



CASA MEXICANA SF

MARIA ISABEL

MEXICAN CUISINE
500 | PRESIDIO AVE. | SF

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MARISCOS

Aguachile Negro

Pacific yellowtail, Monterey Bay squid, ajo blanco, mooli radish, pork chicharrones

Pulpo Enamorado Tostada

Octopus salad, SunBlaze satsuma kosho, avocado, green aguachile, tostada

Ceviche Acapulqueño

Poached shrimp & raw scallop, marigold, Annabelle's sour oranges, serranos, oregano

CAVIAR GUACAMOLE BUÑUELO

Bolita masa buñuelo, guacamole, pistachios, Kaluga Caviar

ANTOJITOS

Asparagus Ensalada

Asparagus, cucumber, jicama, sesame seeds, mint, cilantro, garlic chips, tamarind dressing



Chorizos y Queso Fundido

Green and red chorizo, salsa morita, sourdough tortillas de harina



Dungeness Crab Tortita Ahogada

Drowned in chile de arbol sauce, charred pineapple, oregano shallots

5% charge is added to foster healthy living wages
The consumption of raw or undercooked meat, poultry, shellfish or eggs may increase your risk of food-borne illness
Automatic gratuity of 20% will be added to all parties 6 and larger



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MAÍZ

Sea Urchin Tamalito de Maíz
Santa Barbara sea urchin, sweet corn tamal, corn crema, Mexican vanilla oil, fermented habaneros

Rockfish Pescadillas

Crispy pink masa pescadillas filled a la Veracruzana-style, rockfish crudo, passion fruit salsa, fish machaca

Artichoke Tetela

Blue masa tetela, crispy artichokes, mole blanco, chapulines salsa macha

Duck Carnitas Enmoladas

Mole negro, cherry manchamanteles, plantain



PLATOS PRINCIPALES



Lamb Ribs Barbacoa

Lamb consome, fermented carrots, tortillas

Chicken Milanesa

Filled with quesillo and poblano pepper, chayotes, nopales, salsa cruda, tortillas

Black Cod Zarandeado

Pineapple recado rojo, heirloom bean sopes, queso fresco

Rib Eye Carne Asada

13 oz Ribeye, sal de gusano, flour tortilla quesillo flauta, salsas, fijos puercos, tortillas

Chochoyotes & Mushrooms

Blue masa dumplings, huitlacoche, Amanda's mushrooms, crispy guajillos, bone marrow

CHEF'S SEASONAL TASTING MENU

\$90 per person

A progression of 6-7 courses highlighting seasonal ingredients
Full table participation
Wine & Mexican Spirits pairing available

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