

Welcome to our kitchen

When you come from a big family you quickly (emphasis on quickly) learn three very important things: 1. How to love, 2. How to forgive, and 3. Don't ever be late for dinner. The world is filled with restaurants, but Miguel's is not your typical, average, run-of-the-mill restaurant. What makes us different? We never scrimp, or cut corners, especially when it comes to our food and our recipes. For instance, there are over twenty-four unique ingredients in our Mole sauce alone. We never use boxed or freeze-dried anything, just family recipes that have been passed down, refined, and improved over the years. In other words, we never, ever compromise. We use only the finest aged cheddar cheese (from waxed wheels that we shred ourselves), the best rice and beans (cooked

to perfection every day), premium seafood, aged beef, tender chicken, and the freshest salads and veggies. As for our margaritas, they're the best ones around. We make them with 100% Blue Agave tequila (no preservatives or additives) and tasting one will say it all. In fact, since we make everything from scratch it is often easy for us to change an order, accommodate any special diet, or customize your order. If it's at all possible to accommodate your request we will happily do so. It's our promise to make you feel welcome and part of the family because after all, you are eating in our kitchen. Thanks for the opportunity, Maria, Pops, and our staff.



Appetizers

Appetizers are made from scratch in our kitchen. Quesadillas served with our fresh guacamole. Enjoy and save room for dessert!

Poco De Todo

Mini chimichangas, quesadillas, nachos & shredded beef or chicken taquitos. Always served with tomatoes, jalapeños, fresh guacamole & sour cream. Sour cream helps cut the bite of the jalapeños 14.99

Sonora Roll

Sonora tortilla rolled with slowly simmered chile verde pork & cheese. With fresh guacamole & sour cream. Sonora is the fifth largest state in Mexico, in case you're wondering 8.99

Coctel De Camarón

Our spicy Mexican white prawn cocktail. Topped with diced tomatoes, serrano chilies & a slice of avocado. Consider ordering two to cover all your bases 11.49

Quesadillas

Javier's Quesadilla

Chicken, two cheeses & ranchera salsa 9.99

Miguel's Quesadilla

Stuffed with jack cheese 7.99
With carne asada add 2.49

Miguel's Grande Nachos

Crisp tortilla chips topped with real cheese (not that stuff at the ballpark), beans, tomatoes & sliced jalapeños 8.99
Try Miguel's nachos with your choice of shredded beef or chicken 10.99

Mini Cheese Chimis

Bite size chimichangas stuffed with cheese & Ortega chilies. Served with fresh guacamole & sour cream 7.99

Fresh Guacamole*

Made fresh every single day with Hass avocados. Some people just order this & a spoon 7.99

Pollo Asado Quesadilla

Marinated charbroiled chicken breast, ranchera salsa & cheese 10.49

Liz's Quesadilla

Our quirky, eccentric aunt's favorite. Stuffed with jack cheese & topped with chile verde pork & cheddar cheese 10.49

Ensaladas y Sopas

Tostada Supreme

Served on a crisp corn tortilla with a choice of shredded beef or chicken, Sonora beans, lettuce, tomatoes, fresh guacamole & cheese 9.49

Fajita Fresca

Choice of marinated beef or chicken breast fajitas. Served in a crisp flour tortilla bowl with lettuce, two cheeses & fresh guacamole 11.49
Try it with fresh spinach!

