SMALL PLATES

PLATOS PEQUENOS

18 ARROZ CHAUFA (NDA, NGA, VO, VGO) Peruvian pork fried rice, soy, lime, vegetables

QUESO FUNDIDO (VO) cheese 'fondue', chorizo, onion, tomato salsa, corn chips

HONEY FRIED 20 CAULIFLOWER (NDA, NGA, V, VGO) fried florets, honey & chipotle dressed,

ginger & salsa macha slaw, chipotle mayo 25

GAMBAS PIL PIL (NDO, NGO) chilli & garlic prawns, gaucho butter, toasted focaccia

SALT & SESAME SQUID (NDA, NGO) 20 Szechuan toasted peanuts, tamarind caramel, herb garnish

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,

PORK (NDO. NGO) mild pork carnitas, crema, pickled onions, tajin

BAJA FISH (NDA)

avocado mousse

baja cerveza battered market fish, mango, habanero & sliced green cabbage

CEVICHE

20

Served with crispy tortilla chips or corn chips

23 TUNA (NDA, NGO) sliced yellowfin, sesame refried beans, smoked soy, chilli, scallions

23 PERUVIAN FISH (NDA, NGO) 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

SALSA

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 (NGO, NDA, V, VG) 16 flame roasted vegetables, toasted pepitas

SMOKIN' SALSA (NDA, NGO, V, VG) 18 smoked eggplant, charred corn, smoked garlic, soy, roast capsicum, avocado

GUACAMOLE

Our famous quacamole prepared fresh at your table!

Served with crispy tortilla chips or corn chips

CASA TRADITIONAL (NDA, NGO, V, VG) red onion, coriander, lime, cashew nuts, chilli

EGGPLANT (NGO, NDA, V, VG) smoked eggplant, capsicum, red onion, pine nuts, chilli

25 CHARRED AVO (NDA, NGO, V, VG) sundried tomato, red onion, corn, chimichurri

26





TRUST THE **CHEF**

Feeling daring and adventurous?

Let our chefs take your whole table on a four course journey of flavour and discovery, you'll sample their favourite dishes & some hidden surprises.

Our Trust the chef courses are designed to be shared on the table, the best way to try a bit

> Please let us know of any dietary requirements.

BIG PLATES

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

PLATO DE CARNE

A mixed grill of South American meats, each marinated & prepared with Latin spices

A FEAST FOR 2 (NDO) 110

chorizo, pollo a la brasa, picanha, adobo de cordero, tomatillo salsa

SIDES

CASA FETA SALAD (NDO, NGA, V, VGO) feta, mint, coriander, crispy shallots, nuts & citrus dressing

ELOTES (NDO, NGA, V, VGO) charred corn, gaucho butter, queso, coriander, tajin

HABANERO CRUSHED

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) mojo sauce & toasted almonds

CASA WEDGES (NDO, NGA, V, VGO) double fried agria wedges, chipotle mayo & casa seasoning

PLATOS GRANDES

TUNA LOIN (NDA, NGA)

45

38

45

36

38

200g yellowfin tuna loin, mojo sauce, pickled onions, quinoa, avocado mousse, toasted almonds

ADOBO DE CORDERO (NDA, NGA) medium rare lamb loin, patatas bravas, baby spinach, smoked eggplant, black garlic mayo

CHORIZO ARGENTINO (NDA, NGA) 38

400g home recipe, chimichurri, roasted kumara & pumpkin

COSTILLAS DE DOCE HORAS 36

aji rojo buffalo pork baby back ribs, truffle slaw, elotes & mixed herbs

PICANHA (NDO, NGA)

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

POLLO A LA BRASA (NDO) 40 marinated half chicken, roasted & charred, guajillo mole & criolla

MOQUECA (NDA, NGA)

traditional Brazilian curry with steamed coconut rice & fresh herbs Choose from:

turmeric spiced monkfish fillets 38

15

wilted spinach, pumpkin, potato & tofu (v vg)

POZOLE (NGA, NDO)

Mexican pork stew, crispy pork belly, salad, fried chickpeas, pao de queijo

TOFU SALTADO (NDA, NGA, V, VG)

Peruvian stir fry with seasonal greens, capsicum, potatoes, smoked soy, sesame & chimichurri, apple crisp tofu

of everything in our opinion!

PER PERSON 75

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

Please inform a team member if you have allergies or intolerances.

WHEN BREAKING THE RULES WAS BIG BUSINESS

Think back to a time when prohibition ruled over America. Dark times for some. For others, a time of opportunity and prosperity.

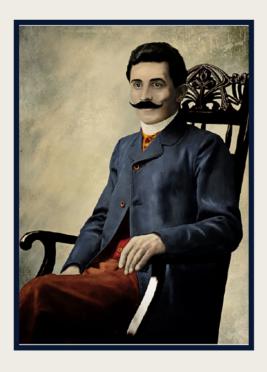
One who seized the moment was Mr Hugo A Chile.

Hugo was born 27 June, 1905. He was only 15 when the prohibition came into effect, about the time he was taking over his father's mini-home distillery.

Originally learning his craft to support the now fatherless family, Hugo created unthinkable profits by running rum to LA. Back then this journey would take 9 weeks each way, but after the third journey he was able to buy a lorry. After the fifth run he had his distribution network established.

He never looked back.

When you enter Casa Publica, you're entering Hugo's world. Come, sit and savour the taste, the obsessions, and 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.



Hugo