



No Split checks please
WiFi: Casa 43 Taco
PW: 3459494343



HAPPY HOUR
Mon-Fri

SALADS

MEXICAN GREEN SALAD GF V
Baby greens & arugula, with spiced pepitas, jicama, avocados, tomato, roasted peppers, radish with honey chipotle lime dressing 9.95

CASA 43 CAESAR SALAD GF
Charred hearts of romaine & spring onion, creamy cilantro dressing, cotija cheese, crispy corn strips, crispy anchovy filets 9.95

CHUNKY GRILLED SHRIMP GF *Max's favorite!*
Grilled Rock Shrimp, avocado, tomato, cucumber, jicama, red onions, chili lime vinaigrette 12.95

Add
Grilled Chicken 5.00
Grilled Steak or Mahi or Shrimp 6.00

CEVICHE

TUNA VOLCANO GF
Prepared in soy lime on a bed of arugula & avocado with borracho onions, ginger avocado mousse 13.50

CARIBBEAN SHRIMP GF
Poached shrimp marinated in lime juice, with fresh mango, avocado, cilantro, green onion, scotch bonnet 12.50

PERUVIAN SYTLE RED SNAPPER GF
Coconut milk, lime, tomato, habanero, scallions, green onion, cilantro 12.50

TRIO OF CEVICHE GF
A sample of all three ceviche 16.95
{Consuming raw seafood may increase the risk of food borne illness}

STARTERS

GUACAMOLE
● Fresh avocado, tomato, lime, cilantro, green onion, serrano chili GF V 8.95

● Roasted corn, onion, jalapeno, lime, cotija cheese GF V 9.25

● Grilled pear, crispy bacon, roasted jalapeno GF 9.25

GUACAMOLE TASTING TRIO 13.95
~ Side of Guacamole 2oz - 2.00

SALSA TRIO 5.95 GF V

- Tomatillo Serrano
- Red Chili
- Pico de gallo

WINGS GF Sauces - 2 per 6 wings
● 6 ~ \$9 Cilantro Lime Jalapeno
● 12 ~ \$17 Honey Chipotle
● 18 ~ \$25 Ranch
● 24 ~ \$33 Extra Sauces .75¢

MEXICO CITY STREET CORN GF V
Grilled corn on the cobb brushed with garlic chili aioli sprinkled with a finely grated cotija cheese 5.95

DUCK CONFIT CHILAQUILES GF
A traditional Mexican dish in our unique style served with a free-range egg, salsa verde, créma, queso Cotija, pico de gallo 8.95

CHICHARRON CHIPS - CRUNCHY DELICIOUSNESS!
Crispy fried pork rinds, dusted with house made spices, served with a cilantro chili vinaigrette 5.95

BABY BACK RIBS - CHEF LLOYDS SIGNATURE GF
Ancho chili dry rub, finished with a tangy guava glaze 9.95

QUESO FUNDIDO WITH CHORIZO
Melted Menonita, Oaxaca, & Cotija cheeses, chorizo served with tortilla chips 11.95
Add CORN tortillas for 1.50 each

TOSTONES DE CARNITAS
Braised pork, shredded cabbage, pico de gallo, créma on crispy fried plantain 9.95

SIDES

- Tortillas - CORN 1.50 each
- Fried sweet plantains 3.00
- - FLOUR 1.00 each
- Smoked chili fries 3.95
- Refried Pinto beans 3.50 **Not V**
- Cotija Cheese & garlic fries 4.25
- Black beans 3.50
- Sweet potato fries 3.95 **NOT GF**
- Mexican rice 3.50
- Extra Chipotle Aioli 75c

SOUPS

TORTILLA SOUP GF
Roasted tomato & corn broth, avocado, shredded chicken, queso fresco, crispy tortilla chips 6.43

BLACK BEAN SOUP GF V
Black beans, carrots, onion, potatoes, corn, créma, fried corn tortilla 5.43

