

## Antojitos



### **Mexico City street corn GF V**

Garlic chili aioli sprinkled with a finely grated cotija cheese 5.95

### **Fresh tortilla chips with duo of salsas GF V**

Tomatillo Serrano, fire roasted tomato chili de arbol, and pico de gallo 5.95

### **Guacamole with homemade corn tortilla chips GF V**

Fresh avocado, tomato, lime, cilantro, green onion, serrano chili 8.95

### **Signature chicharron chips – CRUNCHY DELICIOUSNESS!**

Crispy fried pork rind, dusted with house made spices and grilled green onion, served with cilantro and chili vinaigrette 5.95

### **Queso Fundido with chorizo**

Melted menonita, Oaxaca, and cotija cheeses, Mexican dark beer, chorizo with homemade tortilla chips 11.95 / *if you want AUTHENTIC order some CORN tortillas for \$1.50 each*



**Baby Back Rib's** GF-Chef Lloyd's Signature  
Ancho Chile rub, with tangy guava glaze. 9.95



## Sopas y Ensaladas

### **Tortilla soup GF**

Tomato base with roasted corn, avocado, shredded chicken, queso fresco, crispy tortilla chips 6.43

### **Vegetarian black bean soup GF V**

Mexican crema, fried corn tortilla 5.43

### **Mexican green salad GF V**

Baby greens and arugula, with spiced pepitas, jicama, avocados, tomato, roasted peppers and radish with a honey chipotle lime dressing 9.95

### **Chunky Grilled Shrimp Salad – Max's favorite salad!!! GF**

Avocado, tomato, cucumber chunks, jicama, red onions with chili lime vinaigrette, and grilled rock shrimp 12.95

### **Add to any salad: GF**

Chicken breast or Steak 5.00 Grilled mahi 6.00 / Grilled shrimp 8.00

### **WINGS GF – 6 wings 9.00**

**Choose TWO sauces – extra sauces .75c** - Cilantro Lime Jalapeno / Honey Chipotle / Ranch

### Mas / Sides GF V

- Tortillas – CORN 1.50 each / FLOUR 1.00 each / Refried Pinto beans 3.50 not vegetarian
  - Vegetarian black beans 3.50 / Mexican rice 3.50
  - Fried ripe plantain 3.00
  - Smoked chili salted fries 3.95 / Cotija Cheese and garlic fries 4.25
- Sweet potato fries, chipotle aioli 3.95 **NOT GF** / Extra Chipotle Aioli 75c



**JARRITOS Mexican Sodas \$4.00**

**LIME STRAWBERRY MANGO**

**FRUIT PUNCH TAMARIND**



## CASA 43 Signature Tacos

*Seafood tacos in FLOUR tortillas - CORN tortillas for \$0.50 – lettuce wraps \$1.00  
all other tacos in Sandra's hand pressed CORN tortillas – these are AMAZING!!!*

### **Fried Rock Shrimp – Chef Lloyd says – “DA BEST!”**

Tecate beer battered rock shrimp, sriracha aioli, bacon guacamole, pico de gallo, flour tortilla 6.50

### **Pescado**

Grilled mahi, pico de gallo, guacamole, manchego cheese, fresh cabbage, crema, flour tortilla 5.95

### **Gringo - HOMEMADE CRISPY FLOUR TORTILLA 5.95**

Mexican spiced ground beef, lettuce, cheddar cheese, pico de gallo, sour cream in our

### **Carne Asada Street Taco**

Citrus, jalapeno, garlic marinated steak with sliced red onions, cilantro, corn tortilla 5.95

### **Tacos al Pastor – THE REAL MEXICAN STREET TACO !!!! – corn tortilla**

Juicy Casa 43 shredded grilled pork with grilled pineapple cilantro and onions 6.25

### **Beef Barbacoa – corn tortilla**

House smoked beef brisket, ancho Chile rub, caramelized onions, cotija cheese, guacamole, 5.95

### **Chicharron – corn tortilla**

Fried pork belly, onion, cilantro, salsa verde, fresh cabbage, corn tortilla 5.95

### **Grilled Chicken GF – corn tortilla**

Chicken, borracho red onions, chimichurri, jalapenos, grilled pineapple, cabbage, pico de gallo 5.95

### **The Fried Avocado Taco GF V corn tortilla**

Crispy queso cotija, poblano pesto, roasted tomato, corn tortilla, squeeze of lime! 5.00

### **Lengua GF corn tortilla**

Braised Beef Tongue with tomatillo sauce, white onions, cilantro. 5.95

### **Barbacoa de Chivo - corn tortilla**

Slow braised local Bluff Farm's goat, homemade pickles, radish, crema, fresh lime, corn tortilla 5.95



## Platillos de la CASA 43

**Sizzling Fajitas** - Green and red peppers, onions, pepper jack cheese, pico de gallo, guacamole, sour cream

- Chili mojo marinated chicken or flank steak or combination - \$19.95
  - Shrimp or Mahi Mahi or combination - \$24.95
- Sub corn tortillas \$5 / extra setup flour tortillas add \$10.95 / extra setup corn tortillas \$15.95
- Extra pico de gallo, pepper jack cheese, sour cream \$1.50 each /extra guacamole \$3.95

### **La Mexicana Burger – you ain't seen nothing like this!**

In house 8 oz beef burger, bacon guacamole, pepper jack cheese, roasted tomato mayonnaise, topped with a bacon wrapped and pepper jack cheese stuffed jalapeno served with smoked chili fries and chipotle aioli - 13.95

### **Dos Enchiladas – You will LOVE Chef Allan's Ranchero or Mole sauce! GF**

Marinated chicken served in homemade corn tortillas baked in our signature ranchero OR mole sauce topped with queso fresco, crema Mexicana, and pico de gallo - 12.95

### **Grilled Chicken Quesadilla**

Grilled chicken, pepper jack cheese, crispy bacon, caramelized onions served with pico de gallo and Mexican crema! - 12.95

### **Enchiladas Verdes de Carnitas**

Slow braised pork with a hint of pineapple served with our homemade green tomatillo sauce, Mexican crema, queso fresco and pico de gallo - 12.95

### **Burrito – Wet or Dry**

Mexican Rice, Refried Beans, Queso Fresco, Guacamole, Pico de Gallo, & Sour Cream

- Beef Barbacoa, Pork, Chicken, Ground Beef - 13.95
- Steak or Mahi -16.95 Shrimp - 17.95

### **Casa 43 Steak Frites GF**

10oz Flank Steak with our signature FLAVAS served with cotija garlic fries, and Chef Allan's smoked red & green chimichurri sauces. 24.95



## DESSERT

**CHURROS** – rolled in cinnamon sugar, with ancho chocolate & salted caramel sauces – 8.43

**LIBBY'S TRES LECHES** - Famous Puebla tres leches sponge cake recipe!!! This is a MUST have!!! – 8.43