



920-720-3600

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www.micasamexicangrill.com

Carryoutavailable.

Appetizers

Guacamole

Half order \$5.00 Full order \$7.00

Flautas (4) \$8.00

Crispy rolled up tacos filled with your choice or ground beef, chicken, or pork

Bean Dip \$4.50

Refried beans and melted white cheese lightly seasoned with jalapenos.

Empanadas (2) \$7.00

Your choice of chicken, ground beef or pork wrapped in fried corn dough

Cheese Dip \$6.50

Melted white cheese lightly seasoned with jalapenos.

Mussels \$9.99

1 lb. Steamed mussels, topped with chipotle sauce and chorizo.

Combo Platters

Combo Platters \$9.99

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.

Enchilada, Tamal and Taco

Enchilada, Chimichanga, and Flauta

Sour Cream \$.75

Rice \$1.50

Beans \$1.50

Pico de gallo \$1.25 Guacamole \$1.50

Jalapeños \$.75

Tortillas \$.99

Aguacate (avocado) \$1.25

Lechuga (lettuce) \$.75

Tomate (tomatoes) \$.75

Queso Fundido \$6.95

(Melted Cheese)

Con Chorizo (Mexican sausage)

Con Rajas de Poblano (Poblano peppers)

Con Hongos (Mushrooms)

Nachos Supreme \$8.99

Tortilla chips, beans, cheese, lettuce, jalapenos, guacamole and sour cream ; choice of ground beef, chicken or pork

Ceviche \$10.99

Fish or Shrimp

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

**Wisconsin Food Safety Agencies advise that eating raw or undercooked 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) **GLUTEN**

FREE

Fajita Vegetarian \$11.99

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

Tacos de Vegetarian (2 Tacos) \$10.99

Sautéed 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 \$9.99

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

Chile Relleno \$10.99

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

Choice of corn or flour tortillas.

Chipotle Sauce \$1.00

Mole Sauce \$1.00

Queso Rayado \$1.25 (shredded cheese)

Cilantro \$.75 Cebolla (onions) \$.75

Side Orders

Enchiladas

Enchilada Dinners \$10.25

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.

Enchilada Regular (3)

topped with tomato sauce

Enchilada Molé (3)

topped with our delicious award winning molé sauce and cheese

Enchilada Suizas (3)

topped with green sauce and cheese

Burritos

Burrito Dinners \$8.99

Choice of ground beef, chicken, or pork. Choice of steak, shrimp or chorizo add \$1.50.

Burrito Deluxe

Two flour tortillas stuffed with your choice of meat, rice and beans

inside, topped with tomato sauce, lettuce, tomatoes, cheese and sour cream.

Burrito Mi Casa

Flour tortillas stuffed with your choice of meat, onions, tomatoes, bell peppers, rice and beans inside. Choose mild or spicy.

Burrito Texas

Flour tortilla stuffed with your choice of meat, rice and beans inside, topped with cheese sauce.

Lettuce, tomatoes, cheese and sour cream on the side.

Burrito Caliente

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

Specialties of Mi Casa

Pollo Chipotle \$11.99

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

Fajita Burrito \$11.99

Choice of spicy pork, steak, or chicken.

Choice of meats stuffed with onions, tomatoes, bell peppers, topped with chipotle sauce, red sauce, cheese sauce, served on a sizzling fajita platter.

“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.

Michael’s Tacos \$10.99

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

Pollo (Chicken) Con Mole \$11.99

Chunks of chicken breast cooked in mole sauce served with rice, beans and tortillas. OUR MOLE SAUCE IS FANTASTIC!

Fajitas

Our fajitas are prepared with marinated outside skirt steak and chicken breast, served with sautéed 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.

SHARED \$3.00 PARA COMPARTIR \$3.00

Fajitas \$11.99

Choice of steak, chicken, or pork.

Shrimp Fajitas \$13.99

Alambres Fajitas \$12.99

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

Parrillada \$14.99

Steak strips, chicken, pork, chorizo & shrimp.

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.

Carne Asada \$12.99

Steak skirt grilled to perfection topped with sautéed onions served with rice, beans, lettuce, sour cream on the side and tortillas... Delicious!

Tampiqueña \$13.99

Outside skirt steak with bell peppers, onions, and cheese sauce on top, along with a nenchilada topped with our award-winning molés au ce and cheese.

Mary Tierra \$12.99

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

Steak Suizo \$11.99

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

Molcajete

1 person \$15.99

2 persons \$24.99

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

Carne Ranchera \$10.99

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

Pollo Jalisco \$9.99

Marinated chicken breast grilled, covered with sautéed onions and mushrooms, topped with cheese sauce.

