



SAN MIGUEL

RESTAURANTE MEXICANO

7209 State Road 54
New Port Richey, FL 34653
Ph. (727) 264-6710
Fax. (727) 645-5865



Appetizers

Choriqueso	\$12.00
Taquitos	\$6.00
Guacamole.....Sm. \$5.00Lg. \$10.00	
Guacamole San Miguel	\$12.50
Cheese Dip	Sm. \$5.00Lg. \$10.00
Bean Dip	\$8.00
Nachos w/ cheese	\$8.50
Nachos w/ cheese	\$10.00
w/ beans, beef or chicken.	
Nachos San Miguel	\$17.50
Grilled steak or chicken, sliced avocado, onions, topped w/ nacho cheese.	

Soups and Salads

Tossed Salad	\$6.00
San Miguel Tossed Salad	\$13.50
(Steak or Grilled Chicken)	
Shrimp Tossed Salad	\$16.50
Beef or Chicken Faj. Salad	\$16.75
Taco Salad Beef or Chicken	\$12.50
Chicken Soup	\$10.50
Tortilla Soup	\$10.50
Seafood & Vegetable	\$15.50

TO GO CHARGE \$1.00

Side Orders

Pico de Gallo	Sm. \$1.50 Lg. \$5.00
Chiles Tostados	\$3.00
Chopped Jalapeño	\$1.50
Jalapeños	\$1.50
Sour Cream	\$1.50
Homemade Sauce	\$1.50
(Red or Green)	
Shredded Cheese	\$1.50
Beans	\$4.00
Rice	\$4.00
Order of torillas (3)	\$1.00
Cheese Quesadilla	\$4.00
Quesadilla w/ Beef or Chicken	\$6.00
Tamale	\$5.00
Taco (beef or chicken)	\$3.00
Enchilada	\$3.50
(chicken, beef, cheese & beans)	
Chalupa	\$4.50
Tostada	\$4.00
Burrito	\$6.00
(chicken, beef or beans)	
Burrito with Beans and Beef	\$7.00
Fried Burrito	\$6.00
(chicken or beef)	
Nacho Cheese Burrito	\$9.00
A burrito topped w/ nacho cheese & red sauce.	
Chile Relleno	\$5.00
Chile Poblano	\$6.00
Burrito Special	\$10.00
A burrito stuffed w/ chicken or beef & topped w/ red sauce, lettuce & guacamole.	

**First Basket of Chips & Salsa
Complimentary After that \$1.50**

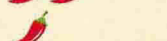
Lunch served daily till 3pm Monday - Friday.

- #1 **Speedy Gonzalez** **\$10.25**
One taco, one enchilada & the choice of rice or beans.
- #2 **Lunch Special** **\$12.50**
One taco, chile relleno, fried beans & guacamole salad.
- #3 **Lunch Special** **\$12.50**
One beef burrito served w/ Mexican rice & fried beans.
- #4 **Lunch Special** **\$12.50**
One beef enchilada, one taco, served w/ Mexican rice & fried beans.
- #5 **Lunch Special** **\$12.50**
One taco, one chile relleno, rice & beans.
- #6 **Lunch Special** **\$10.50**
One taco, one burrito & rice.
- #7 **Huevos Rancheros** **\$10.50**
Two ranch style eggs served w/ rice, fried beans, Mexican sauce & tortillas.
- #8 **Huevos con Chorizo** **\$12.50**
Scrambled eggs w/ chorizo, served w/ rice, beans & tortilla.
- #9 **Tacos de Carne Asada** **\$14.50**
Two beef soft grilled rib eye tacos served w/ pico de gallo, fried beans & tomatillo sauce.
- #10 **Tacos de Carnitas** **\$14.50**
Two soft corn tortilla tacos stuffed w/ delicious pork. Served w/ pico de gallo, fried beans & red tomatillo sauce.
- #11 **Huevos a la Mexicana** **\$10.50**
Two eggs, over easy w/ red sauce on top w/ rice & beans.
- #12 **Huevos Machaca** **\$12.50**
Tortillas, two scrambled eggs w/ shredded beef.

