MEXICAN RESTAURANT SASAMEXICANA





Est. 1993

Casa Mexicana would like to welcome you and experience the finest Mexican House in the Kingdom!

Serving you since 1993 we will always make sure your dining experience will be a memorable one.

Combination of fresh ingredients and best selection of authentic
Mexican cuisine only at Casa Mexicana where you
will keep coming back for more.
Have a very pleasant meal.
Buen provencho!

BOTANAS (APPETIZIER)

MUCHOS NACHOS

Crispy Corn Tortilla Chips, topped with melted cheese, pico de gallo and your choice of:

Refried Beans	2.000
Beef	3.400
Chicken	3.200
Combo (Chicken, Beef & Beans)	3.800
Served with guacamole & sour cream.	

QUESADILLA

Your choice of fillings in flour tortilla with cheese and pico de gallo.

Beef	(s) 2.300
Beef	(d) 3.800
Chicken	(s) 2.100
Chicken	(d) 3.400
Crab & Prawns	(s) 2.500
Crab & Prawns	(s) 4.200
Mushroom	(s) 2.000
Mushroom	(d) 3.200

Served with guacamole & sour cream.

PLATTER SANTIAGO

Combination of nachos, la paquita, el taquitoquesadilla & el chimmi.

Full Platter (for three to four persons)	6.400
Half Platter (for one to two persons)	4.900

CHILLI CON QUESO

2.800

A Mexican cheese fondue blended with jalapeno, served with crispy tortilla chips.

FRITOS CALAMARES A'LA DIABLA Deep fried buttered squid rings served with chilli sauce.	3.100
BUFFALO WINGS	2.900
Fried Chicken wings dipped in sweet barbeque sauce	
TOSTADA "Toasted" (Morelos)	
Corn tortilla deep fried till crispy with Mexican fried beans,	
shredded lettuce, sliced avocado & served with sour cream &	
onion rings.	
Chicken	3.600
Beef	4.200
Prawn	4.500
CEVICHE COCKTAIL Cubes of squid, hammour & crab cooked in lime sauce, mixed with Chef Carlos' special salsa.	3.800
AVOCADO RELLENO (De Oxaca)	2.800
Half ripe avocado filled with chopped crab meat, onion,	2.000
celery, carrot & tomato mixed with mayonnaise & a dash of	
South Western spicy sauce.	
1 3	
POTATO QUESADILLA (Hidalgo)	2.500
Corn tortilla filled with mash potato, deep fried. Served with	
guacamole & refried beans.	
SALPICON DE JAIBA	3.500
Crab filled with a lively mixture of crab meat & pico de	
gallo topped with chilli con queso, bread crumbs & baked to	
perfection.	

ENSALADAS (SALAD)

PRAWN AVOCADO SALAD

3.900

Prawns on a bed of crisp greens, cucumber with avocado, served with a creamy cheese jalapeno dressing on our made tortilla shell.

TUNA SALAD

3.600

Tuna mixed with finely chopped lettuce, onion, carrots, cubes of potato and green peas with dash of lemon juice, olive oil served with mix green salad on the side.

CHICKEN SALAD

3.700

Crisp lettuce, tomato, cucumber, bell pepper ring, jalapeno & black olives topped with sliced grilled chicken breast. Served with creamy avocado dressing on our own made tortilla shell.

CASA ENSALADA

2.900

Our house salad, tortilla shell filled with crispy lettuce, tomato, carrots, cucumber and served with creamy avocado on our own made tortilla shell.

50PA5 (50UP)

SOPA DE FRIJOL (Mexican Bean Soup) Most popular Mexican creamy bean soup.	1.600
CRÈME SOPA DE MARISCOS Creamy or tomato base seafood soup.	2.900
SOPA DE POLLO Chicken soup, Huasteca style.	2.400
SOPA DE TORTILLA A hearty soup with crispy thin fried tortilla strips & chunks of avocado topped with cheese cubes & cilantro.	2.300
CALDO TALAPENO Chicken broth & rice with a chunk of vegetables & sliced	2.500

PLATOS PUERTES CENTRÉES

PIESCADO Y MARISCOS (FISH AND STEAFOOD)

HAMMOUR VERACRUZ (Acapulco Style)

7.000

Fillet of hammour grilled with garlic & butter, topped with Chef Carlos special sauce. Served with Mexican rice & refried bean.

