



CASA MÉXICO GOURMET

THE ART OF MEXICAN CUISINE

◆ BY CHEF ISRAEL LANDIN ◆

ALL of our dishes are made to order using authentic Mexican recipes and fresh homemade ingredients! We at Casa Mexico Gourmet take great pride in bringing you the finest cuisine from Mexico. All of our dishes are prepared in the traditional Mexican Style. Please be aware of what you are ordering, making sure that all the ingredients are to your liking. If you have any questions regarding the ingredients or how our dishes are prepared, our professional staff will be more than happy to answer any questions you may have.

Thank you for your patronage!

THE SHORTEST TRIP TO MEXICO YOU'LL EVER TAKE!

APPETIZERS

CHIPS AND SALSA

Crisp tortilla chips & your choice of our 3 homemade special recipe salsas (mix & match): habanero, guacamole & ranchero. 4oz. each.

DINE-IN: 1 for \$2.50 **2 for \$5.00 ** 3 for \$6.50

DINE-IN REFILLS: Chips \$2.50 • Salsa \$2.50

TO GO: 8 oz. salsa \$7.50 16 oz. salsa \$11 Bag of chips \$4

GUACAMOLE

Made to order with avocados, Mexican cheese, onion and cilantro (chiles optional).

Small \$8.75 • Large \$15.00

HOLY GUACAMOLE

Our Guacamole recipe but on a higher level with mango, pineapple, chorizo and Mexican cheese.  \$17.75

PICO-GUACAMOLE

Our homemade guacamole made together with Array Pico de Gallo. \$16.50

PICO DE GALLO

Made to order with onion, tomato and cilantro (chiles optional). \$7.75

ARRAY PICO DE GALLO \$10.75

Includes pineapple & mango.

CHEESE DIP / QUESO

Add chorizo, Pico de Gallo or beans for \$3.50

Small \$8.75 • Large \$15.00

QUESO FUNDIDO

Grilled mushrooms, onions, zucchini, bell peppers, corn & our homemade chorizo. Topped with melted chihuahua cheese.

Served with flour tortilla chips. \$18.75

CHORIQUESO

A hot flat grill served with queso & a 4-cheese blend, melted with our homemade chorizo and fresh Pico de Gallo. Served with your choice of flour tortillas, corn tortillas or tortilla chips. \$18.75

NACHOS MAR & TIERRA

Cheese dip, steak, chorizo, chicken, shrimp, cilantro, onions, shredded cheese, sliced peppers, guacamole and sour cream. \$23.50

MAYAN NACHOS

Chips, Mayan style pork, black beans, plantains, pickled onion, cheese dip, avocado, Mexican cheese, and cilantro. \$21.00

NACHOS DELICIAS

Queso dip, onions, tomatoes, cilantro, sour cream. Choice of chicken, steak, chorizo or carnitas, served over tortillas chips. \$20.00

SEAFOOD SPECIALTIES

CEVICHE

CEVICHE TECOLUTLA

A chef Israel's creation of fresh fish mixed with Pico de Gallo, in a creamy sauce with avocado & hot sauce. \$25.75

Add shrimp \$3.50

CEVICHE MEXICANO

Fresh fish mixed with Pico de Gallo and our famous Mexico City style cocktail sauce with avocado.

\$25.75 Add shrimp \$3.50

CEVICHE TROPICAL

A ceviche made of fresh fish and shrimp, Pico de Gallo, with fresh mango and pineapple.  \$27.75

CEVICHE ACAPULCO

Shrimp and fresh Mahi fish with sweet corn, pickled onion, tomato, cilantro & peanuts in a delicious coconut cream sauce. Served with chips. \$27.75

CARIBBEAN CÉVICHE

Mix of fish, octopus, shrimp & crab meat with Pico de Gallo, capers, avocado, pineapple & mango. \$37.00

COCKTAILS

BACK TO LIFE SEAFOOD COCKTAIL

Mexico City style. Cocktail shrimp, octopus, & crab meat with Pico de Gallo, Mexican cocktail sauce & avocado in a large casserole dish. Served with saltine crackers.