Caesar Salad

Crisp romaine lettuce, tomatoes, roasted pepitas, cotija cheese, tortilla strips & sliced avocados. Tossed with our own Caesar dressing with your choice of:

Marinated charbroiled chicken breast 11.49
Carne asada 11.99
Mexican white prawns 12.49

Albondiga Soup

Seasoned broth with plump meatballs, topped with tortilla strips.
Cup 4.99 Bowl 6.99

Favorites

Flautas

Long, rolled Sonora tortillas stuffed with your choice of shredded beef or chicken. Don't panic, you also get beans, rice, fresh guacamole & sour cream 13.99
Try it "Wet style" 15.99

Los Taquitos

Three hand rolled taquitos. Your choice of shredded beef or chicken. Beans, rice & fresh guacamole. Los Taquitos? Didn't they play some LA clubs last year? 11.99
Try the taquitos topped with cheddar cheese 13.49

Hass Chicken Sandwich

Marinated charbroiled chicken breast, topped with cheese, tomatoes & avocado. Served on a toasted baguette with fries 10.49

Fajitas

Served with beans, rice, cheese, fresh guacamole & our amazing homemade flour tortillas.

De La Casa

Choice of marinated beef, chicken breast, or a combination of both 15.99
For Two 29.99

Maria's Chopped Salad

Maria's special recipe with charbroiled chicken breast, crisp salad mix, tomatoes, pepitas, Sonora beans, cotija cheese & tossed with our own special dressing. Garnished with tortilla strips and avocado 10.49

The Big Taco Salad

Served in a crisp Sonora tortilla bowl with your choice of shredded beef or chicken with lettuce, Sonora beans, fresh guacamole & cheese. Eat the bowl, don't eat the bowl, it's your choice 9.99

Traditional Tortilla Soup

Slightly spicy broth with tortilla strips, sliced avocado & enchilado cheese.
Cup 4.99 Bowl 6.99
With charbroiled chicken breast add 2.49

Platos Combinados

Combination plates. Served with rice & beans.
One item 8.99
Two items 10.99

Enchilada - Cheese, shredded beef, or chicken.

Tomatillo Enchilada - Salsa verde & jack cheese.

Taco - Shredded beef or chicken.

Add cheese, sour cream, or our delicious & fresh guacamole for only 1.49 each

Fiesta for Two

A combination of marinated beef, chicken breast & Mexican white prawns 38.49

Famous Burritos

Served "Wet Style" - topped with enchilada sauce & cheese, served with fresh guacamole.

El Garbage

Interesting name for a wonderful burrito. Choice of shredded beef or chicken with beans, rice, cheese, lettuce & tomatoes 10.49

With carne asada add 2.49

Pollo Asado

Marinated charbroiled chicken breast with Sonora beans & ranchera salsa. Topped with salsa verde 10.99

El Chimi

Chimichanga, flash-fried to make it crispy with chile verde pork & beans 10.49

Carne Asada

Charbroiled carne asada with Sonora beans & tomatoes 12.49

Carnitas

Premium, slow roasted pork with Sonora beans, cilantro & Maria's salsa. Topped with salsa verde 12.49

Sonora

Choice of shredded beef or chicken with beans, rice & an Ortega Chile 10.49

All meat burrito add 2.49

Miguel's Tacos

Served with beans & rice

Al Carbon Tacos

Three tacos served with cilantro, onions & Maria's salsa. Feel free to mix and match 10.99

Your choice of:

- Carne asada
- Charbroiled chicken breast
- Carnitas

Add cheese, sour cream, or our delicious & fresh guacamole for only 1.49 each

Tacos De Camarón

Battered Mexican white prawns with Baja sauce, shredded cabbage & cilantro 13.49

Baja Fish Tacos

Tender Icelandic cod served with fresh shredded cabbage, cilantro & Baja sauce 12.49

Your choice of the following styles:

- Cali - Sautéed with ranchera salsa. Served with Sonora beans
- Cabo - Battered & flash-fried, delicious, just like the kind you would get roadside near Ensenada, only better.

Tacos For Two

Slow cooked carnitas, carne asada & charbroiled chicken breast. Served with cheese, fresh guacamole & homemade flour tortillas 27.49

Steaks, Carne Asada & Carnitas

Here's something you might want to know - although everything on this page comes with beans & rice feel free to substitute one of the following: Sonora beans, sautéed fresh veggies, or spinach.

