



*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED, CONTAIN OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

GUACAMOLES

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| HOUSE..... | 5.9 |
| HABANERO JELLY..... | 6.9 |
| COCONUT, MINT & HABANERO GUAC..... | 6.9 |
| BLEU CHEESE, STRAWBERRIES & HAZELNUT GUAC..... | 6.9 |
| SAMPLER OF THREE OF THE ABOVE..... | 15.9 |
| SALSA TRIO..... | 7.9 |
| House, Verde, Caliente (Individual Salsa Available Upon Request) | |
| QUESO FUNDIDO..... | 6.9 |
| House Cheese Blend, Pickled Jalapenos, Add Chorizo or Chicken 3 | |

SALADS

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| ** CASA..... | 4/8 |
| Organic Greens, Tomato, Onion, Avocado, Green Chili Yogurt | |
| ** CAESAR..... | 5/9 |
| Grilled Romaine, Smoked Manchego, Tomato, Olives, Red Chili Ceasar | |
| ** SANDIA PLANCHA..... | 6/10 |
| Grilled Watermelon and Jicama, Spicy Mixed greens, Burrata, Chili Salt, Champagne vinaigrette | |

SIDE DISHES

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| CHIPOTLE HOMINY GRITS..... | 5.9 |
| EPAZOTE BLACK BEANS..... | 5.9 |
| PEPITA GREEN BEANS..... | 5.9 |
| SPANISH BROWN RICE..... | 5.9 |

APPETIZERS

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| *CAMARONES..... | 10.9 |
| Tequila Roasted Shrimps | |
| ENCHILADAS ROJOS..... | 10.9 |
| Ground Flank, Leek and Pink Peppercorn Crema, Smoked Tomato Mole, Cheese Blend, Fried Egg | |
| *CEVICHE..... | 13.9 |
| Barramundi, Salsa Mexicana, Chiliatole, Tajin, Avacodo | |

CLASSICS

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| Served with Spanish Brown Rice and Epazote Black Beans | |
| ** TAMALES..... | 14.9 |
| Wild Mushroom & Leek, Smoked Tomato Mole, Queso Fresco | |
| *CARNE ASADA..... | 17.9 |
| Espresso Adobo Marinated Flank Steak, Avocado, Pico de Gallo | |
| POLLO CREMA..... | 17.9 |
| Grilled Chicken with Roasted Jalapeno & Goat Cheese Crema | |
| LENGUA TACOS..... | 14.9 |
| Tequila Braised Beef Tongue, Jalapeno Remoulade, Citrus Pickled Peppers & Corn Shells | |
| TACOS AL PASTOR..... | 13.9 |
| Pollo, Grouper, or Tofu, Pineapple Jicama Slaw, House Cheese Blend & Corn Shells | |

ENTREES

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| **BERENJENA FRITA..... | 19.9 |
| Fried Eggplant, Agave Mango, Smoked White Bean Tok-Sel, Salsa Verde | |
| *BISTONTE..... | 25.9 |
| Bison Hanger Steak, Smashed Red Skin Potatoes, Passila Chille Steak Sauce, Crab & Corn Salsa | |
| *VIERAS..... | 16.9 |
| Pan Seared Scallops, Little Gems with Heirloom Tomatoes, Aji Amarillo, and Bacon Salad, Cilantro Oil, Crème fraiche | |
| *CONFRE Y PIERNA..... | 24.9 |
| Pan Seared Duck Breast, Chorizo Confit Leg, Bacon Calabacitas, Pickled Watermelon, Micro Radish | |

TAQUERIA

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| Served with Spanish Brown Rice and Epazote Black Beans, Corn Shells | |
| SIKIL-PAKTACOS..... | 12.9 |
| Sikil-Pak, Corn Salsa, Little Gems, Heirloom Tomatoes, Queso Fresco Add Chorizo or Chicken 3 | |
| MICHELADA SHRIMP TACOS..... | 12.9 |
| Pan Seared Shrimp, Peppers & Onions, Bloody Mary, House Cheese Blend | |
| BORREGO Y MANZANA TACOS..... | 12.9 |
| Cinnamon and Cumin Braised Lamb, Pickled Green Apple Roasted Fennel Salsa, Queso Fresco | |

** Add Grouper *Steak, Grilled Chicken, Tofu, or Chorizo 6 // Add Barramundi 12