Lunch Combos

- #13 **Chimichanga Lunch** **\$11.50**
Your choice of one fried or soft chimichanga filled w/ beef tips & fried beans, topped w/ lettuce, tomato, sour cream, nacho cheese & guacamole.
- #14 **Chilaquiles Mexicanos** **\$12.50**
Crispy corn chips covered w/ seasoned chicken, our special sauce & melted cheese. Served w/ guacamole salad & rice.
- #15 **Pollo Fundido Lunch** **\$11.50**
One tender flour tortilla deep fried & filled w/ chicken, topped w/ sour cream & cheese. Served w/ Mexican rice.
- #16 **Fajitas Lunch** **\$15.50**
Tender sliced beef or chicken served w/ bell peppers, onions, fried beans, rice, guacamole salad & tortillas.
For Mixed Fajita Lunch add **\$2.00**

Homemade Sauces

- Habanero Sauce **\$1.50** 
- Red Tomatillo Sauce **\$1.50** 
- Green Tomatillo Sauce **\$1.50** 

Please Read This

Not all Mexican food is hot.
All our dishes are meticulously prepared with authentic yet mild flavor.
For those who like hot, we put a dish of hot sauce on the table.

\$14.50 Combos

- #1 1 TACO, 2 ENCHILADAS w/ rice or beans
- #2 1 TACO, 1 ENCHILADA & CHALUPA
- #3 1 TACO, 1 ENCHILADA w/ a chile relleno
- #4 1 TACO, 1 ENCHILADA w/ a tostada w/ cheese
- #5 1 BEEF, 1 CHEESE ENCHILADA w/ rice & beans
- #6 1 BEEF ENCHILADA, 1 TACO w/ rice & beans
- #7 1 ENCHILADA w/ a chile relleno, rice & beans
- #8 1 ENCHILADA, 1 TAMALES w/ rice & beans
- #9 1 ENCHILADA, 1 BURRITO w/ a chile relleno
- #10 2 BEEF TACOS w/ rice & beans
- #11 1 BEEF BURRITO, 1 TACO & 1 ENCHILADA
- #12 1 CHALUPA w/ a chile relleno & fried beans
- #13 1 BEEF BURRITO w/ a chile relleno & beans
- #14 1 BURRITO, 1 ENCHILADA & 1 TAMALES
- #15 1 CHALUPA, 1 BEEF TACO, 1 TOSTADA w/ nacho cheese & beef
- #16 1 CHALUPA, 1 ENCHILADA w/ a chile relleno
- #17 1 TACO, 1 CHALUPA w/ a chile relleno
- #18 1 TACO, 1 BURRITO w/ rice & beans
- #19 1 TOSTAGUAC, 1 ENCHILADAS w/ beans
- #20 1 TACO, 1 BURRITO w/ a chile relleno
- #21 1 TACO, 1 BURRITO, 1 CHALUPA
- #22 1 TOSTAGUAC, 1 TACO w/ a chile relleno
- #23 1 BURRITO w/ a chile relleno & rice
- #24 1 BURRITO, 1 CHALUPA w/ beans
- #25 1 BURRITO, 1 CHALUPA, 1 ENCHILADA

Tacos

Taquitos Mexicanos..... \$15.50
Four deep fried rolled corn tortillas stuffed w/ chicken, served w/ lettuce, guacamole & sour cream.

Flautas..... \$15.50
Four deep fried rolled flour tortillas, stuffed w/ shredded beef, served w/ lettuce, guacamole & sour cream.

Tacos de Carne Azada \$20.50
Three folded soft corn tortillas filled w/ carne asada, served w/ tomatillo sauce, pico de gallo, rice & beans.

Taco de Pollo con Tocino \$18.50
Three folded soft corn tortillas, one taco, served w/ chicken & bacon, rice & beans.

Tacos al Pastor \$20.50
Three folded soft corn tortillas stuffed w/ seasoned pork, w/ sides of pico de gallo, salsa verde, rice & beans.

Taco de Camaron or Tilapia \$22.50
Three shrimp tacos w/ rice & bean, pico de gallo, w/ tomatillo sauce & lettuce.



Pineapple Hawaiian Fajitas

Enchiladas

Enchilada Supreme \$18.50
Supreme combo of one chicken enchilada, one bean, one cheese & one beef enchilada, topped w/ cheese, ranchero sauce, lettuce, tomatoes & sour cream.

Yolandas \$18.50
Three chicken enchiladas topped w/ ranchero sauce & cheese, rice & guacamole salad.

Enchiladas San Miguel \$22.50
w/ juicy shrimp with rice & guacamole salad.

Enchiladas Poblanas \$18.50
Four enchiladas, chicken, cheese or beef in a poblano pepper sauce, served w/ rice & guacamole salad.

Enchiladas del Barrio \$23.50
4 enchiladas, choice of chicken, bean or cheese topped w/ lettuce, sour cream & cheese, with a thin slice of steak on top.

Enchiladas Rancheras \$18.50
Three cheese enchiladas topped w/ shredded beef, cooked w/ tomatoes, onions, bell peppers & topped w/ enchilada sauce w/ rice & beans.

