



CASA
MEXICANA
SF

MARIA ISABEL

MEXICAN CUISINE

500 | PRESIDIO AVE. | SF



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MARISCOS

Oysters

Coconut Aguachile · Kiwi Chamoy · Guajillo Bufalo
28 half dozen

Pulpo Enamorado Tostada
Octopus salad, Sunblaze satsuma kosho,
avocado, green aguachile, tostada

25

Ceviche Acapulqueño

Poached shrimp and raw scallop, marigold,
Annabelle's sour oranges, serranos, avocado
26

CAVIAR GUACAMOLE BUÑUELO
Bolita masa buñuelo, guacamole, pistachios,
Tsar Nicolai white sturgeon caviar
32 each

ANTOJITOS

Beet Ensalada

Goat requesón, persimmon, radicchio, pirul and
hibiscus dressing, amarant, pumpkin seed and
pink peppercorn

18

Chorizos y Queso Fundido

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

26

Lobster Chimichanga

Lobster bisque, beans fried, avocado, lobster
chimichanga

44

A 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
A 20% automatic gratuity 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
habanero sauce
34

Winter Squash Costra
Butternut squash and feta,
tempura kabocha, salsa macha, kale,
tostadas, garlic crema, roasted delicata
19

Duck Carnitas Enmoladas
Red conico corn tortillas, mole negro, peach
manchamanteles, plantain
32



PLATOS PRINCIPALES



Lamb Ribs Barbacoa
Lamb consomé, fermented carrots, tortillas
46

Pollito and Mole Verde
Coconut oil confit Cornish Hen, tamarind
glaze, mole verde, romano beans, rice
47

Black Cod Zarandeado
Pineapple recado rojo, heirloom bean sopes & queso fresco
54

Akaushi Wagyu Dry Aged Rib Eye Carne Asada
13 oz dry aged ribeye, sal de gusano, flour tortilla quesillo
flauta, salsas, frijoles puercos, tortillas
124

Chochoyotes & Mushrooms
Gold dumplings, huitlacoche, Amanda's mushrooms,
crispy guajillos, bone marrow
38

CHEF'S SEASONAL TASTING MENU 102 per person

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