

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.

PLATOS PEQUENOS

- HONEY FRIED CAULIFLOWER** (NDA, NGA, V, VGO) **20**
fried florets, honey & cumin dressed, ginger & salsa macha slaw, chipotle mayo
- SALT & SESAME SQUID** (NDA, NGO) **20**
Szechuan toasted peanuts, tamarind caramel, herb garnish
- CHILLI CARMEL PORK BELLY BITES** (NDA, NGA) **16**
crispy fried, chilli & tamarind caramel, sesame seeds & scallions

TACOS

2 FOR 22 | 3 FOR 33

Served in soft tortillas

- CHICKEN** (NDA, NGO)
spicy Casa fried chicken, chipotle mayo, pickled onion, sliced cabbage & cucumber
- JACKFRUIT** (NDA, NGO, V, VG)
Yucatan BBQ jackfruit, chimichurri, onion, coriander
- TOFU** (NDA, NGO, V, VG)
crisp apple garlic tofu, salsa macha, avocado mousse
- PORK** (NDO, NGO)
mild pork carnitas, crema, pickled onions, tajin
- BAJA FISH** (NDA)
baja cerveza battered market fish, mango, habanero & sliced green cabbage

(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.

GUACAMOLE

Our famous guacamole prepared fresh at your table!

Served with crispy tortilla chips or corn chips

- CASA TRADITIONAL** (NDA, NGO, V, VG) **25**
red onion, coriander, lime, cashew nuts, chilli
- EGGPLANT** (NDA, NGO, V, VG) **26**
smoked eggplant, capsicum, red onion, pine nuts, chilli
- CHARRED AVO** (NDA, NGO, V, VG) **25**
sundried tomato, red onion, corn, chimichurri

SALSAS

Served with crispy tortilla chips or corn chips

- PICO DE GALLO** (NDO, NGO, V, VGO) **18**
tomatoes, chilli, red onion, coriander, sour cream
- SALSA ROJA** (NDA, V, VG) **16**
flame roasted vegetables, toasted pitas
- SMOKIN' SALSA** (NDA, NGO, V, VG) **18**
smoked eggplant, charred corn, smoked garlic, soy, roast capsicum, avocado

CEVICHE

Served with crispy tortilla chips or corn chips

- TUNA** (NDA, NGO) **23**
sliced yellowfin, sesame refried beans, smoked soy, chilli, scallions
- PERUVIAN FISH** (NDA, NGO) **23**
fresh marinated raw fish, chilli, coriander, capsicum, red onion, lime, coconut
- PRAWN** (NDA, NGO) **20**
lightly poached prawn, charred corn, sun blushed tomato, cucumber, smoked garlic & paprika oil

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.

CHICKEN (NGA, NDO) 42

skewered achiote chicken thighs onion & elote, glazed in gaucho butter & jalapeno BBQ sauce, citrus & bean quinoa

QUESADILLA

PORK (NDO) 25

pork carnitas, jalapeno BBQ sauce & sour cream in fried tortilla, with a honey, lime & avocado salad

CHICKEN (NDO) 25

achiote marinated chicken, salsa brava & queso in fried tortilla, with a honey, lime & avocado salad

VEGE (V, VGO, NDO) 22

salsa roja, pepitas, queso & chimichurri in fried tortilla, with a honey, lime & avocado salad



**VIEW OUR
ONLINE
MENU HERE!**

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

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.

NACHOS (NDO, NGO, V, VGO) 18

Served with crispy tortilla chips or corn chips

Colombian five beans, chilli, sour cream, guacamole, salsa fresca, queso
add pork carnitas or jackfruit +8

CHORIZO ARGENTINO (NDA, NGA) 38

400g home recipe, chimichurri, roasted kumara & pumpkin

PICANHA (NDO, NGA) 45

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

LOADED WEDGES (NDO, NGA, V, VGO) 18

double fried agria wedges, sour cream, salsa fresca, guacamole & queso

SIDES

CASA FETA SALAD (NDO, NGA, V, VGO) 16

feta, mint, coriander, crispy shallots, nuts & citrus dressing

ELOTES (NDO, NGA, V, VGO) 15

charred corn, gaucho butter, queso, coriander, tajin

HABANERO CRUSHED 15

POTATOES (NDO, NGA, V, VGO)

agria potatoes, aji rojo buffalo sauce, queso, scallions & spicy lime seasoning

POLENTA FRIES (NGA, V) 16

parmesan polenta fries, truffle aioli & crema

SEASONAL GREENS (NDA, NGA, V, VG) 16

mojo sauce & toasted almonds