



*Casita del Campo*

**Casita del Campo** is honored to welcome you to our fine Mexican restaurant that continues to flourish as we soon celebrate our 60<sup>th</sup> year in business.

We are fortunate to be a part of the diverse community of Silverlake since Rudy del Campo, a professional dancer and "shark" from *West Side Story* opened this restaurant on May 15<sup>th</sup>, 1962. Rudy and Nina del Campo's legacy continues with their son, and now proud owner, Robert del Campo, and his wife, Gina del Campo.

The Casita del Campo team is truly a family and we pride ourselves on creating a joyous and colorful environment for our terrific staff and loyal patrons. The Casita del Campo recipes have remained consistent since 1962, and each and every morning the kitchen works hard to prepare the freshest salsa and chips, guacamole, sauces and ingredients for the countless dishes we offer. We take pride in the quality and love put into each item we serve and we truly have something to satisfy every palate! Our bar is fully equipped with unique Mexican spirits including Mezcal and Tequila, draft beer, our renowned margaritas among all the other cocktails and drinks our talented bar staff can create.

We appreciate you and welcome you with open arms seven days a week on one of our spacious and inviting outdoor patios or in our cozy indoor spaces. Thank you for choosing our business for your dining outings, your celebrations and just for those simple moments of pleasure and escape. We look forward to serving you for many years to come.

*Viva La Vida!*

*Casita del Campo*

1920 Hyperion Ave, Silverlake

**Open seven days a week from 11 AM  
for Brunch, Lunch and Dinner**

Private events and private parties are available by request. For more information or reservations, call (323) 662-4255

## Antejitos

### **Fresh Homemade Guacamole \$14**

A tasty blend of avocado, tomato, onion, cilantro and lime juice. Served in a crispy flour tortilla bowl, with our hand cut tortilla chips.

### **Nachos \$15**

Crispy corn chips, topped with refried beans, melted cheddar cheese, California red chile sauce, pico del gallo, sour cream and guacamole.

–Shredded chicken or beef add \$3

### **Quesadilla Tradicional \$13**

Flour tortilla filled with jack and cheddar cheese, served with guacamole and sour cream. – Chicken or beef add \$3; Shrimp or steak add \$6

### **Quesadilla con Rajas \$11**

Two corn tortillas filled with a combination of cheese & mild green chile strips.

### **Casita's Special \$15**

Six delicious crispy mini tortillas; 3 topped with chicken, beans, jack cheese and sour cream. 3 topped with beef, beans, cheddar cheese and fresh guacamole. Served with chopped tomatoes and peppers. Delicious!

### **Taquitos con Guacamole \$13**

Three hand rolled crispy corn tortillas filled with beef, chicken, or potato served with sour cream and guacamole.

### **Sweet Corn Tamales \$11**

Two delicately sweet tamales filled with raisins and jack cheese.

### **Queso Fundido \$12**

Melted Jack cheese served in a crispy flour tortilla shell topped with Mexican chorizo or mushrooms. Classic!

## Soup & Salads

### **Sopa de Albondigas \$8**

A slow simmering Mexican broth with vegetables and hand crafted meatballs. A house specialty!

### **Abuelita's Lentil Soup \$7**

Delicious lentils with fresh vegetables. Vegan friendly. Love!

### **House Salad \$7**

Mixed greens with your choice of blue cheese, ranch, Italian, thousand island, or creamy cilantro dressing.

### **Tostada Salad \$13**

A crispy flour tortilla shell filled with refried beans, beef or chicken, lettuce, fresh salsa, sour cream and guacamole. – Grilled steak or shrimp add \$6

### **Vegetarian Tostada Salad \$12**

Steamed vegetables, white rice, black beans, lettuce, fresh salsa and guacamole. Served in a crispy flour tortilla shell.

### **Caesar Salad \$12**

Tossed Romaine lettuce, parmesan cheese and delicious caesar dressing. Topped with tomatoes and croutons.

