



A N T O J I T O S

ANGELS ON HORSEBACK* Three grilled shrimp with white cheese, jalapeño and wrapped in bacon. Served with house-made escabeche. 13.95

CHILE CON QUESO The traditional melted cheese appetizer of the state of Chihuahua. Served with hand made tortillas. 9.50

QUESADILLAS 3 flour or corn tortillas. Choice of rajas, chicken, or mushrooms. 9.50

CALAMARES With chipotle mayonnaise. 10.95

CEVICHE*

Ceviche las brisas (Our most popular ceviche) 12.95

Ceviche de Langosta y Mango Wild Canadian lobster marinated in freshly squeezed citrus and mango juice and topped with mango salsa and avocado. Market

TACOS AL PASTOR 4 pork tacos served with two sauces. 9.50

CORDERO* 4 grilled baby lamb chops served with chile pasilla salsa. 13.95

QUESOS ASADOS served with hand-made tortillas.

with Rajas (poblano strips) 9.50

with Chorizo Verde (House-made pork chorizo made with Swiss chard) 10.50

with Rajas and Chorizo Verde 12.95

TOSTADAS COMPUESTAS SURTIDAS 3 pieces. One each of chicken, guacamole and cochinita pibil. 12.95

SOPECITOS 9 pieces. 3 of each of the following: Salpicon de pescado, camaron y guacamole, and nopalitos. 12.95

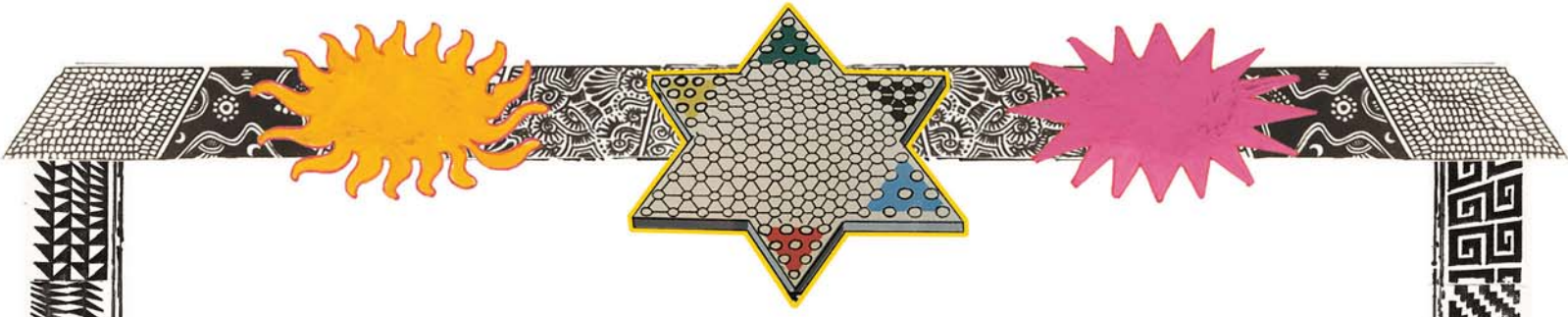
TORRE DE BOTANAS 12 pieces. This "Tower" combines the Tostadas Compuestas and the Sopecitos. 21.50

PLATO de MIGUEL* Camarones, Cordero, Quesadillas, Tacos al Pastor. Serves 4-6. 34.50

Never any charge for chips and salsa.

