

Caseero

RESTAURANT

LUNCH

MARISQUERIA

SHRIMP CEVICHE | \$14

habanero, celery stem, cucumber, mango

PEELED MEXICAN PRAWNS | \$16

tomato clam juice, salsa mexicana, avocado, cilantro

SCALLOP FISH AGUA CHILE | \$18

pickled jicama, black recado, del valle olive oil

BAJA SHELLS

CHOCOLATE CLAM - OYSTER'S | \$15

tabasco mignonette

OCTOPUS TOSTADA | \$12

refried pinto beans, uni cream, macha sauce

FARMED AMBERJACK CRUDO | \$14

charred jalapeño aioli, tomato salad

TRAVELLER FOOD

CONFITE DUCK ENCHILADAS | \$26

green mole, radish & queso fresco

KOREAN SMOKED RIBS | \$24

steam bun chopped baked red cabbage, green onion

SWEET POTATO RAVIOLI-VEGAN | \$14

tofu chorizo, veggan cheese, morita chili emulsion

FISH & CHIPS & CEVICHE | \$28

snapper, dashi-miso kewpie, almonds

ALFREDO MISO NOODLES | \$18

salsa verde shrimps, pasilla-raisins relish

VICEROY BURGER | \$18

oaxacan cheese, habanero mustard

BEEF TENDERLOIN SANDWICH | \$34

arugula, parmesan cheese, caramelized onion

GUACAMOLE | \$26

pork chicharron, smoked chorizo

pico de gallo & corn tortillas

MICHELADA EDAMAME | \$9

chiltepin & lime juice

TACOS!

BAJA SHRIMP TACOS | \$19

chipotle, epazote tempura, cabbage salad

ADOBO FISH TACOS | \$16

black bean tortilla, avocado pureé, arbol chile salsa

PORK BELLY CARNITAS | \$16

ancho+orange glazed, pineapple relish

pickled red onion

BAO ASADA TACO | \$18

grilled skirt steak, spicy marinated, scallion

TENDERLOIN CHEESE CRUST TACO | \$16

avocado pureé, jalapeño sauce, onion and cilantro

All tacos are prepared with handmade tortilla

BAJA FARM FRESH

WATERMELON GAZPACHO | \$14

toybox tomatoes, mint granite, cucumber, avocado

BURRATA & TOMATO TARTARE | \$19

red apple, pine nuts, basil, citrus vinaigrette

MIXED GREEN LEAVES SALAD | \$16

mustard, lemongrass, chia seed, vinaigrette

MANGO & JICAMA | \$19

coconut flakes, lime-chili vinaigrette & cilantro

TIJUANA CAESAR SALAD | \$22 | \$20 | \$16

choice of grilled shrimp

marinated chicken skewer or plain

CATCH OF THE DAY | \$24

green salad

DESSERT

CHURROS GLUTEN FREE | \$11

salty caramel sauce, vanilla ice cream

POPSICLE KEY LEMON PIE | \$9

meringue

CHOCOROLL | \$9

pineapple jelly, berries

SORBETS | \$8

passion fruit, mango, coconut

Prices are in US Dollars, 16% local Tax and a 15% Service Charge will be Added