

# Casero

RESTAURANT

Lunch

## CHILLED SEAFOOD

### SEAFOOD PLATTER | \$24

2 pcs. San Carlos Oyster's, 6 pcs. Steamed Shrimp,  
80 g. Amber Jack Sashimi, Tortilla Chips

### SHRIMP CEVICHE (120 g) | \$16

Jalapeño Cocktail Sauce, Avocado, Citrus and Coriander

### TUNA TARTAR (120 g) | \$18

Ginger Marinade, Mango, Red Pickled Onion, Fresh Chili,  
Avocado and Coriander

### CEVICHE OF THE DAY (120 g) | \$14

Green Apple, Celery, Habanero, Tomato Juice, Lemon Preserved

## TABLE SNACKS

### GUACAMOLE | \$14

Homemade Tapioca Chicharron, Pico de Gallo with Lime Juice

### MELTED CHEESE | \$18

Ajillo Mushrooms, Roasted Tomato Sauce, Nixtamal Tortillas

### MEXICAN BEET AGUACHILE | \$15

Grilled Avocado, Blackberries, Fresh Lime Juice and Amaranth

## TACO TIME!

### BAJA SHRIMP TACO (120 g) | \$16

Chipotle Mayo, Cabbage, Avocado, Flour Tortilla, Árbol Chili Sauce

### ADOBO FISH TACO (130 g) | \$14

Soy Tamarind Glazed, Chipotle, Jicama, Habanero, Coriander

### CARNE ASADA (120 g) | \$16

Beef Tenderloin, Cheese Crust Tortilla, Criolla Sauce, Guacamole

### CARNITAS (120 g) | \$14

Pork Shoulder Confit, Carrot Escabeche, Green Tomato  
and Radish Salad

"ALL CORN THE TORTILLAS IN THE TACOS ARE MADE AT  
HOME IN OUR NIXTAMAL GRINDER"

## SALADS

### HEIRLOOM TOMATO AND BEAN SALAD | \$18

Made with Quinoa, Fresh Cheese, Corn, Avocado, Cucumber  
and Chipotle Dressing

### ASPARAGUS & BURRATA | \$19

Greens, Chorizo 30g, Yuzu Vinaigrette

### HEART OF ROMAINE CAESAR SALAD

\$25 | \$23 | \$19

Parmesan Cheese, Croutons, Lemon Zest

Choice of; Grilled Shrimp 120g, Marinated Chicken 150g or Plain

## ENTREES

### NEW YORK (220 g) | \$32

Roasted Organic Vegetables, Crispy Potatoes, Mole Negro

### ZARANDEADO FISH (400 g) | \$31

Red Snapper, Mixed Green Salad, Grilled Lemon,  
Ancho Chili Dressing

### CRISPY OCTOPUS (220 g) | \$29

Pinto Beans, Almond Mole, Radish with Lemon

### CLUB SANDWICH | \$28

Turkey Breast (100 g), Bacon (30 g), Manchego Cheese, Avocado,  
Tomato, Ice Lettuce and Mayonnaise with French Fries

### VICEROY BURGER (220 g) | \$24

Beef Patty 80% Prime Beef and 20% Fat, with Oaxaca Cheese,  
Habanero Mustard and French Fries

### CATCH OF THE DAY (170 g) | \$31

Green Sauce, Cauliflower Tempura, Sautéed Green Beans

## DESSERTS

### CHURROS | \$10

10 pcs Gluten Free Churros with Caramel Sauce  
and 1 scoop Vanilla Ice Cream

### RICE PUDDING | \$8

Traditional Rice Pudding from Mexico, Cinnamon Amaranth

### CORN CRÈME BRÛLÉE "NICUATOLE" | \$8

Originally from Oaxaca, Made from Corn with Sugar Fresh Coconut

### SORBETS | \$10

Passion Fruit, Mango or Coconut (2 Scoops)

Prices are in US dollars, 16% local tax and a 15% service charge are included  
Consumption of raw or undercooked foods of animal origin such as beef, eggs, lamb, poultry,  
or shellfish may result in an increased risk of foodborne illness.  
For payments in national currency please consult valid exchange rate at front desk