



LA CASITA

Starters - Salads

HOUSE-MADE GUACAMOLE AND TORTILLA CHIPS 12

organic hass avocado, lime, jalapeño, red onion and cilantro finished with pomegranate seeds and micro herbs

CEVICHE CLÁSICO \$17

wild-caught chilean sea bass, lime, jalapeño, roma tomato, cilantro, red onion, avocado, served w/ house-made plantain chips

EAST & WEST COAST OYSTERS

chef's selection served with mignonette, horseradish & cocktail sauce
1/2 dozen 25 - dozen 45

YELLOWTAIL CRUDO 20

truffle ponzu, kizami wasabi, crispy onions

ENSALADA MEXICANA 16

organic hearts of romaine lettuce, cherry tomato, radish, tajin-dusted blue corn tortilla strips, queso fresco, red onion, cilantro, roasted ancho, cortez sea salt vinaigrette

add on protein:

pasture-raised jidori chicken 5, grass-fed organic carne asada 7, wild-caught shrimp 10

HOUSE CAESAR 15

organic red romaine lettuce, pepita seeds, garlic herb bread crumble, truffle manchego cheese, house-made dressing

add on protein:

pasture-raised jidori chicken 5, grass-fed organic carne asada 7, wild-caught shrimp 10

Taqueria

two tacos per order

SEA BASS ENSENADA 15

crispy beer battered wild-caught chilean sea bass, cucumber-radish slaw, habanero crema served on homemade white corn tortillas

GRILLED SHRIMP 15

u16 mexican wild-caught tiger shrimp, jalapeño cabbage, chile-lime oil, salsa de aguacate

CILANTRO CHICKEN 13

grilled pasture-raised Jidori chicken, roasted onion, jalapeño, cilantro, tomatillo avocado salsa, queso fresco

CARNE ASADA 15

cilantro- lime marinated grass-fed organic skirt steak, sweet pepper trio, smoked guajillo salsa, queso cotija

Executive Chef: Jan Claudio

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Bowls

FAJITA DEL SOL 16

choice of protein, sauteed peppers and onions, cilantro lime rice, black beans, vegan chipotle crema, guacamole, and pico de gallo

ELOTE BOWL 16

choice of protein, cilantro lime rice, grilled corn, jalapeño cabbage, avocado, arbol salsa and queso cotija

protein options

grilled pasture-raised Jidori chicken
grass-fed organic carne Asada +2, wild-caught shrimp +6

SUNDECK POKE 22

spicy ahi tuna, pickled cucumbers, edamame, avocado, serrano, red onions, furikake, radish, cilantro rice, & creamy togarashi

Burgers

LA CASITA BURGER 24

two chef's blend ground beef patties, chile smoked cheddar, bib lettuce, grilled red onion & jalapeños, spicy ketchup and dijon. side of horseradish aioli & chipotle crema

LA CASITA IMPOSSIBLE BURGER 24 (V)

impossible burger, chile smoked cheddar, bib lettuce, grilled red onion & jalapeños, spicy ketchup and dijon. side of horseradish aioli & chipotle crema

*vegan cheese by request *sub gluten free bun

Entrees

BISTEC Y PAPAS \$35

grilled 8oz flat iron steak, truffle butter, bordelaise & herb fries

SALMON SALTEADO \$30

pan roasted salmon, cilantro rice, spinach & grilled pineapple salsa

Sides

CILANTRO LIME RICE 6

BLACK BEANS 5

STREET CORN 7

MANCHEGO TRUFFLE FRIES 12

Sweets

MIXED BERRY TRES LECHES 10

ANCHO CHILI CREME BRULEE 10