\$32.00

COCKTAIL SHRIMP

Mexico City style. Prepared with cooked large shrimp, Pico de Gallo, Mexican cocktail sauce and avocado. Served with saltine crackers. \$23.00

COCKTAIL CAMPECHANO

Mexico City style. Prepared with cooked large shrimp & octopus, Pico de Gallo, Mexican cocktail sauce and avocado. Served with saltine crackers. \$26.00

ESPECIALES

7 MARES (7 SEAS)

Seafood soup with prawns, octopus, shrimp, fish, mussels & crab meat garnished with onion, cilantro & avocado served in a large casserole dish. *Extra time needed* \$37.00

SEAFOOD TOWER

A tower of fish, octopus, shrimp & crab meat with avocado, onion & cilantro with our delicious sauce. \$35.00

SHRIMP EMPANADA

Our famous Mexico City style shrimp empanada. A homemade pastry, stuffed with shrimp, Pico de Gallo, homemade sauce and avocado. \$13.00

OCTOPUS EMPANADA

Our famous Mexico City style octopus empanada. A homemade pastry, stuffed with octopus, Pico de Gallo, homemade sauce and avocado. \$14.00

GRATUITY OF 18% WILL BE ADDED TO PARTIES OF 6 OR MORE

SEAFOOD PLATTERS

CAMARONES A LA DIABLA



Shrimp in a creamy Diablo Sauce. Served with cheesy rice mixed with grilled vegetables. \$31.00

CAMARONES AL MOJO DE AJO

Shrimp in a creamy garlic sauce. Served with cheesy rice mixed with grilled vegetables. \$31.00

CAMARONES CON ARROZ

A variety of different risotto style rice cooked with onions & cheese, served with large shrimp sautéed with our spices, finished with a creamy dressing, cilantro and pickled onion. \$30.00

MAYAN SHRIMP

Grilled shrimp in a creamy Mayan sauce. With cheesy rice mixed with grilled vegetables. \$31.00

CAMARONES COPA CABANA

Sauteed shrimp with onions, tomato & cilantro in a delicious coconut cream sauce. With cheesy rice mixed with grilled vegetables. \$31.00

CAMARONES COZUMEL

Grilled shrimp in Chef Israel's famous Chipotle honey sauce. Served with cheesy rice mixed with sauteed vegetables. \$31.00

PLATTERS

CARNE ASADA

A hearty portion of our hand-sliced skirt steak cooked to order. Served with grilled onions, guacamole, array Pico de Gallo, rice & refried beans. \$31.00

ADD SHRIMP \$6.00

YOLANDAS AMAZING CHICKEN

Freshly layered rice, beans, chicken, homemade chorizo, spinach, mushrooms, onions, topped with cheese and melted in the oven. Finished with shrimp & creamy Mayan sauce. \$31.00

MAYAN COCHINITA PIBIL



Mayan style pork on a bed of rice & black beans, plantains, avocado, pickled onions, cilantro & Mexican cheese. \$30.00

PASTEL AZTECA

Choice of steak or chicken on Aztec cake, layers of tortillas filled with beans & cheese, one egg omelet, covered with green sauce, Mexican cheese, spring mix & sour cream. \$23.50

EMPANADAS

Three empanadas (Mexican pastries) filled with choice of our delicious ground Beef or shredded Chicken. Topped with cilantro, tomato, onion, sour cream & crumbled Mexican cheese and small salad. \$20.25

EMPANADAS TULUM

3 seafood empanadas with Mexican cocktail sauce & Pico de Gallo. Garnished with plantains, avocado & sour cream. Served with rice & black beans. \$25.50

SURF & TURF EMPANADAS

Three empanadas: 1 beef, 1 chicken & 1 seafood Tulum, topped with cilantro, tomato, onion, sour cream & crumbled Mexican cheese and small salad. \$23.50

VOLCANO

Dish served with rice, chicken, steak, and chorizo, topped with our homemade cheese dip. \$20.25
ADD SHRIMP. \$6.00

ARROZ CON POLLO

Grilled chicken over rice. Topped with our homemade cheese dip. \$18.00

CHIMICHANGA

A giant flour burrito filled with cheese and your choice of chicken, steak or chorizo and deep fried. Topped with spring mix, tomato, onion, cilantro, cheese & sour cream. \$19.00

CHIMICHANGA SHRIMP

A giant burrito filled with shrimp & cheese, deep fried and served with grilled veggies. Garnished with spring mix & sour cream. \$23.00

CHILE RELLENOS

Two whole roasted Poblano peppers stuffed with Mexican cheese, dipped in egg whites, deep fried and covered with ranchero sauce. Served with rice and refried beans. Choice of flour or corn tortillas. \$23.50

CHILE RELLENO PICADILLO

1 stuffed pepper with ground beef topped with mozzarella cheese, our special salsa & sour cream. \$13.00
ADD RICE & REFRIED BEANS \$4.00

QUESABIRRIAS

Tender beef, cheese, onion and cilantro, grilled together in 3 corn tortillas. Served with homemade consommé that is garnished with onion, cilantro, beef & cheese. \$23.50

Allergy Alert: Please be aware - Some of our plates are prepared with eggs, peanuts and shellfish. Consuming raw or undercooked foods such as meat, poultry, fish, shellfish, and eggs may increase your risk of food borne illness.