HAMMOUR EMPAPELADA (Tabasco)

7.000

Marinated Hammour baked in the oven with sliced tomato, onion & potato (Chefs Surprise)

HAMMOUR SARANDIADO

6.700

Fillet of hammour, marinated in special spices, grilled & topped with Mexican enchilada sauce. Served with Mexican rice, refried beans, guacamole & sour cream.

CAMARONES TAPATIAS

6.500

Gulf prawns cooked with tomato, onions, olives,green pepper & special salsa picante. Served with Mexican rice & refried beans.

CAJUN SEAFOOD SAMPLER

7.000

Local crayfish, hammour, squid & prawns dusted with Cajun spices, then mesquite grilled to perfection. Served with corn on the cob, potato wedges & vegetables,

CAMARON ROSARITO 6.400 Chef creation of prawn sauteed in garlic, olive oil, mushroom & baked with cheese. Served with corn on the cob, potato wedges & vegetables. CAMARON EMPANISADO (MAZATTAN SYTLE) 6,000 Marinated shrimps, coated with breadcrumb and deep fried. Served with house salad & country fries. CAMARONES THARASCOS 6.500 Season prawns marinated and served with yogurt sauce, mash potato, sauté vegetables and corn on the side. SEAFOOD BURRITO 6.500 Hammour, shrimp tucked inside a large tortilla & topped with chilli con queso & shredded cheese. Served with Mexican rice & refried beans. ENCHILADA AL CANCUN 6.400 Prawn, crabmeat & mushroom in corn tortilla with enchilada sauce topped with cheese. Served with Mexican rice & refried beans

POLLO (CHICKEN)

cheese. Served with Mexican rice,

POLLO FUNDITO 6.000 Boneless breast of blackened chicken served in a bed of grilled onion, accompanied with Mexican rice refried beans pico de gallo & warm tortilla bread. ENCHILADA DE POLLO (MORELIA) 5.400 Boiled chicken fillings wrapped in corn tortilla with Enchilada sauce, then topped with enchilada sauce &cheese. Served with Mexican rice & refried beans. GARLIC CHICKEN 6.200 Marinated chicken breast, grilled to perfection topped with garlic sauce, onion, paprika, bell pepper, fresh mushroom & enchilada sauce. Served with Mexican rice & refried beans. POLLO SUPEREMAS 6.500 Grilled chicken breast topped with thick tomato & mushroom sauce served with Mexican rice & refried beans. CHILLI RELLENO 6.100 Green pepper cut in two pieces stuffed with cheese & chicken, deep fried topped with enchilada sauce & sour cream, accompanied with corn tortilla, Mexican rice & refried beans. POLLO INVIERNO (WINTER CHICKEN) 6.400 Charbroiled chicken breast, cut in heart shape & tender, topped with refried beans, tomatillo sauce, glazed with

COMPINACION DE POLLO Y CARNE (COMPINATION OF CHICKEN AND MEAT)

BURRITO ARRIERO

6.200

An old town Mexican favorite. A large flour tortilla filled with beef or chicken sauteed in onion & bell peppertopped with chilli con queso & cheese. Served with Mexican rice & refried beans.

CHILLI CHANGAS (BORDO DE MEXICO)

5.900

Your choice of fillings steak or chicken in a large toritilla & deep fried topped with chilli con carne & cheese. Served with Mexican rice & refried beans.

TEX-MEX CUISINE FAJITAS

Marinated strips of meat grilled with bell pepper, onion, tomato & spices. Presented sizzling to your table with Mexican rice & refried beans. Served with guacamole, sour cream & warm tortilla.

