp

Served with onions, cilantro, tomatoes, avocado and lime juice.

**Wisconsin Food Safety Agencies advise that eating raw or under cooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, young children under age four (4), pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.

Vegetarian Dishes

(Served with black beans and rice)

Fajita Vegetarian \$10.99

Sautéd mushrooms, tomatoes, carrots, broccoli, cauliflower, red and green bell peppers, and onions served in a hot skillet.

Tacos de Vegetarian (2 Tacos) \$10.99

Sautéd mushrooms, tomatoes, carrots, broccoli, cauliflower, red and green bell peppers, and onions, served with rice and beans. Your choice of corn or flour tortillas.

Quesadilla Vegetarian \$8.99

Red and green bell peppers, carrots, broccoli, cauliflower, mushroom, cheese, onions, lettuce, tomatoes, sour cream and guacamole.

Chile Relleno (2) \$10.99

Poblano peppers stuffed with cheese, served with rice & beans.

Choice of corn or flour tortillas.

Side Orders

Rice \$1.50

Beans \$1.50

Pico de gallo \$1.25

Guacamole \$1.50

Sour Cream \$.75

Jalapeños \$.75

Tortillas \$.99

Aguacate (avocado) \$1.25

Lechuga (lettuce) \$.75

Nacho's

Small - \$5.50 Large - \$6.49

Queso Rayado \$1.00 (shredded cheese)

Cilantro \$.75

Cebolla (onions) \$.75

Tomate (tomatoes) \$.75

All meals are served with chips and salsa, compliments of the house.

One refill please...Thanks!

Enchiladas

Enchilada Dinners \$9.25

Choice of ground beef, chicken, pork or cheese and onions.

Choice of steak or shrimp add \$1.00. Served with rice, beans and sour cream.

#9 - Enchilada Regular (3) topped with tomato sauce

#10 - Enchilada Molé (3) topped with our delicious molé sauce and cheese

#11 - Enchilada Rancheras (3) topped with tomato sauce, sautéd onions, bell peppers, tomatoes and grilled pork

#12 - Enchilada Suizas (3) topped with green sauce and cheese

#13 - Enchilada Supremas (3) topped with enchilada sauce, lettuce, tomatoes and cheese

Burritos

Burrito Dinners \$8.99

Choice of ground beef, chicken, or pork. Choice of steak or chorizo add \$1.25.

#14 - Burrito Deluxe

Two flour tortillas stuffed with your choice of meat, rice, and beans, topped with tomato sauce, lettuce, tomatoes, cheese and sour cream.

#15 - Burrito Mi Casa

Flour tortillas stuffed with pork, onions, peppers and chorizo, topped with green sauce and cheese.

#16 - Burrito Texas

Flour tortillas stuffed with your choice of meat, rice, and beans, topped with cheese sauce. Lettuce, tomatoes, cheese and sour cream on the side.

#17 - Burrito Caliente

Flour tortillas stuffed with your choice of meat, rice, and beans, topped with red hot sauce, and cheese sauce.

Specialties of Mi Casa

#18 - Pollo Chipotle \$11.99

Grilled chicken breast and grilled onions, served with chipotle sauce, lettuce, tomatoes, sour cream, rice and beans.

#19 - Fajita Burrito \$11.99

Choice of seasoned pork, steak, or chicken. Choice of meat stuffed with onions, tomatoes, bell peppers, topped with chipotle sauce, red sauce, cheese sauce, severed on a sizzling fajita platter.

#20 - "Kiko's" Torta \$10.99

A Mexican sandwich, made with refried beans, chicken breast, lettuce, cheese, bacon, mayonnaise, avocado, with jalapenos on the side.

Muy Rico!

Served with rice and beans.

#21 - Michael's Tacos \$9.99

Three Mexican tacos made with pork and chorizo sausage, topped with cheese sauce, onions and cilantro. Served with rice and beans.

#22 - Pollo (Chicken) con Molé \$10.99

Chunks of chicken cooked in molé sauce served with rice, beans and tortillas. Our molé sauce is fantistic!

Fajitas

Our fajitas are prepared with marinated beef steak and chicken breast, served with sautéd onion, green pepper and tomato, garnished with lettuce, guacamole, sour cream and pico de gallo, served with rice, beans and your choice of corn or flour tortillas.

#23 - Fajitas \$11.99

Choice of steak, chicken, or pork. Shrimp Fajitas \$13.99.

#24 - Alambres Fajitas \$12.99

Grilled steak strips, chicken and bacon topped with cheese, served over a bed of onions.

#25 - Parrillada \$14.99

Steak strips, chicken, pork, chorizo and shrimp.