QUESADILLAS

ROLL CHEESE QUESADILLA

A giant fresh flour tortilla filled with cheese. Served with fries.

GIANT \$13.00

Add Chicken or Steak: **\$3.50**

GRANDE QUESADILLA

A fresh flour tortilla filled with cheese, lettuce, tomato, onion, cilantro, & sour cream. Choice of Chicken or Steak.

GIANT \$18.25 REGULAR \$15.00

BAMBA QUESADILLA

A fresh flour tortilla filled with cheese, mushrooms, grilled onion, tomato, cilantro, bell peppers & sour cream.

Chicken or Steak:

GIANT \$18.25 REGULAR \$15.00

Shrimp:

GIANT \$20.25 REGULAR \$17.25

FAJITA QUESADILLA

A fresh flour tortilla filled with grilled onion, bell peppers, tomato, cilantro, cheese, sour cream and your choice of Chicken or Steak.

GIANT \$18.25 REGULAR \$15.00

Shrimp:

GIANT \$20.25 REGULAR \$17.25

QUESADILLA EL JEFE JEFF

Stuffed with cheese, steak, shrimp, chicken, chorizo, bell peppers, onions, tomatoes, cilantro and sour cream.

GIANT \$20.25 REGULAR \$17.25

TACUBA QUESADILLA

A fresh flour tortilla filled with chicken, mushrooms, grilled onion, Mexican cheese & sour cream.

GIANT \$18.25 REGULAR \$15.00

QUESADILLA MANZANITA

Flour tortilla, melted cheese, caramelized apples, grilled onions, pecans, raisins, grilled chicken, Mexican chorizo & sour cream.

GIANT \$18.25 REGULAR \$15.00

MAYAN QUESADILLA

Cheese, chicken, black beans, plantains, avocado, pickled onions, cilantro, sour cream & Mexican cheese.

GIANT \$18.25 REGULAR \$15.00

CAMPECHANA QUESADILLA

A fresh flour tortilla filled with steak, chorizo and melted cheese, onion, cilantro.

GIANT \$18.25 REGULAR \$15.00

CANCUN QUESADILLA

Just like a Mexican shrimp cocktail! Fresh flour tortilla filled with shrimp, avocados, grilled onion, fresh onion, tomato, cilantro, cheese & our Mexican cocktail sauce.

GIANT \$20.25 REGULAR \$17.25

QUESADILLA MI PUEBLO

A fresh flour tortilla filled with chicken, steak, shrimp, grilled onion & bell pepper, tomato, Mexican cheese, sour cream & cilantro.

GIANT \$20.25 REGULAR \$17.25

SPINACH QUESADILLA

Cheese spinach, grilled onion, mushrooms, and your choice of chicken or steak Mexican cheese and sour cream.

GIANT \$18.25 REGULAR \$15.00

BAJA QUESADILLA

A fresh flour tortilla filled with chicken or steak, grilled onion, our delicious guacamole, cilantro, Mexican cheese and sour cream.

GIANT \$18.25 REGULAR \$15.00

ENCHILADAS

ENCHILADAS SUIZAS

Three corn tortillas stuffed with chicken, topped with cheese & melted in the oven. Smothered with green sauce and finished with crumbled Mexican cheese, rice, beans & sour cream. \$22.00

ENCHILADAS MEXICO CITY



Three enchiladas stuffed with Mexican cheese, onions, cilantro, your choice of grilled chicken or steak, covered with our famous green or red sauce and topped with sour cream. Served with choice of soup or salad. \$22.50

ENCHILADAS TRIO

Three corn tortillas stuffed, with steak, chicken and pork topped with cheese and melted in the oven. Finished with green and red sauce, crumbled Mexican cheese, sour cream. Served with rice & beans. \$23.50

MOLE ENCHILADAS

Three shredded chicken enchiladas in house-made mole sauce. Topped with onions & crumbled cheese. Served with rice & refried beans. \$23.50