** Consuming raw or undercooked food may increase your risk of foodborne illness.*





SOPAS

SOPA DE ELOTE Mexican corn soup with cheese and poblanos. Cup 4.75 Bowl 6.50

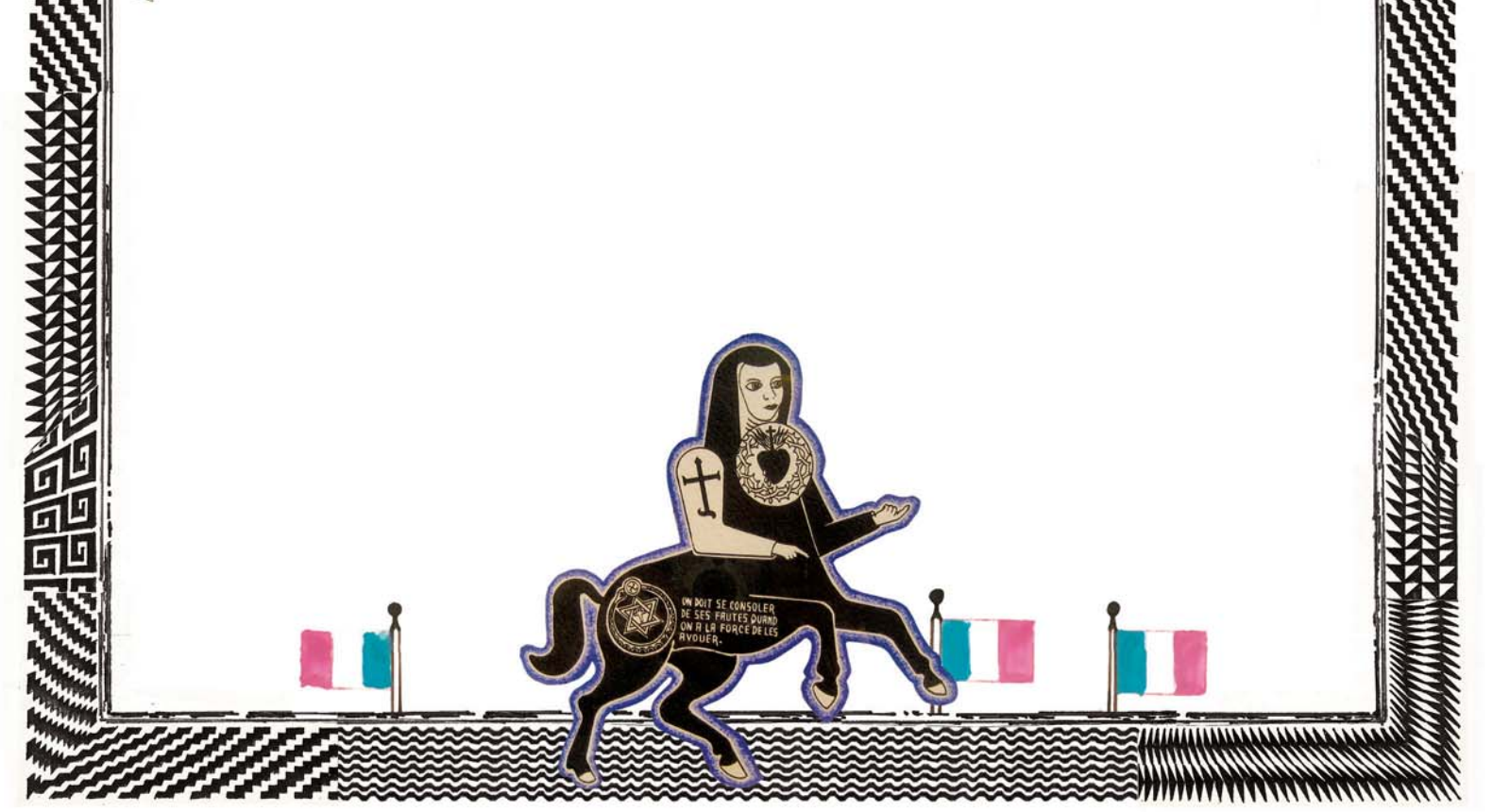
SOPA DE TORTILLA This classic recipe was introduced by Fonda San Miguel in 1975. Cup 4.75 Bowl 6.50

ENSALADAS

ENSALADA DE ESPINACAS Fresh spinach salad with toasted almonds, toasted pasilla chiles and panela cheese. Recipe from Maria Dolores Torres of Mexico City. 7.50

