



CASA 43

# Food Menu

**Address:** Canal Point Drive

**Phone:** (345) 949 4343

**Cuisine:** Mexican Kitchen & Tequila Bar

## APPETIZERS

<b>Fresh Avocado Guacamole</b> <span>v</span> <span>GF</span>	<b>CI\$10.50</b>
Fresh avocado, lime, cilantro, green onion, serrano chili.	
<b>Roasted Corn Guacamole</b> <span>v</span> <span>GF</span>	<b>CI\$10.75</b>
Roasted corn, green onion, jalapeño, lime, cotija cheese	
<b>Seasonal Guacamole</b>	<b>CI\$10.75</b>
Ask your server	
<b>Guacamole Tasting Trio</b>	<b>CI\$15.95</b>
<b>Salsa Trio</b> <span>v</span>	<b>CI\$5.95</b>
With tortilla chips. Green Tomatillo / Red Chili / Pico de Gallo	
<b>Tostones de Carnitas</b> <span>GF</span>	<b>CI\$10.95</b>
Braised pork with shredded cabbage, pico de gallo, black beans, and crema on crispy fried plantain	
<b>Chicharron Chips</b>	<b>CI\$5.95</b>
Crispy fried pork rinds, dusted with house-made spices, served with a cilantro chili vinaigrette	
<b>Chilaquiles</b>	
Tomatillo or Ranchera salsa on a bed of tortilla chips with fried egg, crema, queso fresco, & pico de gallo. (Pork, chicken, beef brisket, ground beef, goat - \$9.95 / Steak or mahi mahi - add \$3 / Shrimp - add \$4)	
<b>Pork Baby Back Ribs</b> <span>GF</span>	<b>CI\$10.95</b>
Ancho chili dry rub with a tangy guava glaze	
<b>Wings</b>	<b>CI\$12</b>
Six wings. Choose two sauces: Cilantro Lime Jalapeño / Honey Chipotle / Ranch	
<b>Mexico City Street Corn</b> <span>GF</span>	<b>CI\$6.95</b>
CASA 43's famous grilled street corn, on the cob brushed with garlic chili aioli. Choose between traditional cotija cheese topping, chicharron chip crumble or Takis chili pepper lime corn chips)	

**Street Corn Trio** GF CI\$9.95

**Tortilla Soup** CI\$7.43

Roasted tomato and corn broth with avocado, shredded chicken, queso fresco. Served with tortilla chips

**Black Bean Soup** V CI\$6.95

Black beans, carrots, onion, potato, corn, Mexican crema, cilantro, served with tortilla chips

### **Queso Fundido**

Melted Oaxaca, cheddar and Monterey jack cheese with beer, chorizo, and pico de gallo on top. Served with tortilla chips. (For one - \$7.95 / To share - \$11.95)

## **SIDES**

**Corn Tortilla** V GF CI\$1.50

**Flour Tortilla** V CI\$1

**Yuca Fries** V GF CI\$6.25

**Refried Pinto Beans** CI\$3.50

**Black Beans** V GF CI\$3.50

**Mexican Rice** V GF CI\$3.50

**Fried Sweet Plantains** V GF CI\$3

**Smoked Chili Fries** V GF CI\$3.95

**Garlic Cotija Cheese Fries** V GF CI\$4.25

**Sweet Potato Fries** V CI\$3.95

**Guacamole (2oz)** V GF CI\$2

**Extra Chipotle Aioli** V GF CI\$0.75

## **SALADS**

Add grilled chicken \$5 / grilled steak, mahi-mahi or shrimp \$6

**Mexican Green Salad** v GF **CI\$10.95**

Baby greens and arugula with spiced roasted pepitas, jicama, avocados, tomato, roasted peppers, radish, and honey chipotle lime dressing

**Casa 43 Caesar Salad** GF **CI\$10.95**

Charred hearts of romaine & spring onion with creamy cilantro dressing, cotija cheese, crispy corn strips, crispy anchovies

**Chunky Grilled Shrimp** GF **CI\$13.95**

Grilled Shrimp with avocado, tomato, cucumber, jicama, red onions, over crispy tortilla chips and chili lime vinaigrette

## CEVICHEs

**Tuna Volcano** GF **CI\$15.50**

Prepared in soy lime on a bed of arugula and avocado with borracho onions, ginger avocado mousse

**Caribbean Shrimp** GF **CI\$13.50**

Poached shrimp marinated in lime juice with fresh mango, avocado, cilantro, green onion, and scotch bonnet