Enchiladas Suizas \$18.50
Three corn tortilla rolled, chicken w/ green sauce, cheese, sour cream w/ rice & beans on side.

Quesadillas

Quesadilla Especial \$18.50
A large flour tortilla grilled w/ thinly sliced steak & melted cheese. Topped w/ lettuce, tomatoes, sour cream & then another tortilla.

Chicken & Bacon Quesadilla \$18.50
Grilled chicken, crispy bacon & cheese.

Fajita Quesadilla \$20.50
Steak or chicken cooked w/ tomatoes, onions & peppers, served w/ rice & beans, topped w/ lettuce, guacamole, sour cream & pico de gallo.

Grande Quesadilla \$20.50
A huge quesadilla filled w/ half chicken, half steak tips, served w/ guacamole, sour cream, & pico de gallo on the side.

Quesadilla Mexicana \$15.50
A flour tortilla grilled & stuffed w/ cheese, chopped beef & refried beans, served w/ guacamole salad & sour cream on the side.

Quesadilla al Pastor \$18.50
A flour tortilla stuffed w/ seasoned pork & cheese, served w/ guacamole salad & sour cream.

Burritos

Burrito Traditional \$22.50
A large flour tortilla, stuffed w/ grilled steak, chicken, cheese & beans w/ lettuce, avocado, sour cream, ranchero or green sauce on top.

Burrito San Miguel \$20.50
Stuffed w/ tender grilled shrimp, smothered in green sauce & served w/ side of rice.

Burrito La Parroquia \$13.75
Stuffed w/ shredded beef, topped w/ cheese sauce, lettuce, tomato, sour cream & guacamole.

La Favorita \$15.50
1 chicken burrito & 1 chicken enchilada topped w/ lettuce, tomato, sauce & sour cream.

Burritos de Lujo \$15.50
Two burritos, one chicken & beans, one beef & bean, topped w/ lettuce, tomato, salsa & sour cream.

La Ultima \$20.50
A grilled steak burrito & a chile poblano served w/ rice & beans.

Burrito Tapatio \$17.50
Two deep fried burritos, one chicken, one beef, topped w/ nacho cheese. Served w/ beans & guacamole salad.

Burrito Trio \$20.50
Steak, Chicken & Chorizo topped w/ green, red & white sauce.

Burrito Grande (shrimp add \$2) \$22.50
A large flour tortilla stuffed w/ grilled steak or chicken, rice beans & cheese, w/ lettuce, guacamole, pico de gallo & sour cream.

Burrito Plato \$18.50
A bowl filled w/ grilled chicken or steak w/ rice, black beans, lettuce, sour cream, guacamole, pico de gallo & cheese.

Pork

Carnitas Dinner \$22.50
Pork tips cooked w/ onions, served w/ rice, beans, tortillas & guacamole salad.

Carnitas & Salsa Roja or Verde \$22.50
Your choice of red or green sauce, served rice, beans & guacamole salad.

Tacos de Carnitas \$20.50
3 pork tacos w/ refried beans, pico de gallo & verde salsa.

Steaks

Carne Asada \$27.50
2 Slices of Thin Ribeye steak topped w/ grilled onions, served w/ rice, beans & guacamole salad.

Carne con Salsa Verde o Roja \$23.50
10 oz Succulent grilled steak strips covered in a spicy chil sauce, served w/ rice, refried beans & tortillas.

Milanesas \$25.50
One batter-dipped ribeyes served w/ guacamole salad, rice, beans, two tortillas & a side of nacho cheese for dipping.

Arrachera \$28.50
15 oz Skirt steak served w/ rice, beans, guacamole salad & tortillas.

Steak a la Tampiqueña \$27.50
10 oz Ribeye steak topped w/ grilled onions, served w/ a cheese enchilada, rice, beans, tortillas & guacamole salad.

San Miguel Special \$27.50
10 oz Ribeye steak topped w/ grilled onions, tomatoes & bell peppers served w/ rice, beans & tortillas.

Steak a la Mexicana \$27.50
10 oz Grilled ribeye w/ fresh jalapeños, tomatoes & onions, served w/ rice & beans & tortillas.

Steak & Shrimp \$30.75
10 oz Ribeye steak served w/ rice, beans & tortillas.

Fajitas *Make any of these for two! Just add \$6.00*

All are cooked w/ tomatoes, onions & peppers. Served w/ rice, fried beans, lettuce, guacamole, sour cream, pico de gallo & flour tortillas.

Fajitas Trio \$28.50
A combination of beef, chicken & shrimp.