Chimichanga \$8.99

Choice of ground beef, chicken, or pork. Choice of steak or chorizo add \$2.00.

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

Quesadilla Rellena \$8.99

Choice of ground beef, chicken, or pork. Choice of steak, chorizo, or shrimp add \$2.00.

A large flour tortilla grilled and stuffed with your choice of meat and cheese. Served with rice, beans, lettuce and sour cream

Grilled Chicken & Veggies \$9.99

Grilled chicken breast with vegetables served over rice, topped with cheese dip sauce.

Seafood

Camaron Suizos \$12.99

Jumbo shrimp cooked with bacon, onions, and mushrooms in cheese sauce.

Served with rice, beans, lettuce and sour cream on the side. Your choice of corn or flour tortillas.

Coctel de Camaron \$12.99

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

Camaronala Diabla \$12.99

Shrimp cooked with red hot sauce. Served with potatoes, rice, beans, lettuce and sour cream on the side.

Your choice of mild or spicy.

Camaron al Mojo de Ajo \$12.99

Shrimp in garlic sauce. Served with rice, beans, lettuce and sour cream on the side. Your choice of

corn or flour tortillas.

Tacos de Camaron \$12.99

Three shrimp tacos with onions, tomatoes, and cilantro served with rice, beans, guacamole, and sour cream.

Your choice of corn or flour tortillas.

Tacos de Pescado \$11.99

Three fish tacos with lettuce, tomatoes, onions, and cilantro. Served with rice, beans, and chipotle sauce. Your choice of corn or flour tortillas.

Filete Tampiqueño \$12.99

Tilapia fillet grilled to your perfection, topped with grilled onions, bell peppers, tomatoes, and cheese, served with rice, beans, lettuce and sour cream on the side. Your choice of corn or flour tortillas.

Postre

(Dessert)

- Flan \$3.99
Mexican sweet dessert.
- Cheese Cake Chimichanga \$3.99
Flour tortilla, rolled around a cheese cake filling, deep fried to a golden perfection.
- Tres Leches Cake \$3.99
Mexican sweet dessert.
- Helado Frito \$3.99
Fried ice cream.

Soda & Juice

- Soda \$1.99
Pepsi, Diet Pepsi, Sierra Mist, Diet Sierra Mist, Orange Crush, Mug Rootbeer, Lemonade, Soda Water, Tonic Water, Iced tea Unsweetened (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)
- Hot Tea \$1.59
Coffee \$1.59
Hot Chocolate \$1.99

ALaCarta

GLUTEN FREE

- Enchilada \$3.00
Ground beef, chicken, pork, or cheese.
- Tostada \$3.75
Ground beef, chicken, pork, beans, or avocado.
- Tamal \$2.75
Homemade, Oaxacan recipe.
- Chile Relleno \$6.99
Poblano peppers stuffed with cheese.
- Taco \$2.25
Ground beef, chicken, steak, al pastor, or chorizo.
- Taco de Lengua \$2.75
Mexican style - cilantro and cebolla. American lettuce, tomatoes, and cheese.
- Empanada \$2.75
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.
- Quesadilla \$4.25
Ground beef, chicken, pork, cheese, or chorizo.
- Torta \$7.00
Steak, al pastor, chorizo, chicken, and avocado.
- Chips & Salsa \$4.50
A to go order.

Kid's Menu

12 and under ONLY

- Chicken Tender & 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.
- Quesadilla (1) \$4.29
Served with rice and beans.
- Filete Pescado Papas \$4.29
Served with french fries.
- Burrito Arroz & Frijoles \$4.29
Served with rice and beans.

Margaritas

On The Rocks or Blended

- Tamarind
- Mango
- Lime
- Jamaica
- Banana
- Bluemoon
- Raspberry
- Peach
- Strawberry

Cervezas

Mexican \$3.50 *Domestic* \$3.00

- | | |
|---------------|--------------------|
| -Corona | -Miller Lite |
| -Corona Light | -Miller Hight Life |
| -XX Lager | -MGD 64 |
| -XX Amber | -Bud Light |
| -Negra Modelo | -Red Bridge |
| -Modelo | -Odoul's Amber |
| -Pacífico | -Odoul's Lager |
| -Tecate | -Michelob Ultra |
| -Sol | -Coors Light |
| -Carta Blanca | |
| -Victoria | |

MiCasa'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 its 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, "Don't make or sell these in this town or we will both get fired". One of Maria's sisters also contributes her recipe 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, MiCasa