TAQUITOS FLAUTAS

4 Deep fried chicken taquitos garnished with onion, tomato, cilantro, lettuce, sour cream, Mexican cheese & green sauce. \$19.00

JUST ENCHILADAS

Four shredded chicken enchiladas & mozzarella cheese. Choice of red or green sauce. Garnished with sour cream. \$19.00

NAKED ENCHILADA

Choice of grilled steak or chicken, served over rice and black beans covered with cheese and melted. Choice of red or green sauce and garnished with onions, cilantro & sour cream. \$20.00

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◆◆ TACOS MEXICANOS ◆◆

Choice of three assorted tacos on double corn tortillas, served with rice & refried black beans. **\$20.25 A LA CARTE \$5.75 EACH**

STEAK: guacamole, onion, cilantro, cheese.

CHICKEN: onion, cilantro, tomato, sour cream, cheese.

MAYAN PORK: pickled onions, cilantro, cheese.

CHORIZO: onion, cilantro, lime.

CAMPECHANO (STEAK & CHORIZO): onion, cilantro, lime.

BEEF TONGUE (\$1 EXTRA PER TACO): onion, cilantro, lime.

◆◆ SPECIALTY TACOS ◆◆

TACOS AMERICANOS

Two tacos: flour tortillas, choice of chicken, steak or chorizo with onion, lettuce, tomato, cilantro, sour cream and cheddar cheese. Choice of 1 side: fries or rice & beans. **\$19.50**

ROSARITO FISH TACOS

Two grilled fish tacos: corn tortillas, fresh greens, onion, cilantro, lime & special sauce. Choice of 1 side: fries, salad or rice & refried beans. **\$18.50**

SURF & TURF TACOS

Try the ultimate variety of our most famous tacos, all on one plate! One Cali fish taco, one Montecristo shrimp taco & one Carne Asada steak taco. (Montecristo= flour tortilla, shrimp, bell peppers, tomato, onion, cilantro, melted cheese, avocado & plantains. **\$23.50**



TACOS TROPICAL

Two fish & shrimp tacos: corn tortillas, Pico de Gallo, fresh mango & pineapple. Served with rice, black beans, spring mix & special dressing. Garnished with plantains & sour cream. **\$22.50**

TACOS MAZATLAN

Two shrimp tacos: flour tortillas, delicious honey Chipotle sauce, Pico de Gallo, fresh mango & pineapple. Garnished with spring salad & served with choice of 1 side: grilled veggies, rice, or beans. **\$22.50**

MAHI-MAHI TACOS

Two tacos: corn tortillas, fresh grilled Mahi-Mahi, Pico de Gallo, mango, pineapple, special sauce, black beans & rice. Garnished with plantains & sour cream. **\$22.50**

CALI FISH TACOS

Three California Mexican style tacos: corn tortillas that feature beer-battered cod fish, lettuce, onions, tomatoes, cilantro, creamy homemade dressing & jalapenos on the side. Served with fries & garnished with lime. **\$21.50**

◆◆ BURRITOS ◆◆

BURRITO DELICIAS

Choice of chicken, steak, roasted pork or chorizo, black beans, rice, lettuce, tomato, onion, cilantro, cheese & sour cream.

GIANT \$20.25 REGULAR \$15.00

Add a second meat for \$3.50

BURRITO AHOGADO

(DROWNED BURRITO) Choice of chicken, steak, roasted pork or chorizo with rice, melted cheese, black beans & grilled onion, "drowned" in our homemade queso and special creamy chardonnay chipotle sauce. Our number one burrito!

GIANT \$22.50 REGULAR \$16.00

Add a second meat for \$3.50

EL JEFE JEFF DROWNED BURRITO

Steak, shrimp, chicken, chorizo, cheese, bell peppers, onions, tomatoes, rice, whole black beans and covered in homemade cheese dip.

GIANT \$23.50 REGULAR \$17.50



MAYAN BURRITO

Mayan style roasted pork, black beans, rice, avocado, Mexican cheese, plantains, pickled onions & cilantro.

GIANT \$21.50 REGULAR \$16.00

DELICIAS SABROSO BURRITO

Choice of chicken or steak with rice, black beans, tomato, onion, cilantro, grilled mushrooms, Mexican cheese, spring mix & special dressing.

