

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.

GUACAMOLE

Our famous guacamole prepared fresh at your table!

Our staff will give you a bit of a show, and tell you all the secrets to make the perfect guacamole!

Served with crispy tortilla chips or corn chips

CASA TRADITIONAL (V, VG, NDA, NGO) **25**

red onion, coriander, lime, cashew nuts, chilli

EGGPLANT (V, VG, NDA, NGO) **26**

smoked eggplant, pine nut, red onion, chilli, red capsicum

CHARRED AVO (V, VG, NDA, NGO) **25**

sundried tomato, red onion, corn, chimichurri

PLATOS PEQUENOS

HONEY FRIED CAULIFLOWER **20**

(V, VGO, NDA, NGA)

crisp fried, honey & chipotle dressed, ginger & salsa macha slaw, chipotle mayo

COCONUT BLOSSOM **20**

SUGAR SQUID (NDA, NGA)

crisp fried, salad, avocado, peri peri sauce

SALSAS

Served with crispy tortilla chips or corn chips

PICO DE GALLO (V, VGO, NDO, NGO) **16**

tomatoes, chilli, red onion, coriander, sour cream

SALSA ROJA (V, VG, NDA, NGO) **16**

flame roasted tomato salsa, toasted pepita

CEVICHE

Served with crispy tortilla chips or corn chips

PERUVIAN FISH (NDA, NGO) **23**

chilli, coriander, coconut, lime, red onion, capsicum

PRAWN (NDA, NGO) **20**

lightly poached prawn, charred corn, sun blush tomato,

SQUID (NDA, NGO) **20**

mango, leche tigre, avocado, coriander, red onion, tajin

TUNA (NDA, NGO) **23**

smoked soy, sesame refried beans, chilli, spring onion

TACOS

2 FOR 22 | 3 FOR 33

Served in soft tortillas with crunchy mixed salad & leaves

FRANGO A PASSARINHO (NDO, NGO)

spicy fried chicken, aji rojo buffalo sauce, toasted sesame seeds

FRIED TOFU (V, VG, NDA, NGO)

salsa macha, crispy shallots

PORK CARNITAS (NDO, NGO)

crema, pickled onion, tajin

JALAPEÑO POPPER (V)

garlic lime aioli, tajin

(V) Vegetarian / (VG) Vegan / (NGA) No Gluten Added
(NDA) No Dairy Added / (VO) Vegetarian Option
(VGO) Vegan Option / (NGO) No Gluten Option
(NDO) No Dairy Added Option

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens. Due to this, please note that we are unable to ensure Gluten Free and/or Dairy Free, however we do offer No Added Gluten and No Added Dairy meals and options.

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.

ESPETINHO

Our signature dish!

Hearty chunks of skewered meat deliciously marinated & grill fired, hanging over quinoa, black beans, corn & kidney beans.

CHICKEN (NGA, NDO) 42

skewered achiote chicken thigh & red onion, jalapeño bbq, guacho butter

QUESADILLA

CHICKEN (NDO) 24

achiote chicken strips, bravas, queso, with spiced crisps & salad

PORK (NDO) 24

pork carnitas, bbq, queso, sour cream, with spiced crisps & salad

VEGE (V, VGO, NDO) 22

fire roasted roja vegetables, spinach, pepitas, queso, chimichurri, with spiced crisps & salad

NACHOS (VO, VGO, NDO, NGO) 17

Colombian five beans, spiced tomato sauce, queso, guacamole, sour cream, pico de gallo, tortilla chips
add pork carnitas +8

PICANHA (NDO, NGA) 45

400g wagyu rump, carrot & ginger puree, gaucho butter

CHORIZO ARGENTINO (NDA, NGA) 38

400g home recipe, chimichurri, roasted kumara & pumpkin

SIDES

FETA CRUNCH SALAD V, NGA, NDO 16

corn, vegetables, feta, mint, coriander, crispy shallots, nuts, citrus dressing

HABANERO CRUSHED POTATOES 14

(V, VGO, NDO, NGA)

fried crumbled agria, lime & chilli, queso, peri peri & scallion

WEDGES (V, VGO, NDO, NGA) 14

agria wedges, casa seasoning, chipotle mayonnaise

SEASONAL GREENS (V, VG, NDA, NGA) 14

toasted almonds, mojo dressed

ELOTES (V, VGO, NGA, NDO) 14

queso, gaucho butter, coriander, tajin

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.



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MENU HERE!

Just scan the QR code
with your phone
camera or visit
avcmenu.com/casa