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

ARROZ DE CARRETEIRO (CAMPFIRE RICE) 21
chicken, pork, and sausage fried rice, spices, vegetables (LG, LD)

CHILLI CARAMEL PORK BELLY BITES 19
crispy fried pork belly, chilli, tamarind caramel, sesame seeds, scallions (LG, LD)

GAMBAS PIL PIL 25
chilli & garlic prawns, gaucho butter, grilled sourdough (LGO)

AGAVE FRIED CAULIFLOWER 21
cauliflower, chipotle agave, salsa macha, frijoles blancos (LG, LD, V, VG)

PROVOLETA 21
grilled smoked provolone, chimichurri, tomato, sourdough (LGO, V)

PAN Y SALSA 21
grilled bread selection, served with frijoles blancos, guasacaca and romesco dip (LD, V, VG)

CHICHARRON DEL CALAMAR 21
crispy squid, aji verde, coconut chilli crumb, sweet and spicy pickle (LG)

LOADED FRIES 23
Papas fritas, braised beef cheek, provolone, sour cream, sweet and spicy pickle (LDO, LG, VO)

GUACAMOLE

Our famous guacamole prepared fresh at your table!
Served with crispy tortilla chips or corn chips

CASA TRADITIONAL 25
red onion, coriander, lime, cashew nuts, chilli (LGO, LD, V, VG)

EGGPLANT 26
smoked eggplant, capsicum, red onion, pine nuts, chilli (LD, V, VG)

CHARRED AVO 25
sun-dried tomato, red onion, corn, chimichurri (LGO, LD, V, VG)

CEVICHE / SALSA

Served with crispy tortilla chips or corn chips

ECUADORIAN MARKET FISH 25
marinated raw fish, chilli, tomato, coriander, capsicum, red onion, lime, grapefruit (LGO, LD)

TUNA 25
sliced yellowfin, aji verde, burnt orange, sesame, chilli, scallion (LGO, LD)

PICO DE GALLO 18.5
tomato, chilli, red onion, coriander, sour cream (LGO, LDO, V, VGO)

SALSA DE PINA 18.5
grilled pineapple, cucumber, mint, red onion, coconut, avocado, lime & scallion (LG, LD, V, VG)

TACOS

2 FOR 25 | 3 FOR 36
Served with slaw in soft tortillas

PUERCO PIBIL
slow cooked pork shoulder, house slaw, salsa de pina, crema (LGO, LDO)

BARBACOA BEEF
braised beef cheek in adobo, house slaw, queso, sweet and spicy pickle (LGO, LDO)

FRIED CHICKEN
crispy chicken, house slaw, maple rum, aderezo ranchero, seeds (LG, LDO)

CERVEZA FISH
beer battered market fish, house slaw, mango habanero salsa, scallion & lemon (LD)

TOFU
crispy tofu, house slaw, avocado mousse, salsa macha, fried shallot (LG, LD, V, VG)

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.

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.

QUESADILLA

BBQ PORK 25
shredded pork, jalapeño bbq sauce, queso, tortilla, lime & avocado salad

TRUFFLE MUSHROOM 25
roasted mushrooms, queso, spinach, tortilla, lime & avocado salad (LDO, V, VGO)

BARBACOA BEEF 25
slow braised beef cheek, queso, salsa criolla, tortilla, lime and avocado salad

PLATOS GRANDES

CHICKEN ESPETINHO 46
skewered achiote chicken thigh, red onion, huancayo potato, jalapeño bbq, gaucho butter (LG, LDO)

BEEF ESPETINHO 48
Our Signature dish
medium-rare skewered beef, onion, huancayo potato, Argentinian chimichurri, gaucho butter (LG, LDO)

NACHOS 21
spicy Colombian five beans, provolone, guasacaca, sour cream, salsa fresca, fried tortilla (LGO, LDO, V, VGO)

Add Pork +8
Add Beef +8

AKAROA SALMON 46
seared Akaroa salmon fillet, caper escabeche, romesco, warm salterito salad (LG, LD)

FEIJOADA 41
our traditional smoky Brazilian stew with cuts of pork and beef, black beans, served with rice, kale, salsa fresca, farofa & orange (LG, LDO)

PRATO FEITO 38
medium-rare angus rump steak, fritas, rice, house salad, porky beans, fried egg (LG, LD)

CASA ENSALADA BOWL 22
House salad, steamed rice, avocado, fried cauliflower, black beans, pickled veg, aji verde dressing (LD, LG, V, VGO)

Add fried chicken +8
Add tofu +8

SIDES

PAPAS FRITAS (FRIES) 14.5
casa seasoned fries, smoked lime aioli (LG, LD, V, VGO)

PAPAS CALIENTES 15
crushed agria potatoes, aji rojo, crumbled queso, scallions (LG, LDO, V, VGO)

POLENTA CHIPS 16.5
parmesan polenta fries, smoked aioli (LG, V)

SEASONAL GREENS 16
greens, mojo de ajo, almond (LG, LD, V, VG)

CRUNCH SALADA 16.5
mesclun, onion, capsicum, corn, herbs, seeds, cashews & aji verde dressing (LG, LD, V, VGO)

SALTERITO (PERUVIAN SALAD) 17
potato, kumara, edamame, corn, chilli, olives, red pepper vinaigrette and finished with crumbled queso. (LG, LDO, V, VGO)

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.

VIEW OUR FULL DRINKS MENU HERE!

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

(V) Vegetarian | (VG) Vegan | (VO) Vegetarian option
(VGO) Vegan option | (LG) Low gluten (LD) Low dairy
(LGO) Low gluten option | (LDO) Low dairy option