#26 - Fajita Jalisco \$13.99

Steak strips, chicken breast strips and shrimp.

Grilled Dinners

Grilled dinners served with rice, beans and your choice of corn or flour tortillas or as noted.

#27 - Tampiqueña \$13.99

Outside skirt steak with bell peppers, onions, and cheese sauce on top, along with an enchilada topped with our award winning molé sauce and cheese.

#28 - Mar y Tierra \$12.99

Marinated steak grilled to perfection, topped with shrimp sautéd in butter, onions and mushrooms, topped with cheese.

#29 - Steak Suizo \$11.99

Marinated steak grilled to perfection, topped with grilled bacon, mushrooms, onions and cheese.

#30 - Molcajete

1 person \$15.99

2 persons \$23.99

Grilled steak, chicken breast, shrimp and chorizo. Served in a Mocajete Stone Bowl with red sauce, cheese, cilantro, onions, and cactus.

#31 - Bistec en Salsa de Arbol \$9.99

Marinated steak in arbol pepper sauce. Served with rice, beans and a house salad.

#32 - Puerco Salsa Verde \$9.99

Chunks of marinated pork with mild green sauce.

#33 - Pollo Mexicano \$9.99

Marinated chicken breast grilled to perfection, layered with sautéd onions, tomatoes and jalapenos, topped with cheese.

#34 - Carne Ranchera \$9.99

Steak strips cooked with slices of tomato, onions, and cilantro in our unique tomato sauce.

#41 - Camaron Suizos \$11.99

Shrimp cooked with bacon, onions, and mushrooms in cheese sauce. Served with rice and a house salad. Your choice of corn or flour tortillas.

#42 - Coctel de Camaron \$11.99

Shrimp cocktail with onions, tomatoes, avocados, and our special sauce.

#43 - Camaron a la Diabla \$11.99

Shrimp cooked with red hot sauce. Served with potatoes, rice, and a house salad. Your choice of mild or spicy.

#44 - Camaron al Mojo de Ajo \$11.99

Shrimp in garlic sauce. Served with rice and a house salad.

#35 - Pollo Jalisco \$9.99

Marinated chicken breast grilled to perfection, covered with sautéd onions and mushrooms, topped with cheese sauce.

#36 - Quesadilla Pirata \$8.99

Large flour quesadilla, stuffed with cheese, grilled steak, chorizo, and mushrooms.
Served with rice, beans and a house salad.

#37 - Chimichanga \$8.99

Choice of ground beef, chicken, or pork.
Choice of steak or chorizo add \$1.25.

A large flour tortilla stuffed with your choice of meat, topped with cheese sauce, lettuce, tomatoes and sour cream.

Served with rice and beans.

#38 - Flautas Mexicanas \$8.99

Three rolled corn tortilla stuffed with shredded chicken or beef, then deep fried to golden perfection. Served with rice, beans and a house salad.

#39 - Quesadilla Rellena \$8.99

Choice of ground beef, chicken, or pork. Choice of steak, chorizo, or shrimp add \$1.25. A large flour tortilla grilled and stuffed with your choice of meat and cheese. Served with rice, beans and a house salad.

#40 - Carne Asada \$11.99

Steak skirt grilled to perfection topped with sautéd onions served with rice, beans, house salad and tortillas....Delicious!

Seafood

#45 - Ensalada de Camaron \$11.99

Shrimp salad, lettuce, bell peppers, tomatoes, onions, avocado, lemon, and chipotle sauce.

#46 - Tacos de Camaron \$11.99

Three shrimp tacos with onions, tomatoes, and cilantro served with rice, beans, guacamole, and sour cream. Your choice of corn or flour tortillas.

#47 - Tacos de Pescado \$10.99

Three fish tacos with lettuce, tomatoes, onions, and cilantro. Served with rice, beans, and chipotle ranch on the side

Your choice of corn or flour tortillas.

#48 - Filete Tampiqueño \$11.99

Tilapia fillet grilled to your perfection, topped with grilled onions, bell peppers, tomatoes, and cheese, served with rice and a house salad Your choice of corn or flour tortillas.

(Rev. 4/13)

Flan \$3.99

Mexican sweet dessert.

Cheese Cake Chimichanga \$3.75 Flour tortilla, rolled around a cheese cake filling, deep fried to a golden perfection.

Tres Leches Cake \$3.99 Mexican sweet dessert.

Helando Frito \$3.99 Fried ice-cream.

Soda & Juíce

Soda \$1.99

Coke, Diet Coke, Sprite, Diet Sprite, Fanta Orange, Lemonade, Mello Yello, and Root Beer. (One free refill)

Jarritos \$1.99 Mexican bottled.

