

La Casita

Tapas & wine Bar

we are proud to serve local seafood and farm fresh organic produce

MENU

GAZPACHO SALAD. Organic greens cucumber roman tomatoes and fresh picked basil with a tomato and red wine vinaigrette.....	\$120
CEASAR SALAD. Fresh crispy roman lettuce drizzled with our home made ceasar dressing served with garlic & herb croutons & roasted cherry tomatoes.....	\$110
ORGANIC SALAD. A blend of local organics with your choice of vinaigrette: miso, tomatoe or honey mustard.....	\$110
Adding protein to your salad..... \$50	
SEAFOOD BALLS. Ground seafood seasoned with our house blend of fresh herbs and quickly deep fried in our tempura batter.....	\$125
MANGO SHRIMP. Lightly seared and topped with a fresh mango ginger sauce.....	\$165
PINEAPPLE SHRIMP. Grilled shrimp served on a roasted pineapple slice drizzled with tamarind-chili glaze.....	\$155
SPANISH SHRIMP. Sautéed shrimp in fresh picked herbs and organic tomatoes.....	\$140
TEQUILA SHRIMP. Pan roasted in a tequila and orange liquor reduction.....	\$170
COCONUT SHRIMP. Mouth watering shrimp lightly coated in sweet coconut pan seared and served apricot-ginger jalapeño dipping sauce.....	\$140
SASHIMI. Yellow fin tuna local caught thin sliced dizzled with a soy-orange vinaigrette.....	\$130
AHI TEMPURA ROLL. Chef recomendad.....	\$150
TEQUILA-JALAPEÑO SEA BASS. Fresh sea bass seared to golden brown topped with our tequila-jalapeño cream sauce.....	\$160
SEARED AHI. Delectable fresh yellow fin tuna lightly seared topped with a tropical papaya-ginger-black bean sauce.....	\$160
SEA SCALLOPS. Seared scallops topped with our turmeric-garlic-grand manier sauce.....	\$150

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PORK RIBS. Irresistible tender and flavorful ribs basted with chipotle-raspberry bbq sauce.....	\$170
BRAZILIAN STEAK. Charbroiled rib-eye steak in a coffee-cinnamon and herb rub tooped with a creamy bourbon and shallot sauce.....	\$190
ARGENTINA STYLE CHORIZO. Old fashioned style chorizo served with homemade chimichurri pesto sauce.....	\$120
VEGETARIAN ROLL. Fresh organics and tropical fruit wrapped in sea weed and hoisin chilli sauce.....	\$115
CROSTINI & BRUSCHETTA. Garlic bread lightly toasted and topped with fresh chopped garlic and basil mixture and parmesan cheese.....	\$110
SMOKED TUNA QUESADILLAS. Cooked in a cinnamon-garlic-clove oil on flour tortillas topped with fire roasted tomato sauce.....	\$125
CARAMELIZED RED ONION AND GRILLED CACTUS QUESADILLA.....	\$115
SMOKED TUNA WONTONS. Cooked in a blend of homemade oils herbs, served on crispy wonton shells.....	\$125

WE GLADLY ACCEPT PESOS & US DLLS - TEMPORARY NO CREDIT CARDS

www.lacasitatapasandwinebar.com

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www.TOSEA.net