LA CASITA

Menu

OYSTERS ON THE HALF 28/45
aguachile, serrano chili oil, pickled onion relish

SEAFOOD COCKTAIL 28
shrimp octopus, calamari, yellowtail, michelada

HEIRLOOM TOMATO SALAD Ⓥ 20
heirloom cherry tomatoe, haas avocados, cilantro lime vinaigrette, chamomile greens

TRIO MEXICANA V 18
roasted tomato salsa, guacamole, queso fundido
served with warm tortilla chips
**vegan upon request*

MUSHROOM TACOS Ⓥ 16
crispy oyster mushrooms, chipotle crema, verdolaga greens

CHICKEN AL PASTOR TACOS 16
salsa verde, grilled pineapple

SHORT RIB NACHOS 22
cilantro aioli, spiced consome, queso fundido

LA CASITA WINGS 18
pink mole, blackberry pomegranate sauce, cocoa nibs

SEASONAL FLATBREAD 22

HERB FRIES Ⓥ 12
chipotle aioli, spicy ketchup

Sweets

FRUTA MEXICANA Ⓥ 16
hibiscus chamoy coulis, seasonal tropical fruit, toasted pepitas

APRICOT HELADO Ⓥ 12
vanilla shortbread, coconut tres leches

LAVENDER BLUEBERRY SMOOTHIE Ⓥ 12
oatmilk, chia seeds, banana

Menu by: Joana Cruz
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