Chicken	6.300	Prawn	6.600
Beef	6.800	Alejandro	7.100
		(Mix of Reef Chicken & Pr	ลพชา)

FAJITA DE LA VERDURA (Vegetable)

4.900

Marinated fresh vegetables, grilled with bell peppers, onions & tomato. Served on a sizzling skillet with Mexican rice, refried beans, sour cream, guacamole & warm tortilla.

CARNIE CON BISTIEC (BIEF STEAK)

CARNE ASADA (San Luis Potosi) Wild Southwest's most popular steak, served with Mexican rice refried beans & warm tortilla bread.	6.500
TEXAS T- BONE STEAK The better of two worlds, a sizeable sirloin & tenderloin separated by T Bone, served sizzling with baked potato corn on the cob & sautéed vegetables.	7.900
ACAPULCO FILLET Marinated tenderloin cut into fillet grilled to perfection, topped with Mexican red sauce & melted cheese. Served with Mexican rice, beans & mash potato.	7.400
ARACHERA STEAK Chef specialty, served with Mexican rice, potato relleno & guacamole.	7.100
PUNTAS AL VANIL Pieces of beef cooked with tomato, onions, chili, garlic and mushroom. Served with rice and refried beans.	6.700
CARNE GUISADA Shredded beef sauté in butter, mix with enchilada sauce. Served with Mexican rice, refried beans, corn & flour tortilla.	5.900
AMIGO FILLET Marinated beef scallops grilled to perfection, topped with mushroom sauce glazes with cheese. Served with vegetables & Mexican rice.	7.200

PUNTAS A'LA MEXICANA 6.400 Grilled cubes of beef with onions, tomato mild spicy. Served with Mexican rice, beans & flour tortilla. CHILLI CON CARNE 5.100 A Tex Mex favorite of tasty ground beef with california red chilli sauce, topped with cheese & served with Mexican rice. COSTILLAS DE BIERRA ASADA 6.400 Lamb chops marinated overnight & char grilled. Served with green enchilada sauce, vegetables, refried beans & corn on the cob. JILLIAN WILD WEST SAMPLER 6.500 A tasty combination of barbeque pork ribs & chicken breast cooked in our famous barbeque sauce. Served with country potato wedges, corn on the cob & vegetables. COSTILLAS DE PUERCO (A'LA BUGAMBILIA) 6.900 A whole mound of ribs, marinated overnight & char barbequed. Accompanied with your own barbeque sauce like you have never taste before! Go ahead eat ém with your fingers, Comer con las manos. Served with country potato

wedges & sautéed vegtables.

MESQUITE CRILL

SIRLOIN STEAK 7.500

Steak marinated overnight, grill to perfection. Topped with coated onion rings, baked potato & sautéed vegetables

BROCHETTE DE FILETE (ARRICIFE)

6.900

The tenderest & sweetest cut of beef dusted with crushed pepper corn & Cajun spices. Served with country potato wedges, corn on the cob & sautéed vegetables.

RAMONA'S SURF & TURF

7.100

Boneless breast of chicken, juicy sirloin steak, hammour, squid & fresh prawns, mesquite grilled with our own Louisiana spices. Accompanied with country potato wedges, corn on the cob & sautéed vegetables.

TACOS TESPIECIALI (TACOS SPIECIALI)

TACO FANTASTICO!

6.300

We bring you bowls of meat, chicken, cheese, refried beans, guacamole, pico de gallo, shredded lettuce & sour cream. Create your own taco.

TACOS DE POLLO (CRISPY TACOS)

5.700

Corn tortilla rolled with shredded chicken, deep fried till crispy then topped with shredded lettuce, sour cream, cheese, tomato & sliced avocado. Served with Mexican rice & refried beans.

TACO DE ESCUINAPA

6.100

Prawns stuffed tacos, topped with onions, carrots & lettuce. Served with Mexican rice & refried beans.

