APPETIZERS

- Caesar Salad
  Traditional dressing made with anchovy, parmesan cheese and garlic

- Artichoke Salad
  Parmesan cheese, Golden Delicious apple and arugula

- Belly Pork & Watercress
  Brussels sprouts, peas and edamame cooked with creamy butter

- Organic Tomato
  Marinated fresh slices tomatoes with olive oil, fine herbs and balsamic reduction

- Portobello and Arugula Salad
  Arugula and seasoned with fine Porto reduction

- Salmon Gravlax
  With juicy capers, red onion, dill, salt and beet oil

- Tuna Carpaccio
  Parsley, onion, lemon, serrano pepper, radish and garlic oil

- Berries Salad
  Mixed tender lettuces with wild berries, gorgonzola cheese and balsamic reduction

- Steak Tartare
  Hand-chopped meat with capers, chives, shallots, pickles and cucumber

SOUPS

- Clam Chowder
  New England style

- French Onion Soup
  A rich beef, onion broth and puff pastry

OUR GRILL

- Flat Iron Steak

- Beef Fillet (Petit cut 8 oz)

- Teres Major Beef Cut

- New York (10 oz)

- Angus Flank Steak

- Beef Short Rib

LA CASONA SPECIALTIES

- 8 Hours Short Rib
  On sweet potatoes and vegetables

- Tuna New Orleans
  Grilled tuna steak

- Salmon Steak
  Grilled with fine herbs

- Chicken Breast
  Baby potato with rosemary

PORK CHOP
  Casona style

SAUTÉED SHRIMP
  Chef Andres style spinach and garlic oil

SPECIAL OF THE DAY
  Ask the server

CHEF ANDRES CLASSIC
  Member French culinary | *Extra Charge

- Caribbean Lobster ($3.5 x gram)
- Filet and Lobster
- Rib Eye Angus
- Porter House (For two)
- Tomahawk Steak (For two)
- King Crab

TO SHARE

- Baked Potato

- Asparagus

- Mashed Potatoes

- Sauteed Mushrooms

- Mac & Cheese

- Creamed Spinach

- Sweet Potatoe Pure

- “Au Gratin” Potatoes

- Pont Neuf

- Chiles Toreados

SAUCES

- Wine Sauce

- Bearnaise Sauce

- Black Pepper Sauce

- Horseradish Sauce

- Green Sauce

- Martajada Sauce

Vegetarian option
Gluten free option
Spicy

Prices are in Mexican pesos, taxes included.
Raw products are consumed by your own responsibility.