GUACAMOLE Fonda del Recuerdo, D.F. style. 7.50

ENSALADA Mixta 6.50





RELLENOS

ANCHO RELLENO SAN MIGUEL Chile ancho filled with chicken, olives, capers and almonds in a light cilantro cream sauce. 19.50

RELLENO DE PICADILLO Roasted poblano lightly battered and pan-fried, filled with shredded pork, almonds and raisins. Served with a Jitomate sauce. 19.50

RELLENO DE QUESO Roasted poblano lightly battered and pan-fried, filled with cheese. 16.50

CALABACITAS RELLENAS Baked zucchini filled with corn and white cheese. Served with a Jitomate sauce. 13.95

ENCHILADAS

Chicken, Cheese, Pork or Vegetables

ENCHILADAS DE MOLE POBLANO 17.95

ENCHILADAS VERDES 16.95

ENCHILADAS SUIZAS 16.95

ENCHILADAS DE PATO Enchiladas with shredded duck topped with a poblano-spinach sauce. 18.95

No charge for hand-made corn and flour tortillas with entrées.





CARNES

CARNE ASADA A LA TAMPIQUEÑA* Grilled strip of beef tenderloin served with guacamole, rajas, and a cheese enchilada. 34.95

COCHINITA PIBIL Yucatan specialty of pork baked in banana leaf. 19.50

CHULETA DE CERDO* Grilled center cut pork chop. 24.50

AVES

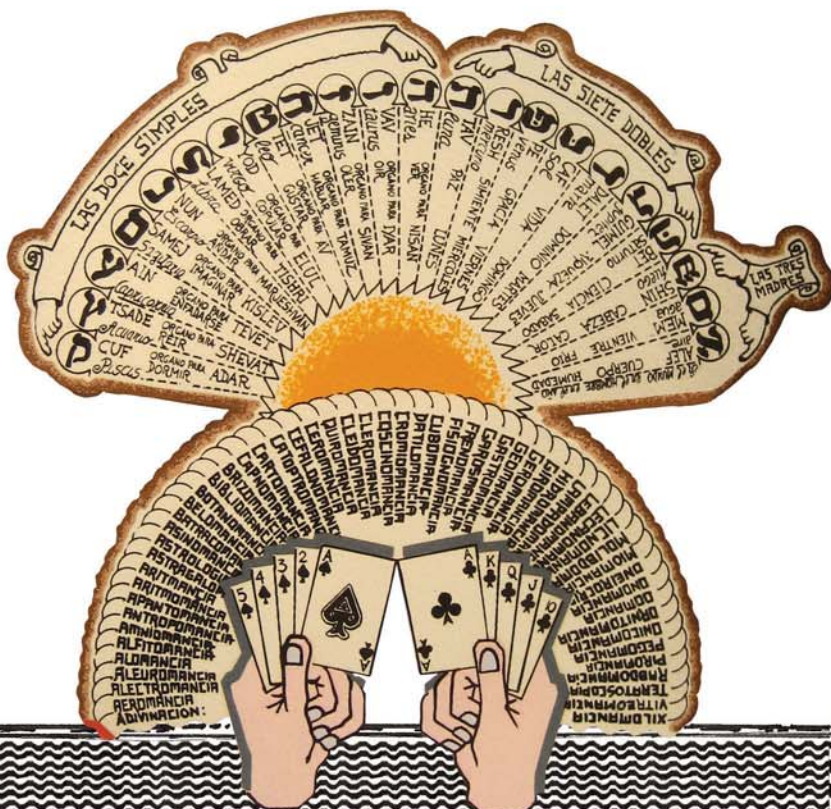
POLLO EN MOLE POBLANO Baked one-quarter chicken in the traditional mole of Puebla. 18.50

