



## SHAREABLE

- SEASONAL OYSTERS 23.5**  
Freshly shucked and topped with cucumber lime  
mezcal mignonette
- PICADILLO EMPANADAS 15**  
Peanut chipotle salsa, chimichurri aioli
- MEZZE PLATTER 17.5**  
Roasted red pepper and feta, muhammara, tzatziki,  
with vegetable crudité's and pita
- VOLCANO TOSTADA 18**  
Carne asada, chorizo, refried beans, queso chihuahua,  
pickled onion, avocado salsa verde, salsa macha
- CRISPY SPANISH OCTOPUS 24**  
Romesco, crispy baby Yukon potatoes, Spanish chorizo  
and chimichurri
- PAPAS & MOLE NEGRO 17**  
Crispy potato pave, Oaxacan mole negro, crema salada,  
chicken chicharron, micro epazote

- HAMACHI CRUDO 24**  
Hibiscus ponzu, hamachi, charred pineapple, serrano  
pepper, avocado and radish
- SNAPPER CEVICHE 16**  
Aji amarillo, coconut, sweet potato, cucumber,  
red onion, green onion
- STREET TACOS**  
Three corn tortilla tacos per order
- Grilled Shrimp 20**  
Smashed avocado, salsa macha, pickled onion
- Pork Belly 18**  
Herbed labneh, harissa agave, cucumber, onion and dill
- Mushroom Tinga 15**  
Chipotle, tomato, avocado, marinated onion and cilantro
- Crispy Fish 15**  
Panko cod, jack cheese, pickled fresno harissa ranch,  
cucumber pico de gallo and cabbage

## GARDEN

- MIA'S CAESAR SALAD 18**  
Little gem lettuce, Caesar dressing, charred  
snap peas, rustic crouton topped with pecorino  
romano cheese
- RIVIERA SALAD 20**  
Mixed baby lettuce, heirloom tomato, crispy baby  
Yukon potatoes, haricot vert, kalamata olive, crispy  
six-minute egg, white anchovy, Champagne vinaigrette  
| **Add Tuna 12**

- CHARRED CAULIFLOWER 18**  
Harissa, lemon vinaigrette, green onions, spiced yogurt
- SEASONAL MUSHROOMS AL PASTOR 22**  
Chile adobo, charred pineapple, spiced labneh
- ROASTED ORGANIC CARROTS 18**  
Tarator sauce, honey Aleppo glaze, pistachio dukkah
- CRISPY BABY YUKON POTATOES 16**  
Harissa aioli and chives
- CHEF'S SEASONAL ORGANIC VEGETABLE 16**

## LAND & SEA

- CHILE RELLENO WITH SHRIMP & MANGO 22.5**  
Roasted poblano pepper stuffed with a blend of  
Mexican cheeses
- AUSTRALIAN PRAWNS 35**  
Four large grilled prawns with ras el hanout Moroccan  
spice over cucumber, dill yogurt, with jalapeño, red onion,  
cucumber and fresh-picked herbs
- PAN-SEARED BARRAMUNDI 38**  
Crispy skin with cannellini beans, salsa verde, tomato,  
kalamata olives

- ORGANIC ALEPPO CHICKEN HALF 32**  
Mary's chicken, corn and chickpea purée, tomatillo sauce,  
pickled red onion, roasted pistachio dukkah
- BONE-IN RIBEYE 22 OZ (GREAT TO SHARE) 80**  
Ancho chile rubbed, topped with salsa macha butter
- ANCHO RUBBED SKIRT STEAK 36**  
Char-broiled Angus skirt steak, crispy baby  
Yukon potatoes, harissa aioli, chimichurri
- RACK OF LAMB, AUSTRALIA / NEW ZEALAND 32.5**  
Dried fruit couscous, confit eggplant, labneh,  
mint lamb jus, chermoula spices

OUR MENU FEATURES ORGANIC MEAT, CHICKEN, AND VEGETABLES — PREPARED WITH ZERO SEED OILS.

Menu items may contain or come into contact with allergens, including, but not limited to wheat, eggs, nuts, soy and dairy products. Ask our staff for more information. Served raw or undercooked or may contain raw or undercooked ingredients: Consuming raw shellfish or raw, undercooked meats, poultry, seafood or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.

