

## To Start

### Salsa Tasting | \$6

choose 1 or tasting of all 3

**roja**                      **benne**                      **verde**  
fresh + traditional    spicy + sweet            mild + bright

### Queso Dip | \$6

add chorizo + \$2

### Guacamole | \$10

made fresh daily

### Three Amigos Sampler | \$14

queso dip, salsa roja, guacamole

### Tuna Tartare | \$16

yellowfin tuna, red onion, cilantro, olive oil, avocado puree, lime, serrano, tajin, tortilla chips

### Minero Wings | \$16

charcoal grilled, tossed with valentina

## Soup and Salads

### Chicken Tortilla Soup | \$12

corn, avocado, cotija cheese, red onion, radish, cilantro, tortilla strips

### Caesar Salad | \$11

romaine, cotija, pepitas, tortilla strips

### Minero Chopped Salad | \$11

romaine, corn, tomatoes, cucumber, red onion, radish, pepitas, queso fresco, tortilla strips

choice of: pasilla ranch or jalapeño lime vinaigrette

Add Ons:

Shrimp (4) | \$7    ♦    Chicken | \$5

Steak | \$7    ♦    Al Pastor | \$5

Avocado | \$3

## Tacos

choice of house-made corn or flour tortillas

any 2 tacos | \$11

any 3 tacos | \$16

### Grilled Shrimp

mango, jicama & red onion slaw, spicy benne salsa, avocado purée

+\$1 per shrimp taco

### Fried Catfish

green tomato tartar, cabbage, red onion, radish

### Cauliflower

salsa macha, red onion, cotija cheese

### Charcoal Chicken

mole coloradito, cotija cheese, pickled red onion

### Pork Al Pastor

grilled pineapple, white onion, avocado purée

### Crunchy Ground Beef

chihuahua cheese, lettuce, tomato, avocado, crema, crunchy shell

### Grilled Steak

pickled yum yum peppers, tomatillo salsa, corn, queso fresco

+\$1 per steak taco



tag us @mineroji

minerojohnsisland.com

wifi

username: mineroguest

password: tacotime

\*Parties of 12 or more will be charged 20% gratuity with a maximum of 6 split checks.

# Minero

## MEXICAN GRILL & CANTINA

Our team proudly serves tortillas made in house daily featuring heirloom corn from Mexico and South Carolina. In addition, our proteins are cooked over live fire to maximize flavor.

## House Specials

### Fajitas Al Carbon

charred onions and peppers, shredded cabbage, pico de gallo, crema, guacamole, red rice with choice of charro or refried beans and flour or corn tortillas

Steak | \$34    ♦    Chicken | \$26

Shrimp | \$27    ♦    Cauliflower | \$22

Double It Up:

Shrimp | +\$14    ♦    Steak | +\$21    ♦    Chicken | +\$13    ♦    Cauliflower | +\$9

### Shrimp a la Plancha | \$22

masa cake, cotija, jalapeño, tomatillo salsa, guacamole, pico de gallo, corn

### Arroz Con Pollo | \$16

charcoal chicken, red rice, queso, enchiladas rojas sauce, pico de gallo, cilantro

### Charcoal Chicken Chimichanga | \$16

charcoal chicken, verde rice, chihuahua cheese, poblano, topped with enchiladas rojas sauce, pico de gallo, crema, served with refried beans

### \*Minero Double Cheeseburger | \$17

beef + chorizo patties, white american cheese, red onion, spicy special sauce, served with seasoned fries

### Enchiladas Rojas | \$17

three house-made corn tortillas, avocado, crema, pickled red onion, served with red rice and refried beans

choice of: chicken, ground beef, and cheese

### Minero Combo Plate | \$16

choice of any two tacos or enchiladas served with red rice and refried beans

+\$1 per shrimp and steak taco

## Burritos and Quesadillas

### The Minero Burrito or Burrito Bowl

red rice, beans, oaxaca cheese, crema, poblano, cabbage, cilantro, salsa verde, avocado

### Quesadilla

chihuahua cheese, crema, chipotle, red onions, pickled peppers, crispy tortilla chips, cilantro

Veggie | \$15    ♦    Chicken | \$17

Steak | \$19    ♦    Al Pastor | \$17

## Sides

Red Rice | \$4

Scarlet Charro Beans | \$5

Refried Beans | \$4

Seasoned Fries | \$4

Fried Sweet Plantains | \$4

Sliced Avocado | \$4

## Sweet Treats

Tres Leches | \$9

whipped cream, raspberry

Churros | \$8

dulce de leche, sea salt

## Weekend Menu

Available from 11:30am - 3pm | Saturday & Sunday

### The Minero Breakfast Burrito | \$16

chorizo, scrambled eggs, hash browns, avocado, poblano, oaxaca cheese, salsa verde, crema

\* Items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.