Mexican Coca Cola \$1.99

Mexican bottled.

Horchata Water \$1.99 (No refills)

Jamaica Water \$1.99 (No refills)

Tamarindo Water \$1.99 (No refills)

Iced Tea \$1.59 (One free refill)

Hot Tea \$1.59

Coffee \$1.59

Hot Chocolate \$1.59

Cerveza

Mexican \$3.00

Domestic \$2.50

Bohemia

Miller High Life

Corona

Miller Lite

Corona Light

MGD 64

XX Lager

Budweiser

XX Amber

Bud Light

Negra Modelo

Odoul's Amber

Modelo

Odoul's Lager

Pacifico

Tecate

Red Bridge Michelob

Sol

Carta Blanca

A La Carta

Enchilada \$2.25

Ground beef, chicken, pork, or cheese.

Tostada \$2.75

Ground beef, chicken, pork, beans, or avocado.

Tamal \$2.25

Homemade, Oaxacan recipe.

Chile Relleno \$4.99

Poblano pepper stuffed with cheese.

Taco \$1.99

Ground beef, chicken, steak, al pastor, or chorizo.

Mexican style - cilantro and cebolla.

American style - lettuce, tomatoes, and cheese.

Empanada \$2.50

Choice of ground beef or chicken with cheese wrapped in corn dough then deep fried to a crispy coating.

Served with lettuce and sour cream.

Ouesadilla \$4.25

Ground beef, chicken, pork, cheese, or chorizo.

Torta \$7.00

Steak, al pastor, chorizo, chicken, and avocado.

Chips & Salsa \$4.00

A to-go order.

Kíd's Menu

Chicken Tenders & Fries \$4.29

Taco (1) \$4.29

Choice of ground beef, chicken, or pork.

Served with rice and beans.

Chimichanga (1) \$4.29

Served with rice and beans.

Ouesadilla (1) \$4.29

Served with rice and beans.

Sebastian's Fish Sticks \$4.29

Served with french fries.

Burrito Arroz & Frijoles \$4.29

Served with rice and beans.

Lunch Menu

Choice of 2 items \$6.99

Choice of 3 items \$7.99

Choice of ground beef, chicken, or pork. Served with rice, beans, lettuce, tomatoes and sour cream.

> Enchilada Tostada

Taco

Tamal Flautas Empanada

Burritos

Chimichanga (small)

Quesadilla

Fajita \$7.99

Choice of steak, chicken, or pork with onions, green peppers, and tomatoes. Served with rice and beans and your choice of corn or flour tortillas.

Grilled Chicken Vegetables \$6.99 Grilled chicken with vegetables served over rice, topped with cheese dip sauce. Chimichanga \$6.99

Choice of ground beef or shredded chicken. A large flour tortilla stuffed with your choice of meat, topped with cheese dip.
Served with rice, beans and a house salad.

Taco Salad \$6.00

Choice of ground beef or shredded chicken. A crispy flour bowl tortilla stuffed with your choice of meat, lettuce, cheese, tomatoes and sour cream.

Taco Fajita Salad \$6.99

Choice of grilled steak, chicken or pork. A crispy flour bowl tortilla stuffed with your choice of meat, sautéd onions, green peppers, tomatoes, topped with lettuce, cheese, pico de gallo and sour cream.

Quesadilla Rellena \$6.99 Choice of ground beef, chicken, pork, or shredded beef. A flour tortilla stuffed with cheese and your choice of meat. Served with rice, beans and a house salad.



Mí Casa's Story

Maria's family has a history of great food being served in the home and now we are bringing it to you. Maria grew up in Veracruz as well as Oaxaca, which are states known for quality food. The state of Puebla is also close adding it's influences and flavors to the recipes.

The Molé recipe has been handed down for generations in the family, The Chipotle Sauce is an award winning recipe of Maria's Aunt in Mexico. The Tamale recipe Maria got as a 14 year old waitress in Mexico. She was told by the cook that gave it to her, "Do not make or sell these in this town or we will both get fired". One of Maria's sisters also contributes her recipes such as the Flan. Maria gives a lot of credit to her Mother who taught the kids to cook and still inspires them to do so.

Maria & Michael met in the Milwaukee area. Life events required Michael to move back to Oshkosh, where Maria eventually followed. Michael needed a job, Maria said "Let's open a Mexican restaurant". That was it, the idea became MiCasa Mexican Grill. First opened in December of 2010. They were married in the restaurant and even lived above the restaurant, (which they are happy to not be doing anymore).

The family looks forward to serving their wonderful patrons and meeting new friends for a very long time.

Welcome to our house, Mi Casa