

### Bites

guacamole <i>avocado, citrus, onion, chile</i>	16
shrimp chile <i>yellow chile, soy, lemon aioli</i>	15
sweet potato <i>pepitas, agave, chipotle crema</i>	9
tostadas <i>black bean, goat cheese, fresno chile aioli, mushrooms</i>	12
salsas <i>habanero ranchero • jicama-avocado pico • roja verde • casita</i>	6

### Raw

kumamoto oysters* <i>jamaica gelee, cucumber pearl</i>	24
yellowtail passionfruit aguachile* <i>mango, cucumber, red onion, micro cilantro</i>	21
shrimp ceviche* <i>jalapeno, jicama, apple, avocado</i>	19
tuna tartare* <i>soy-lime vinaigrette, cucumber, aji amarillo oil</i>	21
yellowtail crudo* <i>diced chile, ginger, garlic, yuzu soy</i>	20
shrimp cocktail* <i>tomato, red onion, celery, cucumber, avocado</i>	19

### Small Plates

flaming panela <i>panela cheese, mezcal, fire!</i>	15
fried calamari <i>charred citrus, chipotle aioli, lemon aioli</i>	19
chicken taquitos <i>guacamole, crema, cotija, pickled onion</i>	15
chicken enchilada <i>pickled jalapeno, pickled carrot, cotija</i>	15
chile relleno <i>oaxaca cheese, runny egg, calabacita</i>	14
street corn <i>chipotle, lime, cotija</i>	13
roasted cauliflower <i>romesco, capers, cumin</i>	12
lobster bomba rice <i>coconut, lime, chile butter</i>	42

### Salads

caesar salad <i>romaine, spiced pepitas, achiote croutons, parmesan</i>	15
jicama salad <i>mango, watermelon radish, dill, mint</i>	13
casita salad <i>arugula, mango, lime vinaigrette</i>	12

### Tacos (2)

crispy fish <i>chipotle slaw, jicama-avocado salsa</i>	13
shrimp <i>house tajin, chipotle slaw, jicama-avocado salsa</i>	14
carne asada <i>guacamole, onion</i>	13
chicken tinga <i>pickled onion, cotija</i>	9
al pastor <i>grilled onions, pineapple</i>	9
impostor <i>impossible, jalapeno-cashew cheese, lettuce, tomato</i>	9
carnitas <i>pickled jalapeno, carrot</i>	8
barbacoa <i>pickled onion, radish, queso fresco</i>	11
japanese a-5 wagyu <i>salsa roja</i>	42

### Large Plates

shrimp tajin <i>lime butter, mango-radish slaw</i>	42
tomahawk (creekstone farms) <i>yucatan rub, roasted jalapeno butter, pasilla chile salt</i>	120
japanese a-5 wagyu (6 oz) <i>ancho dust, charred fresno chile, cilantro salt</i>	140
chilean seabass <i>pepita crust, watercress, radish, cotija</i>	65
chicken anais <i>achiote-braised half chicken, grilled mexican onions</i>	32
carne asada <i>grilled mexican onions, salsa roja</i>	38

### Sides

smashed yuca	7
cilantro lime rice	5
red rice	5
black beans	6
pickled vegetables	4
corn tortillas (4)	3
flour tortillas (3)	4

### Omakase

Experience Casita in a truly unique way. Your server will design a custom, coursed dinner for you and your table.