–Grilled chicken add \$5; Grilled steak or shrimp add \$5

### **Grilled Chicken Salad \$16**

Mixed greens topped with grilled chicken, shredded cheese, tomatoes, red onion, avocado, cilantro and a delicious cilantro dressing.

–Grilled steak or shrimp add \$6

# Entrées

Served with Mexican rice, refried beans,  
& soup or salad (tortillas upon request).

Add \$3 for chicken or beef enchilada.

Add \$5 for shrimp enchilada.

## **Combinación Uno** \$15

Cheese enchilada and beef taco.

## **Combinación Dos** \$16

Cheese enchilada and chile relleno.

## **Combinación Tres** \$17

Cheese enchilada and beef tamale.

## **Pancho Villa** \$19

Three item combination includes: cheese  
enchilada, beef taco and chile relleno.

## **Taquitos** \$15

Three hand rolled crispy corn tortillas filled  
with beef, chicken, or potato. Served with  
guacamole and sour cream.

## **Chimichanga** \$16

Tender shredded beef or chicken rolled in a  
flour tortilla and fried to a pastry like flakiness.  
So savory!

## **Machaca** \$18

Shredded beef scrambled with eggs, tomatoes,  
onions and bell peppers.

## **Steak Picado** \$21

Delectable diced beef simmered in our  
homemade delicious sauce of tomato, bell  
peppers and onion.

# Enchiladas

Served with Mexican rice, refried beans,  
& soup or salad

## **Enchiladas Rancheras** \$16

Two cheese enchiladas served with our very  
own delicious California chile sauce and topped  
with sliced mild chile, sour cream and  
guacamole.

– Chicken or beef add \$3

## **Enchiladas Suizas** \$19

Two chicken enchiladas topped with green  
tomatillo sauce and melted jack cheese.  
Served with sour cream and guacamole.

## **Enchiladas Mole Poblano** \$20

Two chicken enchiladas topped with a  
special sauce blended with 15 unique  
Mexican ingredients. Served with guacamole  
and sour cream.

## **Crab Enchiladas** \$22

Topped with green tomatillo sauce, sour cream  
and avocado slices. Delicious!

## **Enchiladas Vegetarianas** \$18

Filled with spinach, corn, mushrooms and  
tomatoes. Topped with a delicious tomatillo  
sauce and melted jack cheese. Served  
with plantains.

## **Shrimp Enchiladas** \$22

Topped with a green tomatillo sauce, jack  
cheese, sour cream and guacamole.

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Thank you for dining with us! We are not responsible for lost or stolen articles.  
A 18% gratuity will be added to parties of six or more.

Follow us on   @casitadelcampo

[www.casitadelcampo.net](http://www.casitadelcampo.net)

Viva La Vida!

# Specialties

Served with Mexican rice, refried beans, & soup or salad (tortillas upon request).

## **Carnitas \$20**

Slow roasted pork prepared with our secret recipe. Served with a side of pico de gallo and guacamole. A house favorite. Mmmm...so tasty!

## **Chile Verde \$18**

Tender diced pork in our special green tomatillo chile sauce. A favorite!

## **Cochinita Pibil \$19**

Delicious pork tenderloin marinated with assorted achiote chili and fruit juices slowly baked to perfection. Served with pickled red onions, white rice, black beans and tortillas.

## **Chile Colorado \$18**

Juicy beef chunks in a California red chile sauce. Superb!

## **Pollo al Cilantro \$19**

Boneless diced chicken breast sautéed in butter, olive oil, garlic, onion and cilantro. Super delicious!

## **La Milanesa \$18**

Tender, breaded chicken breast, served with mashed potatoes and calabacitas.

## **Pollo Mole \$20**

Tender chicken filets topped with a special blend of fifteen Mexican ingredients including chocolate, pecans, almonds, sesame and raisins. Delicious!

## **Pollo México \$20**

Half oven-roasted chicken marinated with fresh fruit juices and assorted spices, topped with achiote chile sauce. Served with a cheese enchilada in a green tomatillo sauce.

