

CASA 43 MAINS

STEAK FRITES 24.95 GF

10 oz flank steak with our signature FLAVAS served with garlic & cotija cheese fries, & Chef Allan's smoked red & mint green chimichurri sauces

SNAPPER VERACRUZ 23.95 GF

Pan roasted fresh local snapper with a Veracruz style sauce of cherry tomatoes, olives, red onions, capers, and a touch of JALAPENO! Served with mashed local plantains and callaloo

SIZZLING FAJITAS 19.95

Chicken or Steak, or BOTH

Shrimp or Mahi or BOTH + \$5

peppers, onions, pepper jack cheese, pico de gallo, guacamole, sour cream, with flour tortillas, sub corn tortillas add \$5.00

extra setup flour tortillas \$10.95

extra setup corn tortillas \$15.95

LA MEXICANA BURGER 13.95

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 & chipotle aioli

LOBSTER ENCHILADAS 25.95

3 lobster enchiladas flour tortillas guajillo cilantro tomato sauce—earthy—hint of spice

ENCHILADAS VERDES DE CARNITAS 12.95

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

DOS ENCHILADAS 12.95 GF

Marinated chicken served in corn tortillas baked in our signature **Ranchero** OR **Mole** sauce topped with queso fresco, crema Mexicana, & pico de gallo

CHEF ALLEN'S TAMALES 9.95 V GF

Steamed masa in fresh corn husk, filled with chick peas, carrots, green beans, drizzled with achiote oil

ADD CHICKEN, BEEF BRISKET, PORK, or CHIVO 5.00

V = VEGETARIAN GF = GLUTEN FREE

NO gratuity is added to your bill

CASA 43 MAINS

LOBSTER QUESADILLA 16.95

Fire roasted lobster, creamy pepper jack cheese, pico de gallo, cilantro, siracha aioli with crema and salsa verde

GRILLED CHICKEN QUESADILLA 12.95

Chicken, pepper jack cheese, crispy bacon, caramelized onions with pico de gallo & Mexican crema!

BURRITO Wet, Dry, or sauce on side

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

*Pork *Chicken *Ground Beef *Goat—\$13.95

*Steak or Mahi—\$16.95 * Shrimp —\$17.95

**NAKED" served in a mini cast iron skillet

CASA 43 DESSERT All 8.43 each

CHURROS: deep fried Mexican pastry, rolled in cinnamon sugar & served with salted cajeta & ancho-chocolate sauces!!!

ANCHO CHILI CHOCOLATE MUFFIN: warm Mexican Ibarra chocolate & ancho chili cake served with vanilla sauce & fresh strawberries!!!

CHURRO BOWL: deep fried Mexican pastry, churro basket filled with vanilla ice cream & topped with salted cajeta & ancho-chocolate sauces!!!

LIBBY'S TRES LECHES: famous Puebla tres leches sponge cake!!! This is a MUST have!!!

MEXICAN FLAN: Kahlua flavored custard with a caramel glaze!!!

SIDES GF V

Tortillas— CORN \$1.50 each / FLOUR \$1.00 each

Refried Pinto Beans 3.50 **NOT VEG.** / Black Beans 3.50

Mexican rice 3.50/ Fried sweet plantains 3.00

Smoked chilli fries 3.95 / Cotija cheese & Garlic fries 4.25/

Sweet potato fries 3.95 **NOT GF**

Consuming raw seafood may increase risk of food borne illness

IF YOU HAVE A FOOD ALLERGY,
PLEASE LET US KNOW!

TO GO MENU



TELEPHONE:

949-4343

"It's NEVER too EARLY for tacos & tequila!!"



