



SIGNATURE DISHES



CASA 43 STREET TACOS

HANDMADE CORN TORTILLAS

BIRRIA GF

Spice rubbed beef brisket, crispy grilled tortilla, melted pepper jack cheese, onions, cilantro, & Casa 43's birria dipping consommé. \$7.50

AL PASTOR GF

Achiote Marinated Pork shoulder with grilled pineapple, cilantro, & onions. \$6.25

BEEF BARBACOA GF

House smoked beef brisket, ancho chili rub, caramelized onions, cotija cheese, guacamole. \$7.50

GRINGO crispy flour tortilla

Spiced ground beef, lettuce, cheddar cheese, pico de gallo, sour cream. \$5.95

CARNE ASADA GF

Casa 43's marinated steak, avocado, onions, salsa verde, cilantro. \$6.95

CHICHARRON GF ¢

Fried pork belly, pickled onion, salsa verde, cabbage. \$5.95

CHICKEN GF

Grilled chicken, borracho red onion, salsa verde, jalapeño, pineapple, cabbage, pico de gallo. \$5.95

LENGUA GF

Braised beef tongue with tomatillo sauce, white onions, cilantro. \$7.50

GLUTEN FREE GF/VEGETARIAN V
NOT CELIAC SAFE ¢

If you have an allergy please let us know.



CASA 43 NY STEAK FRITES GF

Grilled 14oz NY Strip with a coffee ancho chili rub, red and green chimichurri, and garlic cotija cheese fries. \$39.95

SHRIMP QUESADILLA

Grilled shrimp, pepper jack cheese, pico de gallo, cilantro, & siracha aioli in a grilled flour tortilla, with crema & salsa verde. \$17.95

CHICKEN QUESADILLA

Grilled Chicken with pepperjack cheese, caramelized onions, crispy bacon, with crema & salsa verde. \$14.95

LA MEXICANA BURGER

8oz. Beef burger with bacon guacamole, pepperjack cheese, & roasted tomato mayo. Topped with a bacon wrapped cheese stuffed jalapeño. Served with our smoked chili fries & chipotle aioli. \$18.95

SNAPPER VERACRUZ GF

Fried Whole Snapper served with Mexican rice, cabbage, pico de gallo, fried sweet plantains, limes, and Veracruz sauce on the side. \$32.95

TAMALES GF

Homemade Corn Masa stuffed with pork carnitas, adobo, served with ranchero sauce, crema, & pico de gallo. \$10.95

ENCHILADAS GF

Two corn tortillas filled with pulled chicken or pork carnitas baked in RANCHERO, TOMATILLO or MOLE sauce with queso fresco & crema. \$14.95
BEEF BRISKET - add \$3

SIZZLING FAJITAS GF

Your choice of protein with red and green peppers & onions. Served with 6 flour tortillas, pepper jack cheese, pico de gallo, guacamole, & sour cream.

CHICKEN or FLANK STEAK or Combo \$23.95

SHRIMP or MAHI-MAHI or Combo \$27.95

Substitute Corn Tortillas or Lettuce Shells \$5.00

Extra Flour Setup \$10.95 Extra Corn Setup \$15.95

Extra Sour Cream or Cheese \$1 /Guacamole \$2 /Pico De Gallo \$1.95

BURRITO - Wet (with sauce) or Dry (no sauce)

Filled with your choice of protein, Mexican rice, refried beans, queso fresco, guacamole, pico de gallo, & sour cream.

PORK, CHICKEN or GROUND BEEF \$15.95

STEAK, BEEF BRISKET or MAHI-MAHI \$18.95 SHRIMP \$19.95

"NAKED" burrito bowl in cast iron skillet (No tortilla wrap) GF

CASA 43 SEAFOOD TACOS

ROCK SHRIMP flour tortilla

Beer battered rock shrimp, siracha aioli, bacon guacamole, pico de gallo. \$6.95

BAJA FISH flour tortilla

Crispy beer battered mahi, red cabbage slaw, smoky chipotle aioli, pico de gallo, & lime. \$6.50

CHINO LATINO crispy flour tortilla

Fresh tuna, soy marinade, wakame salad, avocado, toasted sesame seeds. \$7.50

LOBSTER flour tortilla

Butter poached lobster, roasted corn and lime salsa, cilantro, & radishes \$8.95

CASA 43 VEGETARIAN TACOS

ALMOND CAULIFLOWER flour tortilla V

Roasted cauliflower, flash fried, almond chimichurri, red cabbage slaw with onions & carrots. \$6.50

AVOCADO GF V

Fried avocado, crispy cotija cheese, poblano pesto, roasted tomato. \$6.50

Sub hand pressed CORN tortillas \$0.50 /
Crispy Shell \$0.50 / Lettuce Wrap \$1.00

CASA 43 HOT SAUCE

8oz. Jar for \$15

The sauce you love is made fresh right here in the Casa 43 kitchen!!!!

Yes it's SPICY but oh so TASTY!!!

MERCHANDISE

MERCHANDISE - T Shirts / Caps /
Glassware / Jugs - ask your server

