



CASA 43

Food Menu

Address: Canal Point Drive

Phone: (345) 949 4343

Cuisine: Mexican Kitchen & Tequila Bar

This is sample menu. Prices and dishes may change at any time.

APPETIZERS

Salsa Trio v **CI\$5.95**

With tortilla chips. Green Tomatillo / Red Chili / Pico de Gallo

Chilaquiles **CI\$9.95**

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 - \$9.95 / Steak or mahi mahi - add \$3 / Shrimp - add \$4)

Pork Baby Back Ribs GF **CI\$10.95**

Ancho chili dry rub with a tangy guava glaze

Mexico City Street Corn GF **CI\$6.95**

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)

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

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

Queso Fundido **CI\$7.95**

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**

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

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

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

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

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

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

SIGNATURE DISHES

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

La Mexicana Burger **CI\$15.95**

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

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

Beef Barbacoa GF

CI\$6.95

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

CASA 43 SEAFOOD TACOS

Rock Shrimp Flour Tortilla

CI\$6.95

Beer battered rock shrimp, siracha aioli, bacon guacamole, pico de gallo

Pescado Flour Tortilla

CI\$6.50

Grilled mahi-mahi, pico de gallo, guacamole, red cabbage carrot lime and cilantro slaw

CASA 43 VEGETARIAN TACOS

Almond Cauliflower Flour Tortilla V

CI\$6.50

Roasted cauliflower, flash fried, almond chimichurri, red cabbage slaw with onions and carrots

Avocado V GF

CI\$6.50

Fried avocado, crispy cotija cheese, poblano pesto, roasted tomato