GIANT \$20.25 REGULAR \$15.00

SEAFOOD BURRITO

Grilled tilapia, squid, octopus, mussels, shrimp & spring greens. Served with cheese, Pico de Gallo, mango, pineapple, rice, black beans & special dressing. **GIANT \$25.75**

BURRITO CARNITAS

Pork carnitas, rice, black beans, Pico de Gallo, cheese, lettuce, sour cream & guacamole. **GIANT \$20.25**

NAKED BURRITO

Choice of grilled steak, chicken or chorizo, served over rice and black beans with tomatoes, onions, cilantro, lettuce, sour cream & Mexican cheese.

\$20.25

NO SUBSTITUTIONS PLEASE

VEGETARIAN

VEGGIE GRANDE QUESADILLA

Fresh flour tortilla stuffed with cheese, lettuce, tomato, onion, cilantro, sour cream and crumbled Mexican cheese.

GIANT \$17.00 REGULAR \$13.00

GRILLED VEGGIE QUESADILLA

Fresh flour tortilla stuffed with grilled veggies (mushrooms, onion, zucchini, tomato and bell peppers, fresh cilantro) sour cream & Mexican cheese.

GIANT \$18.25 REGULAR \$15.00

VEGETARIAN SPINACH QUESADILLA

A flour tortilla filled with spinach, grilled onion, mushrooms, sour cream & Mexican cheese.

GIANT \$17.00 REGULAR \$14.00

BURRITO DELICIAS VEGGIE

Fresh flour tortilla stuffed with black beans, rice, lettuce, tomato, onions, cilantro and covered in Mexican cheese and sour cream.

GIANT \$18.00

REGULAR \$13.00

BURRITO VEGGIE RANCHERO

Fresh flour tortilla stuffed with rice, black beans & Pico de Gallo. Served with guacamole, lettuce, sour cream & Mexican cheese.

GIANT \$19.50

REGULAR \$14.00

VEGGIE PASTEL AZTECA



Azteca cake. Layers of tortilla filled with black beans, cheese, one egg omelet & grilled bell peppers, zucchini, mushrooms & onions. Covered with green sauce, Mexican cheese, spring mix & sour cream. \$20.75

ENCHILADAS VEGGIE

Three corn tortillas filled with mix of veggies, topped with melted cheese and your choice of red or green sauce. Served with refried beans & rice.

\$20.75

SOUP / SOPA

TORTILLA SOUP

Our famous tomato broth, served with tortilla chips, onions, cilantro, Mexican cheese, avocado & sour cream.

Cup \$7.75 / Bowl \$10.75

Add Chicken \$3.50

SANTA FE SOUP

Our famous tomato broth, shredded chicken, sweet corn, black beans, cilantro, Mexican cheese, tortilla chips, avocado & sour cream.

Bowl Only \$12.50

KID'S MENU \$9.99

FOR 9 YEARS OF AGE OR YOUNGER

KID'S CHICKEN FINGERS

Served with fries.

KID'S CHEESE QUESADILLA

Served with fries or rice & beans.

ADD CHICKEN \$3.50

ARROZ CON POLLO

Chicken & rice served with cheese dip.

KID'S NACHOS

Choice or chicken or steak. Served with cheese dip.

CHIMICHANGA

A deep fried burrito stuffed with cheese. Served with rice & beans.

ADD CHICKEN OR STEAK \$3.50

CHEESE PIZZA

Served with fries.

DROWNED BURRITO

Served with chicken or steak, rice, melted cheese, refried beans & drowned in cheese dip.

TEEN MENU

17 YRS. OR YOUNGER

TEEN CHICKEN FINGERS

Served with fries. \$14.00

TEEN NACHOS

Choice or chicken or steak. Served with cheese dip. \$16.00

TEEN ENCHILADAS

2 chicken enchiladas covered with mozzarella cheese. Served with rice & a side of cheese dip \$19.00

SIDES

SOUR CREAM \$2.50

PICO DE GALLO \$3.50

GUACAMOLE \$3.50

SHREDDED CHEESE \$4.00

CORN TORTILLA \$2.00

FLOUR TORTILLA \$2.50

RICE \$4.50

WHOLE BLACK BEANS \$4.50

REFRIED BEANS \$4.50

FRIES \$4.50

CHEESE DIP \$4.50

PLANTAINS \$7.50

Garnished with sour cream.

GRILLED VEGGIES \$7.50

Bell peppers, zucchini, onions & mushrooms.

SIDE SALAD \$8.75

Mixed greens, onion, tomato, cheese, nuts & dried fruit tossed in our homemade dressing.