TACOS DE MONTEREY

6.400

Your choice of mix seafood, chicken, beef or pork grilled with onion paprika, bell pepper inn flour tortilla bread. Served with Mexican rice & beans.

TACO SALAD

5.900

Large taco shell filled with refried beans, tortillas, lettuce, pico de gallo, chilli con carne, guacamole, sour cream & jalapeno topped with your choice of beef, chicken or prawns. served with thousand island dressing.

PLATO COMBINADO (COMBINATION PLATTER)

MARIA 5.400

Cheese burrito, beef enchilada & chicken taco

MARTHA 5.500

Beef taco, cheese enchilada & chicken burrito served with rice & beans

VERDURAS (VIECIETARIAN)

BURRITO ESTILOBAJIO 4.900 Large tortilla filled with fresh mushroom, onion bell pepper & topped with chilli con queso. Served with Mexican rice & refried beans. ENCHILADA DE VERDURAS 4.700 Corn tortilla stuffed with fresh spinach topped with tomatillo sauce. Served with Mexican rice & refried beans. ENCHILADA PACHUQUENA 5.400 Corn tortilla rolled with mix vegetables, topped with red enchilada sauce, shredded lettuce, sour cream, cheese & tomato. Served with Mexican rice & refried beans. CHIMI CHANGA DE VERDURA 4.700 (ESTILO SONORA) Chopped fresh vegetables stuffed in a large tortilla then deep fried & topped with chilli con queso. Served with Mexican rice & refried beans. PLATILLO MEXICANO 5.100 A combination of cheese burrito, spinach enchilada & mushroom chimi changa . Served with Mexican rice & refried

beans.

COCINERO TESPIECIALI CHIEF'S SPIECIALI

ENCHILADA DE MOLE

6.400

Special enchilada in the heart of Mexico, corn tortilla filled with grilled chicken topped with Red Mole sauce and cheese. Served with Mexican rice & beans.

EL BURO MAS GRANDE (BIG DONKEY)

6.700

A large tortilla tucked inside with beef, chicken or pork accompanied with beans, lettuce, rice, guacamole, sour cream, cheese, pico de gallo, chilli con queso & enchilada sauce.

CARNITAS (MICHOACAN STYLE)

6.700

Pork meat boiled to tender then deep fried till crispy in tequila, fresh orange & cola. Served with rice, beans, chopped onion, cilantro & garden sauce.

TARTARA DE CAMARON

5.900

Marinated small cuts prawn with onion, tomato, egg & spices served on bed of lettuce with crispy corn tortilla on the side.

TAPIQUENA

6.900

Tenderloin beef grilled to your liking served with refried beans, whole green & mole sauce on the side.

SUPLIEMENTOS (SIDIE ORDIERS)

GUACAMOLE	2.400	POTATO WEDGES	1.000
MEXICAN RICE	1.200	CORN ON THE COB	1.000
FLOUR TORTILLA	1.200	SAUTE VEGETABLES	1.300
SOUR CREAM	1.000	REFRIED BEANS	1.200
CHIPS & SALSA	1.200		
POSTRES ID	E55I	ERTI	
BANANA OLE Banana sauté in rum , brow a scoop of vanilla ice cream	_	nnamon, served with	2.500
FRIED ICE CREAM A Casa Favorite!, Vanilla ice coating, Quick fry until cru cream & chocolate syrup.	_		2.700
TRES MARIA'S Scoop of vanilla, chocolate a boat. Served with crispy bis cherry.	9		2.200
FLAN Mexican custard baked wit	h caramel sa	nuce	2.200
MEXICAN FRUIT SALA Fresh mixed fruits topped v (Vanilla, Strawberry or Choo	vith ice crea	m of your choice	2.300
APPLE PIE Our very own Chef version of apples, mixed with the perfection amon, and then covered crust served with vanilla ico	ect blend of d with a bla	brown sugar and	3.000

2.400

CAKE OF THE DAY

