

## ENTRADAS – ENTREES

### CEVICHE BAR

served with crispy tortillas  
gluten free available

#### Market Fish \$12.50

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

#### Akaroa Salmon \$12.50

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

#### Green Lip Mussel \$12.50

tomato, green chilli, spring onion, coriander, fennel  
and black vinegar (df)

#### Napolito \$9

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

### CASA SALSA

served with crispy tortillas  
gluten free available

#### Pico de Gallo \$9

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

#### Pineapple Salsa \$9

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

#### Roast Salmon \$15

red onion, coriander,  
chilli & citrus praline, lime juice (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

tomato roja salsa and  
spring onion (df)

#### Coconut Chicken \$10

pineapple, spring onion and jalapeno salsa (df)

#### Smoked Market Fish \$10

grapefruit, fennel and green chilli slaw (df)

#### Garlic Mushrooms \$10

roast peppers, shallots, toasted pepitas  
and habanero cheddar cream

## 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)

### **Calamari Espetada \$33**

casa calamari, spanish onion, green chilli, capsicum, black beans and quinoa with tomatillo and bottarga salsa (df/gf)

### **Ribs \$30**

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

### **Pescado de Mercado \$30**

pan-seared market fish, sautéed baby corn white cabbage, serrano chilli and coriander with a spiced leek and tomato consommé (df/gf)

### **Aubergine Feijoada \$29**

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

### **Cerdo y Lentejas \$31**

black vinegar grilled pork shoulder, puy lentils and poached leeks with a prune and cashew salsa (df/gf)

### **Plato de carne \$85**

Feeds 2, lighter meal for 4

35oz gaujillo grilled rump steak, tomatillo chimichurri and grilled corn with habanero crushed potatoes (df/gf)

## PRATO PEQUENO – SIDES

### **Grilled Corn \$6**

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

### **Sweet Potato Tamales \$5**

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

### **Habanero crushed potatoes \$6**

crispy potato, spring onion, queso fresco and habanero dressing

### **Crispy Polenta \$5**

crispy fried polenta with chipotle aioli (v/gf)

### **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/gf/df)  
add chicken with habanero cream \$3