Behind Copper Falls Steakhouse across from Foster's at the Strand

STARTERS

MEXICO CITY STREET CORN 5.95 GF V

Garlic chile aioli sprinkled with a grated cotija cheese

SALSA TRIO 5.95 GF V

Tomatillo Serrano, fire, salsa Rojas, & pico de gallo with chips

GUACAMOLE GF V

*Avocado, tomato, lime, cilantro, onion, serrano chili 8.95

*Roasted corn, onion, jalapeno, lime, cotija cheese 9.25

*Grilled sweet pear, crispy bacon, roasted jalapeno 9.25

GUACAMOLE TRIO 13.95/Side of Guacamole \$2.00

CHICHARRON CHIPS 5.95

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

CHEF LLOYD'S BABY BACK RIBS 9.95 GF

Ancho chili dry rub, finished with a tangy guava glaze

QUESO FUNDIDO WITH CHORIZO 11.95

Melted menonita, Oaxaca, cotija cheeses, beer, chorizo homemade tortilla chips

If you want AUTHENTIC order some CORN tortillas \$1.50 each

TOSTONES DE CARNITAS 9.95

Braised pork, shredded cabbage, pico de gallo with Mexican crema served on crispy fried plantain

DUCK CHILAQUILES 8.95 GF

A traditional Mexican dish in our unique style served with a free range fried sunny side up egg, salsa verde, crema, queso cotija, & pico de gallo

WINGS GF

6 - \$9

12 - \$17

18 - \$25

24 - \$33

Sauces—2 per 6 wings

Cilantro Lime Jalapeno

Honey Chipotle

Ranch

Extra Sauces .75

SOUPS & SALADS

TORTILLA SOUP 6.43 GF

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

BLACK BEAN SOUP 5.43 GF V

Black Beans, carrots, onion, potatoes, corn, Mexican crema, fried corn tortillas

MEXICAN GREEN SALAD 9.95 GF

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

CAESAR SALAD 9.95 GF

Charred hearts of romaine and spring onion, creamy cilantro dressing, cotija cheese, crispy corn chips, crispy anchovy filets

CHUNKY SHRIMP SALAD 12.95 GF

Chunks of avocado, tomato, cucumber, red onion, grilled Rock Shrimp with a chili lime vinaigrette

Add to any salad: GF

Grilled Chicken 5.00

Grilled Mahi, Steak or Shrimp 6.00

CEVICHE

TUNA VOLCANO 13.50 GF

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

CARIBBEAN SHRIMP 12.50 GF

Fresh lightly poached shrimp marinated in lime juice, with fresh mango, avocado, cilantro, scotch bonnet

PERUVIAN RED SNAPPER 12.50 GF

Coconut milk, lime, fresh tomato, habanero, scallions, cilantro

TRIO OF CEVICHE 16.95 GF

A sample of all three ceviches

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CASA 43 Signature Tacos

(substitute CORN tortillas for \$0.50)}

TACOS AL PASTOR – corn tortilla

Casa 43 shredded pork with grilled pineapple, cilantro, onions, salsa verde 6.25

FRIED ROCK SHRIMP – flour tortilla

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

PESCADO – flour tortilla

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

CARNE ASADA - corn tortilla

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

BARBACOA DE CHIVO - corn tortilla

Slow braised local goat, homemade pickles, radish, crema, fresh lime, corn tortilla 5.95

GRILLED CHICKEN - corn tortilla GF

Grilled chicken, borracho style red onions, jalapenos, grilled pineapple, cabbage, pico de gallo, salsa verde 5.95

LENGUA - corn tortilla GF

Slow braised beef tongue with a farm style smoked tomatillo sauce, red onions, cilantro 5.95

PORTOBELLO—corn tortilla GF V

Grilled Portobello mushroom marinated in roasted garlic balsamic vinegar, with guacamole, cabbage, pico de gallo, cotija cheese, corn tortilla 5.00

CRISPY AVOCADO - corn tortilla GF V

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

GRINGO— CRISPY FLOUR TORTILLA

Mexican spiced ground beef, lettuce, cheddar cheese, pico de gallo, sour cream 5.95

CHINO LATINO — CRISPY FLOUR TORTILLA

Fresh tuna tossed in Allan's homemade Asian marinade, wakame salad, avocado, toasted sesame seeds 6.50