GLUTEN FREE GF VEGETERIAN V
IF YOU HAVE A FOOD ALLERGY, PLEASE LET US KNOW

15% gratuity is added to your bill

MAIN S

CASA 43 STEAK FRITES GF

10 OZ flank steak with our signature FLAVAS served with cotija garlic fries, & Chef Allan's smoked red & green chimichurri sauces - 24.95

SNAPPER VERACRUZ GF

Pan roasted fresh local snapper with a Veracruz style sauce of cherry tomatoes, olives, red onions, capers & a touch of JALAPENO! Served with mashed local plantains & callaloo - 23.95

LA MEXICANA BURGER

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

CHEF ALLAN'S TAMALES GF V

Masa, with chick peas, carrots, & green beans steamed in a corn husk drizzled with achiote oil 9.95 / ADD shredded chicken, shredded pork, shredded chivo or braised beef brisket - 5.00

SIZZLING FAJITAS with grilled red & green bell peppers, onions

- Shrimp or Mahi or COMBO 24.95
- Mojo Chicken or Flank Steak or COMBO 19.95

Served with 5 Flour tortillas, pepper jack cheese, pico de gallo, guacamole, sour cream

Sub corn tortillas 5.00 Extra sides 1.50 each
 Extra setup flour + 10.95 Extra guacamole 2.00
 Extra setup corn + 15.95

BURRITO – Wet or Dry

- Pork, Chicken, Ground Beef or Goat - 13.95
- Steak or Mahi - 16.95 • Shrimp - 17.95
- "NAKED" burrito bowl in cast iron skillet

Filled with your choice of protein, mexican rice, refried beans, queso fresco, guacamole, pico de gallo, sour cream

QUESADILLAS

GRILLED SHRIMP QUESADILLA

Grilled shrimp, pepper jack cheese, pico de gallo, cilantro, siracha aioli served with crema & salsa verde 16.95

CHICKEN QUESADILLA

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

CASA 43 STREET TACOS
 Corn Tortillas Hand Pressed Daily by Sandra

AL PASTOR corn tortilla
 Shredded pork with grilled pineapple, cilantro, onions, salsa verde 6.25

CHIVO corn tortilla
 Braised local goat, house pickles, radish, crema, lime 5.95

BEEF BARBACOA corn tortilla
 House smoked beef brisket, Ancho Chile rub, caramelized onions, cotija cheese, guacamole 5.95

GRINGO crispy flour tortilla
 Mexican spiced ground beef, lettuce, cheddar cheese, pico de gallo, sour cream 5.95

CARNE ASADA - Max's Taco corn tortilla
 Steak in Casa 43's marinade, avocado, onions, salsa verde, cilantro 5.95

CHICHARRON - Lloyd's Taco corn tortilla
 Fried pork belly, onion, cilantro, salsa verde, cabbage 5.95

CHICKEN GF corn tortilla
 Grilled chicken, borracho red onions, salsa verde, jalapenos, pineapple, cabbage, pico de gallo 5.95

LENGUA GF corn tortilla
 Braised beef tongue with tomatillo sauce, white onions, cilantro 5.95

SEAFOOD

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

PESCADO flour tortilla
 Grilled Mahi Mahi, pico de gallo, guacamole, red cabbage carrot lime cilantro slaw 5.95

CHINO LATINO crispy flour tortilla
 Fresh tuna tossed in Allan's Asian marinade, wakame salad, avocado, toasted sesame seeds 6.50

VEGETARIAN

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

AVOCADO GF V corn tortilla
 Fried avocado, crispy queso cotija, poblano pesto, roasted tomato, lime 5.00

Sub Sandra's hand pressed CORN tortillas \$.50 or Lettuce wraps \$1

ENCHILADAS

POLLO ENCHILADAS - GF

2 corn tortillas with pulled chicken baked in our RANCHERO or MOLE sauce with queso fresco, crema, pico de gallo - 12.95

VERDES DE CARNITAS

2 corn tortillas filled with braised pork pibil topped with our green tomatillo sauce, crema, queso fresco, pico de gallo - 12.95