## **Arroz con Pollo \$18**

A tasty dish of boneless white chicken and vegetables served on a bed of Mexican rice. Served with a side of beans and corn tortillas. Superb!

## **Pollo con Queso \$18**

Delicious chicken on the bone, rolled in egg, cheese and spices. Fried to a golden brown. Served with guacamole.

## **Carne Asada \$24**

Thinly sliced top sirloin steak cooked to perfection! Served with a cheese enchilada in a California chile red sauce.

## **Steak á la Tampiqueña \$23**

Tender sirloin steak, served with a cheese enchilada in a green tomatillo sauce, a corn quesadilla and garnished with mild chile & onion strips.

## **Fajitas \$20**

Your choice of either chicken, beef, or shrimp sautéed with tomato, onion, bell peppers and pico de gallo. Served sizzling hot directly to your table!

– Gigante Combinación w/shrimp, chicken and beef add \$6

# Seafood

Served with soup or salad (tortillas upon request).

## **Camarones a la Veracruzana** \$22

Delicious large shrimp sautéed in olive oil, onions, tomatoes, mixed bell peppers, capers and green olives. Served with white rice, black beans and plantains.

## **Camarones al Mojo de Ajo** \$23

Large shrimp cooked in garlic, olive oil and cilantro. Served with white rice, black beans and plantains.

## **Mahi-Mahi** \$24

Grilled and topped with red bell peppers, onions, cilantro and tomatoes. Served with white rice, black beans and plantains.

## **Salmon** \$24

Pan fried and topped with a delicious spinach sauce. Served with white rice, black beans and plantains.

## **Arroz con Camarones** \$23

If you enjoy shrimp, you'll love this plate! Shrimp simmered in tomato, mixed vegetables and garlic. Presented on a bed of Mexican rice.

# Burritos

## **Bean & Cheese** \$7

## **Steak Asada**, refried beans and Pico de Gallo \$15

## **Pork Chile Verde**, with refried beans \$15

## **Beef Chile Colorado**, with refried beans \$15

## **Shredded Chicken**, with refried beans \$14

## **Steamed Vegetables**, black beans, white rice, guacamole and Pico de Gallo \$12

## **Silverlake Breakfast Burrito** \$15

Huevos a la Mexicana, scrambled eggs with tomato, onion and cilantro, potato, chorizo, refried beans and avocado. Side of Habanero Salsa.

# Vegan

## **Tacos** \$12

Two crispy hardshell or soft corn tortillas filled with your choice of black or refried beans, shredded lettuce, salsa and avocado. Served with white rice & refried beans.

## **Tostadas** \$14

A combination of refried beans, shredded lettuce, red cabbage, spinach, mushrooms, red cabbage, avocado and our delicious taco sauce. Served on two flat corn tortillas.

## **Enchiladas** \$17

Two corn tortillas filled with spinach, corn, and mushrooms. Topped with our fresh vegan tomatillo sauce. Served with white rice and refried beans.

## **Fajitas** \$18

Sizzling organic tofu, bell peppers, broccoli, tomato and onion. Served with white rice, black beans, pico de gallo and corn tortillas.

# Cocktails

**Classic Casita Margarita** \$11 dbl \$14  
Traditional in every sense! Tequila, fresh squeezed lime juice and triple sec.

**Fruit Margaritas** \$13 dbl \$16  
Strawberry, peach, banana, cranberry, melon, watermelon, mango, pomegranate, ginger and jalapeño.

**Cadillac Margarita** \$14 dbl \$17  
Premium tequila, fresh squeezed lime juice, triple sec and a splash of orange liqueur.

**Smoky Margarita** \$15 dbl \$18  
Premium silver tequila, mezcal, triple sec and fresh lime juice.

**Piña Colada** \$14  
Tropical! Rum, pineapple and coconut. Served frothy.

**Tequila Sunrise** \$12  
Tequila, orange juice and grenadine.

**Paloma** \$14  
Tequila, Squirt, grapefruit juice, lime juice.

**Mojito** \$15  
Rum, mint, muddled with sugar and a splash of mineral water.

**Mexican Coffee** \$14  
Fresh brewed coffee with tequila and coffee-flavored liqueur. Topped with whipped cream and cinnamon.

