



CASA 43

Food Menu

Address: Canal Point Drive

Phone: (345) 949 4343

Cuisine: Mexican Kitchen & Tequila Bar

APPETIZERS

Fresh Avocado Guacamole V GF **CI\$10.50**

Fresh avocado, lime, cilantro, green onion, serrano chili.

Roasted Corn Guacamole V GF **CI\$10.75**

Roasted corn, green onion, jalapeño, lime, cotija cheese

Seasonal Guacamole **CI\$10.75**

Ask your server

Guacamole Tasting Trio **CI\$15.95**

Salsa Trio V **CI\$5.95**

With tortilla chips. Green Tomatillo / Red Chili / Pico de Gallo

Tostones de Carnitas GF **CI\$10.95**

Braised pork with shredded cabbage, pico de gallo, black beans, and crema on crispy fried plantain

Chicharron Chips **CI\$5.95**

Crispy fried pork rinds, dusted with house-made spices, served with a cilantro chili vinaigrette

Chilaquiles

Tomatillo or Ranchera salsa on a bed of tortilla chips with fried egg, crema, queso fresco, & pico de gallo. (Pork, chicken, beef brisket, ground beef, goat - \$9.95 / Steak or mahi mahi - add \$3 / Shrimp - add \$4)

Pork Baby Back Ribs GF **CI\$10.95**

Ancho chili dry rub with a tangy guava glaze

Wings **CI\$12**

Six wings. Choose two sauces: Cilantro Lime Jalapeño / Honey Chipotle / Ranch

Mexico City Street Corn GF **CI\$6.95**

CASA 43's famous grilled street corn, on the cob brushed with garlic chili aioli. Choose between traditional cotija cheese topping, chicharron chip crumble or Takis chili pepper lime corn chips)

Street Corn Trio GF CI\$9.95

Tortilla Soup CI\$7.43

Roasted tomato and corn broth with avocado, shredded chicken, queso fresco. Served with tortilla chips

Black Bean Soup V CI\$6.95

Black beans, carrots, onion, potato, corn, Mexican crema, cilantro, served with tortilla chips

Queso Fundido

Melted Oaxaca, cheddar and Monterey jack cheese with beer, chorizo, and pico de gallo on top. Served with tortilla chips. (For one - \$7.95 / To share - \$11.95)

SIDES

Corn Tortilla V GF CI\$1.50

Flour Tortilla V CI\$1

Yuca Fries V GF CI\$6.25

Refried Pinto Beans CI\$3.50

Black Beans V GF CI\$3.50

Mexican Rice V GF CI\$3.50

Fried Sweet Plantains V GF CI\$3

Smoked Chili Fries V GF CI\$3.95

Garlic Cotija Cheese Fries V GF CI\$4.25

Sweet Potato Fries V CI\$3.95

Guacamole (2oz) V GF CI\$2

Extra Chipotle Aioli V GF CI\$0.75

SALADS

Add grilled chicken \$5 / grilled steak, mahi-mahi or shrimp \$6

Mexican Green Salad V GF **CI\$10.95**

Baby greens and arugula with spiced roasted pepitas, jicama, avocados, tomato, roasted peppers, radish, and honey chipotle lime dressing

Casa 43 Caesar Salad GF **CI\$10.95**

Charred hearts of romaine & spring onion with creamy cilantro dressing, cotija cheese, crispy corn strips, crispy anchovies

Chunky Grilled Shrimp GF **CI\$13.95**

Grilled Shrimp with avocado, tomato, cucumber, jicama, red onions, over crispy tortilla chips and chili lime vinaigrette

CEVICHES

Tuna Volcano GF **CI\$15.50**

Prepared in soy lime on a bed of arugula and avocado with borracho onions, ginger avocado mousse

Caribbean Shrimp GF **CI\$13.50**

Poached shrimp marinated in lime juice with fresh mango, avocado, cilantro, green onion, and scotch bonnet

Peruvian Style Fresh Snapper GF **CI\$13.50**

Red snapper with coconut milk, green onions, tomatoes, scotch bonnet, fresh squeezed lime, cilantro, red onions, sweet potatoes, avocado, toasted corn, garnished with chicharron chip