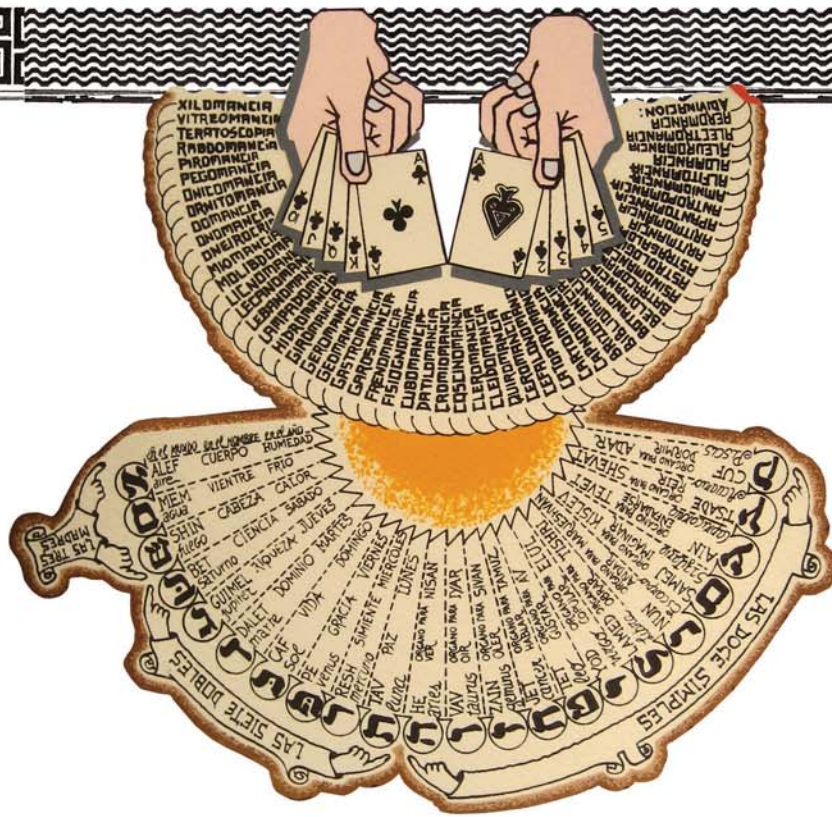
POLLO PIBIL Yucatan specialty of achiote-seasoned chicken baked in banana leaf. 18.50

POLLO ASADO Often misnamed as "chicken fajitas". 16.50

No charge for hand-made corn and flour tortillas with entrées.

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PESCADOS Y MARISCOS

CAMARONES AL MOJO DE AJO or TIKIN XIK* Gulf shrimp broiled in garlic butter or achiote-seasoned. Mkt

CAMARONES EN CREMA DE CHIPOTLE* Gulf shrimp in spicy chipotle cream sauce. Mkt

CAMARONES ADOBADOS* Adobe-crusted shrimp placed over corn tortillas filled with rajas and served with a chipotle-black bean sauce. Mkt

PESCADO VERACRUZANO Broiled fish fillet in the traditional Vera Cruz tomato sauce with capers, onions and Spanish olives. Mkt

PESCADO AL MOJO DE AJO or TIKIN XIK Fish fillet broiled in garlic butter or achiote-seasoned. Mkt

No charge for hand-made corn and flour tortillas with entrées.

Please advise your server of any food allergies.





POSTRES

CREPAS DE CAJETA Crepes sauced with a rich goat milk caramel and toasted almonds. Served with our cajeta ice cream. 7.50

EL MATEO Cajeta and vanilla ice cream with Frangelico liqueur and cajeta topping and toasted almonds. 9

TRES LECHES CAKE 6.50

COFFEE TOFFEE SAN MIGUEL 7.50

MANGOS CON HELADO de COCO 6.50

HELADOS Y SORBETES Two scoops of ice cream or fresh fruit sorbets made at Fonda San Miguel. Ask for flavors. 6.50

FLAN DE ALMENDRA 5.50

CAFES

ESPRESSO or **CAPPUCCINO**

CAFE LATTE con **CAJETA**

Ask your server about our unique liqueurs, ports & sherries.