**Premium Tequila and Mezcal Shots** (See Drink Menu) \$12-18

# Beer & Wine

**Negra Modelo, Bohemia, Dos XX, Tecate, Carta Blanca, Pacifico, Modelo Especial, Corona, Corona light, MGD, Miller Lite, Bud Light, Becks (non alcoholic)** \$6-7

**Please ask server for Draft Beer selection** (See Drink Menu) \$7

**Pitchers** \$25

**Michelada** \$9  
Choose any beer and make it Bloody Mary Style! Served with a chilled salt-rimmed glass.

**Pinot Grigio, Chardonnay, Cabernet, Merlot, Pinot Noir, Chianti** \$10

**Rose, Cabernet, Merlot Pinot Noir, Chianti** \$30 btl

**Sparkling Wine Mumm Napa (split)** \$13

**St. Michelle, Sparkling Wine, Brut, Columbia Valley** \$30 btl

**Segura Viudas Brut Cava Magnum, Spain, 1.5L** \$75 btl

# Soft Drinks & Juice

**Coca-Cola, Diet Coke, Sprite, Iced Tea, Lemonade, Raspberry Iced Tea, Topo Chico, Orange, Cranberry, Pineapple, Grapefruit and Tomato** \$3

Viva La Vida!

# Breakfast

Served all day.

## Mexican Omelette \$14

Jack and cheddar cheese omelette topped with salsa espagnole and peas. Served with Mexican rice and refried beans.

## Huevos a la Mexicana \$14

Scrambled eggs with tomato, onion and cilantro. Served with Mexican rice and refried beans.  
– Add \$2 for chorizo.

## Huevos Rancheros \$15

Three eggs over easy topped with salsa espagnole and melted cheese resting on a corn tortilla. Served with Mexican rice and refried beans.

## Silverlake Breakfast Burrito \$15

Huevos a la Mexicana, scrambled eggs with tomato, onion and cilantro, potato, chorizo, refried beans and avocado. Side of Habanero Salsa.

## Chilaquiles \$14

Corn chips sautéed with a California red chile sauce or a green tomatillo sauce, melted jack cheese, and two fried eggs sunny side up. Served with Mexican rice and refried beans.

# À La Carte

## Taco \$7

Shredded beef, chicken, pork, or potato.  
– Add \$2 for asada, shrimp, or fish

## Enchilada \$8

Cheese, spinach, chicken or beef in a California red chile sauce or green tomatillo sauce.  
– Add \$6 for crab, shrimp, or asada

## Cheese Chile Relleno \$8

– Chicken or beef add \$4

## Tamales \$9

Beef, chicken, or sweet corn served in an opened corn husk.

## Hamburger with Steak Fries \$12

– Cheddar or jack cheese add \$2

# Sides

## Mexican or White rice \$3

## Calabacitas \$6

Zucchini, tomatoes, corn and peppers

## Papas \$4

Steak fries or mashed

## Sliced Avocado \$5

## Tortillas, Flour or \$2 Organic Corn

## Salsa Habanero (hot) \$3

## Salsa Brava (med.) \$3

## Refried, Black, \$3

## De la Olla Beans

## Platanos Macho \$6

Fried plantains served with sour cream

## Homemade Guacamole \$5

## Pico de Gallo \$2

Finely chopped tomato, onion and cilantro.

## Sour Cream \$2

# Dessert

## James's Buñuelos \$7

Crispy flour tortilla chips dusted with cinnamon and sugar. Deliciously light!

## Flan \$8

Homemade Mexican Custard topped with whipped cream and a cherry on top!

## Dean's Ice Cream \$6

Vanilla, Strawberry, or Mexican Chocolate

Love