Beef or Chicken Fajitas \$21.50
Grilled strips of marinated beef or chicken.

Mixed Fajitas \$23.50
Grilled beef & chicken.

Shrimp Fajitas \$27.50
Tender shrimp, perfectly seasoned & grilled.

Seafood Fajitas \$30.50
Grilled fish, shrimp & scallops.

Pineapple Hawaiian Fajitas \$28.50
Chicken, beef or both. Seasoned & grilled. Served in a pineapple.

Chicken

Chilaquiles Mexicanos \$16.50
Corn tortilla chips w/ chicken, special sauce, topped w/ cheese, served w/ rice & guacamole salad.

Pollo a la Parrilla \$20.50
A perfectly grilled chicken breast served w/ rice, guacamole salad & tortillas.

Pollo Fundido \$16.50
Tender flour tortillas, deep-fried and filled with chicken, topped w/ sour cream an cheese. Served with Mexican rice and beans.

Pollo Empanizado \$20.50
Boneless fried chicken breast, served w/ guacamole, lettuce, rice, beans, tortillas & nacho cheese.

Mole Poblano \$18.75
Shredded chicken covered w/ poblano sauce, served w/ rice, tortillas & guacamole salad.

Pollo Chusco..... \$22.50
Grilled chicken breast topped w/ bell pepper, onion, tomato and nacho cheese w/ rice, beans & tortillas.

Pollo con Verduras \$22.50
Grilled chicken smothered in a mixture of Chipotle & sour cream sauce, served w/ rice, beans & tortillas.

Seafood

Cocktail de Camarones \$20.50
Shrimp in tasty hot sauce w/ chopeed avocado, tomatoes, onions, cilantro & lime.

Camarones a la Diabla  \$22.50
Spicy shrimp served w/ rice, onions, sliced avocados & served w/ tortillas.

Camarones Rancheros  \$22.50
Shrimp simmered in a spicy blend of onions, tomatoes, bell peppers and special house sauce, served w/ tortillas, rice & beans.

Camarones al Mojo de Ajo \$22.50
Shrimp sauteed in garlic butter & onions, served w/ guacamole salad, rice & tortillas.

Tilapia San Miguel \$25.50
Grilled tilapia served w/ guacamole salad, rice & tortillas.

Shrimp Quesadilla \$20.50
A grilled flour tortilla folded around juicy shrimp & melted cheese, served w/ lettuce, tomato, sour cream & guacamole.

Especialidade

Chiles Poblanos \$18.50
Two stuffed poblano peppers stuffed w/ cheese, served w/ rice & guacamole salad.

Chimichanga \$16.50
A flour tortilla, filled w/ beef tips & beans, deep fried, seared & topped w/ nacho cheese, garnished w/ a guacamole salad.E

El Combo \$25.50
Chalupa w/ guacamole salad, chile relleno, beef taco, enchilada, burrito, rice & fried beans.

Parrillada \$30.50
Seared beef, chicken, pork, chorizo & shrimp fajitas cooked w/ tomatoes, peppers & onions. Served w/ Spanish rice, fried beans, lettuce, guacamole, pico de gallo & flour tortillas.

Molcajete \$30.50
A sizzling combination of steak, chicken & shrimp, cooked w/ tomatoes, onions, peppers, mushrooms & squash, topped w/ cheese & salsa. Served w/ rice, beans, lettuce, sour cream, guacamole, pico de gallo & flour tortillas.

Vegetarian Pinner

- #1 - 1 Bean Burrito, 1 Cheese Enchilada \$15.50
w/ a side of Spanish rice.
- #2 - 1 Bean Burrito, 1 Chalupa \$15.50
& 1 Cheese Quesadilla
- #3 - 1 Bean Burrito topped \$13.50
w/ Nacho Cheese & 1 Chulupa
- #4 - Vegetarian quesadilla It comes with rice and \$17.50
guacamole salad.
- #5 - Vegetarian Fajitas \$17.50
- #6 - Vegetarian Combo \$17.50
1 Burrito w/ squash, tomatoes, onions & jalapeño peppers
& 1 cheese enchilada, served w/ rice & beans.



MOLCAJETE



Arrachera

Kids Meals

Kids 12 & under
includes drink, dine in only

- #1 - 1 Taco, Mexican rice & beans \$10.50
- #2 - 1 Enchilada rice & beans \$10.50
- #3 - 1 Burrito & a side of rice \$10.50
- #4 - Cheese Quesadilla & a side of rice \$10.50
- #5 - Cheeseburger & french fries \$11.50
- #6 - Chicken Tenders & french fries \$10.50
- #7 - Hot Dog & french fries \$10.50
- #8 - Grilled Chicken Breast w/ rice \$13.50

Desserts

- Churros \$7.50
- Sopapilla \$6.00
Deep fried pastry from northern Mexico
- Flan \$7.50
Rich egg custard w/ burnt sugar caramel sauce.
- Fried Ice Cream \$8.50
Ice cream rolled in corn flakes, fried to a golden crisp.