**Peruvian Style Fresh Snapper** GF **CI\$13.50**

Red snapper with coconut milk, green onions, tomatoes, scotch bonnet, fresh squeezed lime, cilantro, red onions, sweet potatoes, avocado, toasted corn, garnished with chicharron chip

**Trio of Ceviche** GF **CI\$18.95**

A sample of all three

## SIGNATURE DISHES

**Steak Frites** GF **CI\$26.95**

10oz flank steak with our signature flavas served with cotija and garlic fries and house-made red and green chimichurri sauces

**Shrimp Quesadilla** **CI\$17.95**

Grilled shrimp, pepper jack cheese, pico de gallo, cilantro and siracha aioli in a grilled flour tortilla, with crema and salsa verde

**Chicken Quesadilla** **CI\$14.95**

Grilled chicken with pepper jack cheese, caramelized onions, crispy bacon, with crema and salsa verde

**La Mexicana Burger** **CI\$14.95**

8oz. beef burger with bacon guacamole, pepper jack cheese and roasted tomato mayo, topped with a bacon-wrapped cheese-stuffed jalapeño. Served with our smoked chili fries and chipotle aioli

**Snapper Veracruz** **CI\$25.45** GF

Fried whole snapper served with Mexican rice, cabbage, pico de gallo, fried sweet plantains, limes and Veracruz sauce on the side

**Tamales** GF **CI\$10.95**

Homemade corn masa stuffed with pork carnitas, adobo, served with ranchero sauce, crema and pico de gallo

**Enchilades** GF **CI\$14.95**

Two corn tortillas filled with pulled chicken, pork carnitas or barbacoa (brisket) baked in ranchero, tomatillo or mole sauce with queso fresco and crema

**Sizzling Fajitas** GF

Your choice of protein with red and green peppers and onions. Served with 6 flour tortillas, pepper jack cheese, pico de gallo, guacamole and sour cream. (Chicken or flank steak or combo - \$23.95 / Shrimp or mahi-mahi or combo - \$27.95 )

**Wet or Dry Burrito**

Filled with your choice of protein, Mexican rice, refried beans, queso fresco, guacamole, pico de gallo and sour cream. (Pork, chicken, beef brisket, ground beef or chivo - \$15.95 / Steak or mahi-mahi - \$18.95 / Shrimp - \$19.95)

## CASA 43 STREET TACOS

**Al Pastor** GF **CI\$6.25**

Achiote marinated pork shoulder with grilled pineapple, cilantro and onions

**Chivo** GF **CI\$6.25**

Braised goat, house-pickled vegetables, radish, crema, lime

**Beef Barbacoa** GF **CI\$6.95**

House-smoked beef brisket, ancho chili rub, caramelized onions, cotija cheese, guacamole

**GRINGO Crispy Flour Tortilla** **CI\$5.95**

Spiced ground beef, lettuce, cheddar cheese, pico de gallo, sour cream

**Carne Asada** GF **CI\$6.95**

Casa 43's marinated steak, avocado, onions, salsa verde, cilantro

<b>Chicharron</b> <span>GF</span>	<b>CI\$5.95</b>
Fried pork belly, pickled onion, salsa verde, cabbage	
<b>Chicken</b> <span>GF</span>	<b>CI\$5.95</b>
Grilled chicken, borracho red onion, salsa verde, jalapeño, pineapple, cabbage, pico de gallo	
<b>Lengua</b> <span>GF</span>	<b>CI\$7.50</b>
Braised beef tongue with tomatillo sauce, white onions, cilantro	

## CASA 43 SEAFOOD TACOS

<b>Rock Shrimp Flour Tortilla</b>	<b>CI\$6.95</b>
Beer battered rock shrimp, siracha aioli, bacon guacamole, pico de gallo	
<b>Pescado Flour Tortilla</b>	<b>CI\$6.50</b>
Grilled mahi-mahi, pico de gallo, guacamole, red cabbage carrot lime and cilantro slaw	
<b>Chino Latino Crispy Flour Tortilla</b>	<b>CI\$7.50</b>
Fresh tuna, soy marinade, wakame salad, avocado, toasted sesame seeds	

## CASA 43 VEGETARIAN TACOS

<b>Almond Cauliflower Flour Tortilla</b> <span>V</span>	<b>CI\$6.50</b>
Roasted cauliflower, flash fried, almond chimichurri, red cabbage slaw with onions and carrots	
<b>Avocado</b> <span>V</span> <span>GF</span>	<b>CI\$6.50</b>
Fried avocado, crispy cotija cheese, poblano pesto, roasted tomato	

Last updated: Mon 08 Jan, 2024