

To Share

- 🌱🌱 Guacamole uchi - 180
cucumber, cherry tomatoes, serrano chili, cilantro, yuzu vinaigrette, honey and ginger tostadas.
- Tuna tostadas - 290
ponzu, charred salsa, avocado, cilantro and sesame seeds.
- Shrimp & coconut aguachile - 280
coconut leche de tigre, serrano chili, onion, cucumber, cilantro and grapes.
- Bulgogi pork belly baos - 250
green apple, fennel and scallions.
- Karaage shrimps - 280
pickled cabbage, kewpie and toreado serrano chili.
- 🌱 Spring vegetable flautas - 220
peanut sauce with red curry, fresh cheese and cream.
- 🌱 Melted cheese with octopus togarashi - 410
asadero cheese, grilled scallions and flour tortillas.
- Mongolian beef empanadas - 230
cilantro dip.

La Casa Favorites

- 🌱🌱 Kale salad - 180
mango, red cabbage, cashews, cucumber, ginger-lemon and sesame dressing.
- 🌱 Robata caesar - 180
grilled romaine lettuce, black garlic dressing, croutons and parmesan.
- 🌱 Watercress salad - 180
crispy leek, avocado, almonds, sesame oil and soy.
- 🌱 Coconut soup - 210
red curry, mushrooms, white rice, chicken and fish sauce.
- 🌱🌱 Mushroom soup - 180
watercress, pumpkin seeds, avocado, leek and peppermint.



The Kitchen's finest

Korean BBQ chicken - 350

corn esquites, confit garlic butter, parmesan, mixed greens, and yuzu vinaigrette.

Roasted Salmon - 490

bok choy, mashed potatoes, beans nam jim, chili, and peppermint.

Chipotle ginger grilled octopus - 480

spicy roasted potatoes, watercress, cilantro.

🌱 Barbacoa short ribs - 720

marinated in tamarind and ginger, served with cilantro, salsas and homemade tortillas.

Sriracha burger - 340

homemade bun, cheese, guacamole, sautéed onions, sriracha dressing.

🌱🌱 Chiltamal - 290

stuffed chile ancho with tamal masa and corn, sautéed plantain, kombu, almonds, peppermint, and a miso-bean sauce with hoja santa.

🌱 New York Hachimitsui - 710

fermented honey – garlic cured steaks, caramelized onions with red miso, dark beer au jus, and chives.

Sides

Teriyaki sautéed vegetables - 120

🌱 Esquites with togarashi butter - 120

🌱 Jasmine rice with plantain - 120

lemongrass, ginger, queso fresco, soy.

🌱 Mashed potatoes - 120

chili butter, dried fruits and nuts, chives.

The Last Bite

Guava tart - 160

ate and toasted pistachio

Canary seed flan - 140

homemade campechanas

🌱 Titis cake - 180

chocolate and pecan cake with banana ice cream

Cardamom churros - 120

with cajeta

Please share with our staff any allergy or food restriction, we will be glad to cook something special for you!.

Consuming raw or undercooked foods may increase the risk of food poisoning; its consumption is the sole responsibility of the consumer.

Prices in Mexican pesos, taxes included.

