

ENTRADAS – ENTREES

CEVICHE BAR

served with crispy tortillas
gluten free available

Market Fish \$12.50

coriander, toasted pepitas, red onion,
serrano chilli,
lime & agave syrup (df)

Akaroa Salmon \$12.50

cucumber, mint, red onion,
watermelon & kaffir lime jus (df)

Prawn \$12.50

tomato, grilled pineapple,
fresh chilli, spring onion,
spiced coconut reduction (df)

Napolito \$9

broad beans, blackened corn,
capsicum and smoked chilli,
soy vinaigrette (v/df)

CASA SALSA

served with crispy tortillas
gluten free available

Pico de Gallo - \$9.00

tomato, red onion, Serrano chilli,
cumin & pistachio nougat (v/gf/df)

Pineapple Salsa - \$9.00

jalapeno, coriander, spring onion, agave syrup,
lime, coconut & pineapple (v/gf/df)

GUACAMOLE BAR

hass avocado served with crispy tortillas
gluten free available

Casa Traditional \$14

serrano chilli, lime syrup, coriander,
red onion, toasted pecan nuts (v/df)

Smoked Bacon & Chicken \$15

sour cream, red onion,
roast peppers, queso fresco

Prawn \$15

with kaitaia fire, rum smoked tomato
essence, chia seeds, coriander,
red onion (df)

Super-Seed \$15

toasted cumin, chia, sunflower,
pumpkin and quinoa seeds, red onion,
pablo chilli, parsley, garlic &
citrus reduction (v/df)

CASA TACOS (TAQUERIA)

Pulled pork \$10

with tomato roja salsa and
spring onion (df)

Braised mutton \$10

with mint mayo and tomato salsa

Akaroa salmon \$10

with quinoa salad and chipotle sauce

Roast aubergine \$9.50

with napolito coriander slaw (v/df)

PRATO PRINCIPAL – MAINS

Beef Espetada \$33

rum flamed rump steak, spanish onion, capsicum, black beans and quinoa
with a capsicum, garlic and oregano butter (gf)

Chicken Espetada \$33

achiote marinated chicken, spanish onion, capsicum, black beans and quinoa
with a capsicum, garlic and oregano butter (gf)

Prawn & Calamari Espetada \$33

grilled prawn, calamari, green chilli, capsicum, black beans and quinoa
with a coriander and orange reduction (df/gf)

Ribs \$30

slow cooked pork ribs glazed with chancaca,
accompanied with grilled corn and salad (df)

Market Fish \$33

pan-seared fillet, confit fennel and roast pepper coulis
with a burnt lemon and tamarind salsa (df/gf)

Aubergine Feijoada \$29

fried aubergine, queso fresco, peppers, red chilli and pumpkin seeds
with a smoked mushroom and black bean broth (df/gf)

Puerco Volador \$30

smoked pork loin chop, roasted sweet potato, toasted pecans, grilled bitter greens
with a roast capsicum, mustard, coconut and herb cream (df/gf)

Plato de Carne \$85

ancho grilled rump steak
smoked pork chops and achiote chicken
with blackened corn salsa, tortillas and dipping sauces

PRATO PEQUENO – SIDES

Grilled Corn \$6

smoked and grilled on the cob
with paprika oil and queso fresco (v/g)

Sweet Potato Tamales \$5

spiced sweet potato parcels
with smoked paprika oil (v/g/df)

Habanero crushed potatoes \$6

crispy potato, spring onion, queso fresco and
habanero dressing

Crispy Polenta \$5

crispy fried polenta with chipotle aioli (v/g)

Calamari Salad \$6

grilled tentacles, charred corn, capsicum,
roast shallot, confit garlic, chilli salt,
coriander and lime (df/gf)

Casa House Salad \$5

mixed leaf, avocado, tomato,
toasted cumin and chia agave dressing (v/g/df)