Trio of Ceviche GF **CI\$18.95**

A sample of all three

SIGNATURE DISHES

Steak Frites GF **CI\$26.95**

10oz flank steak with our signature flavas served with cotija and garlic fries and house-made red and green chimichurri sauces

Shrimp Quesadilla **CI\$17.95**

Grilled shrimp, pepper jack cheese, pico de gallo, cilantro and siracha aioli in a grilled flour tortilla, with crema and salsa verde

Chicken Quesadilla **CI\$14.95**

Grilled chicken with pepper jack cheese, caramelized onions, crispy bacon, with crema and salsa verde

La Mexicana Burger

CI\$14.95

8oz. beef burger with bacon guacamole, pepper jack cheese and roasted tomato mayo, topped with a bacon-wrapped cheese-stuffed jalapeño. Served with our smoked chili fries and chipotle aioli

Snapper Veracruz GF

CI\$25.45

Fried whole snapper served with Mexican rice, cabbage, pico de gallo, fried sweet plantains, limes and Veracruz sauce on the side

Tamales GF

CI\$10.95

Homemade corn masa stuffed with pork carnitas, adobo, served with ranchero sauce, crema and pico de gallo

Enchilades GF

CI\$14.95

Two corn tortillas filled with pulled chicken, pork carnitas or barbacoa (brisket) baked in ranchero, tomatillo or mole sauce with queso fresco and crema

Sizzling Fajitas GF

Your choice of protein with red and green peppers and onions. Served with 6 flour tortillas, pepper jack cheese, pico de gallo, guacamole and sour cream. (Chicken or flank steak or combo - \$23.95 / Shrimp or mahi-mahi or combo - \$27.95)

Wet or Dry Burrito

Filled with your choice of protein, Mexican rice, refried beans, queso fresco, guacamole, pico de gallo and sour cream. (Pork, chicken, beef brisket, ground beef or chivo - \$15.95 / Steak or mahi-mahi - \$18.95 / Shrimp - \$19.95)

CASA 43 STREET TACOS

Al Pastor GF

CI\$6.25

Achiote marinated pork shoulder with grilled pineapple, cilantro and onions

Chivo GF

CI\$6.25

Braised goat, house-pickled vegetables, radish, crema, lime

Beef Barbacoa GF

CI\$6.95

House-smoked beef brisket, ancho chili rub, caramelized onions, cotija cheese, guacamole

GRINGO Crispy Flour Tortilla

CI\$5.95

Spiced ground beef, lettuce, cheddar cheese, pico de gallo, sour cream

Carne Asada GF

CI\$6.95

Casa 43's marinated steak, avocado, onions, salsa verde, cilantro

Chicharron GF	CI\$5.95
Fried pork belly, pickled onion, salsa verde, cabbage	
Chicken GF	CI\$5.95
Grilled chicken, borracho red onion, salsa verde, jalapeño, pineapple, cabbage, pico de gallo	
Lengua GF	CI\$7.50
Braised beef tongue with tomatillo sauce, white onions, cilantro	

CASA 43 SEAFOOD TACOS

Rock Shrimp Flour Tortilla	CI\$6.95
Beer battered rock shrimp, siracha aioli, bacon guacamole, pico de gallo	
Pescado Flour Tortilla	CI\$6.50
Grilled mahi-mahi, pico de gallo, guacamole, red cabbage carrot lime and cilantro slaw	
Chino Latino Crispy Flour Tortilla	CI\$7.50
Fresh tuna, soy marinade, wakame salad, avocado, toasted sesame seeds	

CASA 43 VEGETARIAN TACOS

Almond Cauliflower Flour Tortilla V	CI\$6.50
Roasted cauliflower, flash fried, almond chimichurri, red cabbage slaw with onions and carrots	
Avocado V GF	CI\$6.50
Fried avocado, crispy cotija cheese, poblano pesto, roasted tomato	

Last updated: Mon 08 Jan, 2024