

CEVICHE BAR

served with crispy tortillas
gf available

MARKET FISH 14

fennel, coriander, toasted
pepitas, red onion, serrano
chilli, lime & agave syrup (df)

CREVETTE 15

crevettes, mandarin, cucumber,
red onion, red chilli and
coriander with citrus & sumac
dressing (df)

GREEN LIPPED MUSSELS 15

tomato, green chilli, spring
onion, coriander, fennel
& black vinegar (df)

MUSHROOM 13

button mushroom, roast
pepper, red onion, green chilli
and coriander with spiced herb
salsa verde (v)

CASA TACOS (TAQUERIA)

PULLED PORK 15

tomato roja salsa & spring
onion (df)

COCONUT CHICKEN 14

pineapple, spring onion &
jalapeno salsa (df)

SMOKED MARKET FISH 15

sudado roast market fish &
queso fresco with fennel,
jalapeno & capsicum slaw

GARLIC MUSHROOMS 14

roast peppers, shallots, toasted
pepitas & habanero cheddar
cream (v)

GUACAMOLE BAR

hass avocado served with
crispy tortillas gf available

CASA TRADITIONAL 14

serrano chilli, lime syrup,
coriander, red onion, toasted
cashews (v/df)

SMOKED BACON & CHICKEN 16

sour cream, red onion,
roast peppers, queso fresco

ROAST FIELD MUSHROOM 16

garlic mushrooms, roast
peppers, spanish onion, herb oil
& truffled mushroom vinaigrette
(v/df)

SUPER-SEED 16

toasted cumin, chia,
sunflower, pumpkin & quinoa
seeds, red onion, pablo chilli,
parsley, garlic & citrus
reduction (v/df)

CASA SALSA

served with crispy tortillas
gluten free available

PICO DE GALLO 9

tomato, fennel, spanish
onion, chilli with coriander
strained yoghurt (v/gf)

PINEAPPLE SALSA 9.5

jalapeno, coriander, spring onion,
agave syrup, lime, coconut &
pineapple (v/gf/df)

AUTENTICO MARTINEZ 15 CHORIZO SALSA

sherry flamed chorizo, black
beans, goats cheese & smoked
paprika

LUNCH

TOSTADAS

fresh and filling open toasted tortillas all served with lettuce, onion & tomato

CHICKEN TOSTADA 19

herb & rosewater grilled chicken, smoked avocado puree with mango cucumber & chilli salsa

BEEF TOSTADA 20

5 pepper grilled rump steak, tomato roja with blackened corn, toasted walnut & jalapeno salsa

LAMB TOSTADA 21

mojito seared lamb, chickpea & white bean locro with cumin & coriander yoghurt

MUSHROOM TOSTADA 18

sautéed wild mushrooms & smoked feta with caramelised onion, roast pepper, cashew & parsley salsa

FISH TOSTADA 20

sumac & herb grilled market fish, green chilli salsa verde with black olive, caper & tarragon vinaigrette

SIDES

CRISPY POLENTA BITES 8

truffle infused polenta with parmesan cheese served with chipotle mayo

HABANERO CRUSHED POTATO 9

crispy potato, spring onion, queso fresco & habanero dressing

PIQUE MACHO 12

sweet potato fries, pulled pork & queso fresco

CASA VEGETABLES 8.5

chilli, spring onion, toasted seeds, citrus oil & smoked salt

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SANDWICH/SALAD

WRAP OF THE DAY 17

in a grilled tortilla with house salad

CHICKEN SALAD 21

achiote grilled chicken, charred corn, capsicum, shallot, confit garlic with habanero cheddar cream

SANDWICH DE POLLO 19

spiced chicken tenders, onion & green chilli marmalade, honey mustard aioli & salad, served with garlic butter fries.

MAINS

CHILLI & HERB GREEN LIPPED MUSSELS 29

roast pepper & spanish onion served with garlic rye toast

BEEF ESPETADA 35

rum flamed rump steak, Spanish onion, capsicum, black beans and quinoa with a capsicum, garlic & oregano butter (gf)

CHICKEN ESPETADA 34

achiote marinated chicken, spanish onion, capsicum, black beans & quinoa with capsicum, garlic & oregano butter (gf)

VERDURAS SALTEADAS 29

roast cauliflower, broccoli, courgette, onion, carrot & peppers with cashew, pomegranate & coconut sauce topped with pickled radish

GARLIC BUTTER FRIES 8.5

with chipotle aioli

CASA SALAD 8.5

mixed leaf, avocado, tomato, toasted, cumin, with a lime agave dressing