



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

23

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 Nicoulai white sturgeon caviar

32 each

ANTOJITOS

Charentais Melon Ensalada

Star Route melons, cucumber and jicama encacahuatada, purslane, cilantro, epazote, salsa macha

18

Chorizos y Queso Fundido

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

26

Abalone Esquites

Local red abalone, smoked tomatoes, escabeche zucchini, summer corn, corn hollandaise

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

Rockfish Pescadillas

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

18

Heirloom Tomato Memelita

Sunblaze Ranch tomatoes, chile meco confit, white corn memelita filled with goat cheese, hoja santa crema

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

\$90 per person

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