

## SMALL PLATES (TAPAS & TIRA-GOSTOS)

The word tapas is derived from the Spanish word tapar which means to cover.

Back in the old days, tapas were thin slices of bread or meat used to cover drinks between sips to protect from fruit flies. Nowadays, tapas have become sharing dishes while having a glass of wine or beer, and still served as appetizers.

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### guacamole

*served with crispy tortilla chips*

#### CASA TRADITIONAL

*red onion, coriander, lime, cashew nuts, chilli, 24*

#### SMOKED EGGPLANT

*roast capsicum, red onion, pine nuts, chilli, 25*

#### CHARRED AVO

*sundried tomato, red onion, corn, chimichurri, 24*

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### tacos

*served in soft mini tortillas, 2 for 18, 3 for 26*

#### PORK CARNITAS

*slow braised pork shoulder in latino spices & apple juice, sour cream, pickled onion, slaw*

#### COCONUT BRAISED CHICKEN

*casa slaw, topped with rum & pineapple salsa*

#### BEER BATTERED FISH

*cerveza battered, casa slaw, topped with mango & jalapeno salsa*

#### BRAISED LAMB SHOULDER

*guasacaca, toasted pumpkin seed*

#### FRIED TOFU

*sesame, salsa macha, crisp shallot*

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### salsa

*served with crispy tortilla chips*

#### PICO DE GALLO

*tomatoes, chilli, red onion, coriander, sour cream, 13*

#### CHARRED PINEAPPLE

*spring onion, chilli, capsicum, coconut, lime, 13*

#### SALSA ROJA

*flame roasted vegetables & toasted pepitas, 14*

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### ceviche

*served with crispy tortilla chips*

#### PERUVIAN FISH

*chilli, coriander, red onion, capsicum, lime, 22*

#### PRAWN

*lightly poached prawn, charred corn, sun blush tomato, cucumber, smoked garlic, 18*

#### SALMON CARRETIILERO

*leche de tigre, chilli, celery, fennel, 22*

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### coconut blossom sugar squid

*crisp fried, served on salad with avocado & peri peri sauce, 18*



## BIG PLATES (COMIDA/ALMOÇO)

*when you enter casa publica, you're entering hugo's world. come, sit & savour the taste, the obsessions, & the lifestyle of a man whose time begged the bending of rules, a little ruthlessness, a lot of rum, and an insatiable obsession for women's shoes.*

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### espetinho

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*our signature dish!*  
*our signature dish! hearty chunks of skewered meat deliciously marinated & grill fired. hanging over quinoa, black beans, corn & kidney beans*

### BEEF

*beef rump, served medium rare with a jalapeño BBQ glaze, capsicum butter*  
39

### CHICKEN

*succulent char-grilled thighs, capsicum butter, mole poblano sauce*  
39

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### nachos

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*five beans, queso, guacamole, sour cream & salsa on crispy tortilla chips*  
16  
**add pork carnitas or coconut chicken**  
+8

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### quesadilla

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*latin american quesadilla's an explosion of flavours, simple & delicious with pulled chicken, or pork, queso, coconut, chorizo & pesto*  
24

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### quinoa a la columbia bol

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*black bean quinoa, m/r beef scotch, casa salad, avocado, pickled onion, kumara crisps*  
26

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### sides

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*all 10*

#### habanero crushed potatoes

*with queso*

#### elotes corn cob

*with queso, mayo & paprika oil*

#### polenta fries

*with truffle oil, parmesan and black garlic mayo*

#### patatas fritas

*with chipotle mayo*

#### casa vegetables

*seasonal mix tossed in anaheim pesto*

#### casa salad

*dressed greens with toasted cumin & avocado*

### DID YOU KNOW?

back in the 1900s, avocados were most commonly known as an 'alligator pear' & the first known guacamole recipe was from the 1600s, it consisted of just grinding avocados with sugar and lime juice.