What's better than a margarita with your steak or carnitas? Two margaritas with your steak or carnitas. Served with Sonora beans. Homemade flour tortillas upon request.

Pop's Steak (our Pop's favorite)

11 oz. New York Strip Steak (USDA choice) named after you guessed it, Pops. Served with a pasilla Chile stuffed with cheese & a sliced avocado 21.49

Carnitas

A signature dish. Slow roasted pork cooked until it's just right. Topped with cilantro, onions & comes with Maria's special salsa 15.99

Miguel's Carne Asada

Seasoned New York Strip Steak (USDA choice) served with a tomatillo jack cheese enchilada & a sliced avocado 16.99

Steak Picado

New York Strip Steak (USDA choice) sautéed in ranchera salsa. Topped with española sauce. Try getting this at one of those chain restaurants 15.49

Miguel's Specialties

These promise to be well, special. Homemade flour tortillas upon request.

Mole De Maria

Mom's recipe. Fresh, tender chicken smothered in our twenty-four ingredient Puebla mole sauce. This recipe contains peanuts 15.49

Chile Verde

Tender pork simmered in our own homemade Chile Verde sauce, topped with cheese. Sometimes words just can't make it sound as good as it really is 13.99

Platos De Camarón

Mexican white prawns 21.49

Sautéed in the following styles:

- Al Diablo - A spicy diablo sauce
- Mojo De Ajo - A zesty garlic butter marinade
- Herradura - A tequila marinade

Traditional Chile Rellenos

Authentic & made from a special family recipe. It's better than your average relleno. Two pasilla chiles stuffed with three cheeses 16.49

Pescado Con Rajas

Delicately charbroiled Icelandic cod (we all know this is where the best cod comes from) in butter & raja sauce 16.99

Traditional Chile Relleno Combination

One Traditional Chile Relleno & choice of one taco or enchilada 14.49

Platos de Enchiladas

Served with beans, rice & sour cream.

Maria's Special Enchiladas

Mom's special enchiladas, better than good. Choice of shredded beef or chicken enchiladas. Topped with Chile Verde pork 13.99

Enchiladas De Camarón

Sautéed Mexican white prawn enchiladas topped with salsa verde. Served with Sonora beans 14.99

Lunch Specials

Served Monday - Friday 11AM - 3PM

Al Carbon Tacos

Two tacos served with cilantro, onions, Maria's salsa, beans & rice. Feel free to mix & match 7.99

Your choice of:

Carne asada, charbroiled chicken breast, or carnitas

Add cheese, sour cream, or our delicious & fresh guacamole for only 1.49 each

Baja Fish Tacos

Tender Icelandic cod served with fresh shredded cabbage, cilantro & Baja sauce 8.99

Your choice of the following styles:

Cali - Sautéed with ranchera salsa. Served with Sonora beans

Cabo - Battered & flash-fried, delicious, just like the kind you would get roadside near Ensenada, only better.

Tacos De Camarón

Mexican white prawns with Baja sauce, shredded cabbage & cilantro. Served with beans & rice 9.99

Lunch Fajitas

Choice of marinated beef or chicken breast. Served with sizzling veggies, beans, rice, fresh guacamole & homemade flour tortillas 9.99

Del Jardin Fajitas

Garden fresh onions, peppers, tomatoes, zucchini & yellow squash. Served with Sonora beans 8.49

Lunch Burrito

Choice of shredded beef or chicken stuffed with beans & an Ortega chili.

Served "Wet Style" 6.99

All meat burrito add 2.49

Build Your Own Lunch! 7.99

(does not include beans & rice)

Step One: Choose soup or salad

Step Two: Choose one:
Enchilada, taco, or tamale

Step Three: Enjoy!

Create Your Own Combination

(Served with beans & rice)

One Item 7.49 Two Items 8.99

Choose from enchilada, taco, or tamale.