Warning: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to [P65Warnings.ca.gov/restaurant](https://P65Warnings.ca.gov/restaurant).



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Solana Beach, CA

mias101.com  
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## MIA'S MARGARITAS

**MIA'S CLASSIC MARGARITA 14**  
Blanco tequila, Cointreau, lime, agave  
| **Make it Spicy!** with a serrano chile and orange juice

**AGUACHILE MARGARITA 16**  
Blanco tequila, Chateau, cucumber-cilantro  
aguachile, lime, agave

**CARROT PASSION MARGARITA 16**  
Blanco tequila, Cointreau, carrot, passion fruit,  
lime, agave

**COCONUT MARGARITA 16**  
Blanco tequila, Cointreau, coconut purée, lime,  
toasted coconut

## VINO

BUBBLY	Glass / Bottle
Segura Viudas · Cava Brut	10.5 / 40
Mionetto Prestige · Prosecco Brut	12 / 46
Schramsberg · Blanc de Blanc	17.5 / 85

WHITE & ROSÉ	6oz / 9oz / Bottle
Whispering Angel Rosé · Provence	16 / 24 / 62
Trimbach Pinot Blanc · France	14 / 21 / 54
Cakebread, Sauv Blanc · Napa Valley	14 / 21 / 54
Simonnet Febvre · Chablis, France	18 / 27 / 70
Hands of Time, Chardonnay · Napa Valley	18 / 27 / 70
Panthera, Chardonnay · Russian River	20 / 30 / 78
Pewsey Vale Riesling · Australia	15 / 22.5 / 58

REDS	6oz / 9oz / Bottle
Joel Gott · Willamette Valley	16 / 24 / 62
Lingua Franc Pinot · Willamette Valley	20 / 30 / 78
Antinori Peppoli Chianti Classico · Italy	17 / 25.5 / 66
Saldo, Zinfandel · Napa Valley	16 / 24 / 62
Trivento Golden Reserve, Malbec · Argentina	16 / 24 / 62
Brown Heritage, Cabernet · Columbia Valley	15 / 22.5 / 58

Mia's proudly offers a curated selection of over 60 artisanal tequilas and mezcals, featured in the orange book at your table.

We invite you to explore a single pour or a tasting flight to experience the diverse regions and styles we have available.

Please ask your server for a list of our reserve wines.

## HANDCRAFTED

**SOLANA SIESTA 16**  
Reposado tequila, Aperol, grapefruit, cinnamon, hibiscus, lime, Fee Foam

**TIA MIA 16**  
Pineapple-infused mezcal, agricole rum, Cointreau, coffee-infused rum, tiki bitters, orgeat, lime, mint

**OAXACA OLD FASHIONED 16**  
Reposado tequila, mezcal, Nixta, xocolatl mole bitters, angostura, agave

**GUAVA SPRITZ 16**  
Aperol, Chateau, guava, lemon, cava, mint

**MARACUYÁ MULE 16**  
Mezcal, ginger beer, passion fruit, lime, agave, cucumber, chipotle powder

**CARAJILLO 16**  
Licor 43, cold brew, Fee Foam, cinnamon

## CERVEZAS

BEER ON DRAFT (PINT)	
Modelo Especial, Pilsner-style Lager · ABV 4.4	8
Pizza Port Amber Chronic Red Ale · ABV 4.9	8
Pivo, German Pilsner · ABV 5.3	8
Blue Moon, Belgian Wheat Ale · ABV 5.4	8
Sierra Nevada Hazy Little Thing, IPA · ABV 6.7	8
Union Jack, American IPA · ABV 7.0	8
Trumer, German-style Pilsner · ABV 4.9	9
Juan Cordero American Pale Ale · ABV 5.5	9
La Lupulosa, American IPA · ABV 7.3	9
Hard Kombucha · ABV 7.0	9

12oz	
8Zero5, Blonde Ale · 12oz · Non-Alcoholic	6

BEER FLIGHT	
Four 4oz pours from our selection of draft beer	9

## ZERO PROOF

Mexican Coke & Sprite · 12oz	6
Diet Coke · 8oz	4
Iced Tea & Arnold Palmer	4
Fresh-squeezed Lemonade · 9oz	5
Ginger Beer	5
Kopu Sparkling & Still Water	8