Fried Ice Cream

Beverages

Soft Drinks

Coke/Diet Coke	\$3.50
Sprite	\$3.50
Fanta Orange	\$3.50
Iced Tea	\$3.50
Raspberry Tea	\$3.50
Lemonade	\$3.50

Mr. Pibb	\$3.50
Milk (no refills)	\$3.00
Orange Juice (no refills)	\$3.00
Coffee	\$3.00
Horchata (no refills)	\$4.00



Margaritas

Domestic Drafts

Bud Light, Ultra

Pitchers	\$20.00
32oz. Draft	\$10.00
12oz. Draft	\$5.00

Bottled Beers

Pacifico	\$6.00
Sol	\$6.00
Corona	\$6.00
Corona Light	\$6.00
Dos Equis (XX) Amber	\$6.00
Dos Equis Lager	\$6.00
Negra Modelo	\$6.00
Modelo Especial	\$6.00
Tecate	\$6.00
Heineken	\$6.00
Miller Lite	\$5.00
Michelob Ultra	\$5.00
Budweiser	\$5.00
Bud Light	\$5.00
Big Storm IPA Acros	\$5.00
Blue Moon	\$5.00
Yuengling	\$5.00
Non-Alcoholic, Coors,...	\$4.75

Import Drafts

Corona, Negra Modelo

Pitchers	\$24.00
32oz. Draft	\$12.00
12oz. Draft	\$6.00

Wines

Red Sangria, Chardonnay,
Pinot Grigio, Merlot, Cabernet
Sauvignon, White Zinfandel

Glass	\$10.00
Red Sangria Pitcher	\$25.00

Mar corona.....	\$25.00
Jumbo 32oz.	
Lime	\$20.00
Regular 12oz.	
Lime	\$10.00
Large Pitcher	
Lime	\$30.00
San Miguel Margarita	\$15.00
Jumbo 32oz.	\$25.00
Regular 12oz.	\$10.00
Large Pitcher	\$35.00
Half Pitcher	\$20.00
New Magarita Flavors	
Strawberry, Raspberry, Mango, Peach	
Jumbo 32oz.	\$22.00
Regular 12oz.	\$12.00
Large Pitcher	\$32.00
Half Pitcher	\$20.00

San Miguel's Menu Descriptions:

Burrito - A flour tortilla rolled around ground beef & topped with cheese & red sauce.

Chalupa - A flat corn tortilla w/ fried beans sprinkled w/ cheese, topped w/ guacamole salad.

Enchilada - A corn tortilla rolled around ground meat, topped w/ cheese & sauce.

Chile Relleno - A Slice of bell pepper covered in ground beef & cheese.

Chile Poblano - A whole poblano pepper stuffed w/ cheese.

Tostaguac - A flat corn tortilla w/ beef, topped w/ lettuce & guacamole.

Tostada - A flat tortilla covered in ground beef, topped w/ lettuce, cheese and tomato.

Quesadilla - A grilled flour tortilla filled w/ melted cheese.

Tamale - Savory meat filling, steamed in a corn meal casing.

Known for its cobblestone streets, Spanish colonial style architecture and creative cuisine, the city of San Miguel has long attracted visitors from across the country and all over the world.

San Miguel is one of the most authentic, creative and cost-effective destinations in the world! Upon arrival, you will discover great restaurants and activities, but the town of San Miguel will easily maintain its Mexican heritage, culture and charm.

Visitors can explore most of the city on foot, wandering its quaint streets and shopping for handicrafts such as pottery, woven baskets, and embroidered clothing.

The central plaza, often referred to simply as El Jardin, is a lush launching point for any tourist to explore the historic center that was named a world heritage site by UNESCO.

Home to more than 350 restaurants and several expansive markets, you'll never run out of mole, gorditas, tacos, or tequila to sample.

The city of San Miguel is a beautiful travel destination that anyone can enjoy! As dusk nears closer, the city of San Miguel lights up the sky. Visitors and residents mingle in the cities square. San Miguel is home to abundant nightlife and festivals.

We are honored to share our love of San Miguel with you through our food. Our hope is that you feel one step closer to this beloved city from the time you enter our doors throughout your evening here!