Add cool sour cream or our delicious & fresh guacamole for only 1.49

Traditional Chile Relleno Combination

One traditional chile relleno & your choice of one taco, enchilada, or tamale 11.49

Great tasting Mexican style brunch served all day, every day, except for a few items. Brunch Favorites & Miguel's Omelets are served with beans, rice & avocado. Homemade flour tortillas available upon request.

Miguel's Brunch Favorites

Beans & rice may be substituted for brunch potatoes on Saturday and Sunday until 3pm.

Huevos Rancheros

Over-easy eggs topped with Miguel's sauce & cotija cheese. Served on a corn tortilla 10.49

Topped with chile verde pork add 2.49

Machaca

Shredded beef mixed with ranchera salsa & scrambled eggs 11.99

Chorizo

Mexican style sausage with scrambled eggs 11.99

Omelets

Sonora beans & rice may be substituted for brunch potatoes on Saturday and Sunday until 3pm.

Spinach & Rajas

Stuffed with fresh spinach, rajas & cheese 12.49

Chile Verde

Stuffed with chile verde pork & cheese 12.49

Carne Asada

Topped with strips of carne asada & cheese 12.99

If you have a special request just ask your server, we are happy to customize your brunch if at all possible.

Brunch Specials

Belgian Waffle

Fresh Belgian style waffle topped with strawberries & whipped cream 7.99

Available until 3pm.

Miguel's Homestyle Menudo

Mexican soup served with onions, oregano, lemon, red chile & homemade flour tortillas.

Small 7.49 Large 9.49

Beverages

Fresh Homemade Lemonade 3.49

Fresh Homemade Fruit Lemonade 4.49

Strawberry, Raspberry, or Mango

S. Pellegrino 3.99

Evian 3.99

Milk 3.49

Horchata (One complimentary refill)

Made with rice, cinnamon & sugar 3.49

Refillable Fountain Drinks 2.99



Fresh OJ 3.99

Coffee 2.99

Brewed Iced Tea 2.99

Herbal Tea 2.99

Hot Tea 2.99

Locations

Miguel's California Mexican Cocina

1920 Frontage Road
Corona, CA 92882

Miguel's California Mexican Cocina

26592 Towne Centre Drive
Foothill Ranch, CA 92610

Miguel's California Mexican Cocina

Dos Lagos Promenade
2715 Lakeshore Drive
Corona, CA 92883

Please visit our other locations.



Corona, Costa Mesa, Norco, Riverside, Ontario, Murrieta, Menifee, Grand Terrace & Fontana

Not all ingredients are listed. For our guests with food allergies, it is important to know that some recipes include ingredients from third parties and, therefore, we cannot guarantee our menu selections to be allergen free. If you have a specific food aversion please tell us. Not responsible for lost or stolen articles. Prices subject to change. Sales tax will be added to the price of all food and beverages. We reserve the right to refuse service. 18% gratuity may be added on parties of 8 or more (separate checks are included) & specials. \$1.50 split plate charge.

Miguel's Lighter Side

Mexican food doesn't have to be heavy or overly filling. Take a look at some of our lighter items.

Fresh Spinach Enchiladas

Fresh sautéed spinach enchiladas topped with salsa verde. Served with Sonora beans 10.99

Baja Burrito*

Charbroiled Icelandic cod with cabbage, tomatoes, Baja sauce & cilantro. Topped with salsa verde 10.49

Del Jardin Burrito*

Garden fresh veggies & Sonora beans. Topped with salsa verde 8.99

Fresh Spinach Quesadilla*

Fresh sautéed spinach, Sonora beans & cheese 9.49

With charbroiled chicken breast add 2.49

Del Jardin Fajitas

Garden fresh onions, peppers, tomatoes, zucchini & yellow squash. Served with Sonora beans 11.99

Add cheese for only 1.49

Add cool sour cream for only 1.49

Add our delicious & fresh guacamole for only 1.49