



Casa Mexicana

Mexican Restaurant

Dine In - Take Away

Fully Licensed and BYO (bottled wine only)

Restaurant - BYO charge \$3.50 per head

Menu items and prices subject to change without notice

Please Note: GF refers to items available in gluten free

38 Frank Street Labrador

Ph: 5532 9977

Salsify your Senses!



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APERITIVOS (Appetizers)

Salsa Dip GF

Our delicious salsa, mild or spiced up to taste and served with warm corn chips. \$ 12.90

Frijole Dip GF

Savory refried beans garnished with cheese, served with warm corn chips topped with salsa and cheese. \$ 13.90

Chile Dip GF

Delicious refried beans blended with minced beef, sautéed onions and a delicate blend of spices, served with warm corn chips \$ 15.90

Guacamole Dip

Avocado blended with onions, capsicum, tomato and a selection of spices, served with warm corn chips. \$ 15.90

Cheese Dip

Savory melted cheese, blended with onion, capsicum and tomato, served with warm corn chips \$ 15.90

Casa Dips

Choose any three of our dips served with warm corn chips \$ 34.90



ENTREMESAS (Entrees)

Nachos:

Crispy corn tortilla chips topped with melted cheese and garnished with salsa, sour cream and guacamole. Add jalapeno peppers for some extra spice.

Small: \$19.90
Large: \$24.90
GF

With Beef, Chicken, Chile Con Carne or Frijoles

add \$6.90



Machos Nachos:

Nachos served with a base of frijoles and a choice of Beef, Chicken Chile Con Carne

Small: \$27.90 or
Large: \$32.90 GF

Nacho Wedges:

Crispy potato wedges topped with melted cheese and garnished with salsa, sour cream and guacamole.

Small: \$23.90
Large: \$27.90

With Beef, Chicken, Chile Con Carne or Frijoles.

add \$6.90



Quesedilla Delgada:

A large flour tortilla folded over your choice of Beef, Chicken or Cheese & Salsa filling and grilled. \$ 27.90

Choose your Spice





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ENTREMESES (Entrees)

Taquitos:

Two rolled corn tortillas filled with your choice of beef, chicken or mushroom, served crispy and garnished with salsa and guacamole.

\$13.90 GF



Taco:

A crisp corn or soft flour tortilla shell filled with salsa, lettuce, and cheese, and your choice of filling. Fillings include: Beef, Chicken, Chile Con Carne, Frijoles

\$8.90

or Del Mar (seafood) \$9.90 GF



Flautas:

Two rolled flour tortillas filled with your choice of beef, chicken or mushrooms, served crispy and garnished with salsa and guacamole.

\$13.90



Poppers:

5 mini jalapeno cheese pockets. Served with hot salsa

\$16.90



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COMIDAS (Main Courses)

Burritos

A rolled 10" flour tortilla filled with your choice of filling and cheese. Served with rice and frijoles (refried beans).

Fillings include:

Beef	\$31.90
Chicken	\$31.90
Chile con Carne	\$31.90
Del Mar (Seafood)	\$34.90



Casa Platter:

A choice of any enchilada and any taco.

\$32.90 GF



Casa Enchilada Grande:

a choice of any two enchiladas.

\$34.90 GF

..topped with an egg extra

\$ 2.90



Fajitas:

Your choice of tender beef, chicken strips or prawns marinated and sautéed with grilled onion, mushrooms and red and green capsicum brought to your table in a sizzling plate, accompanied by salsa, sour cream and cheese, and served with a side (4) of warm soft flour tortillas.

Choose Beef or Chicken \$39.90

or Prawns \$43.90 GF



Arroz con Pollo:

Boneless chicken strips sautéed in a light tomato sauce with mushrooms, onions, carrots and red/green capsicum, mixed with Mexican rice.

Also available in Beef and Seafood on request.

\$36.90

Seafood \$39.90



Casa Potato Skins:

Two potato skins with your choice of beef, chicken and/or chile con carne filling, topped with melted cheese and baked

\$34.90



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All mains (excluding fajitas and arroz con pollo)
are served with rice and frijoles.

Quesadilla

A folded 10" flour tortilla filled
with your choice of filling and cheese.
Topped with sour cream, guacamole and salsa.
Served with rice and frijoles.

Fillings include:

Beef	\$34.90
Chicken	\$34.90
Chile Con Carne	\$34.90
Del Mar (Seafood)	\$37.90



Casa Tacos:

A choice of any three tacos. Choose crisp or soft
shell. \$29.90 GF



Casa Tostada:

An open crispy corn tortilla topped with your
choice of filling, lettuce, salsa and cheese. Fillings
include: Beef, Chicken, Chile Con Carne and
Frijoles. \$28.90 GF



Colorado:

Choice of Slow simmered beef chunks cooked in
mild red chile sauce, Chicken or Chile Con Carne
sprinkled with spring onions \$33.90 GF



Avocado Del Mar:

Two avocado halves filled with Del Mar (seafood),
topped with melted cheese and baked. \$38.90
GF



Casa Enchilada:

A choice of any \$28.90 GF
enchilada.
Del Mar (Seafood)
\$3 extra



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Chimichanga: \$34.90

A deep fried buritto topped with salsa and sour cream.



COMIDAS VEGETARIANA (Vegetarian Main Meals)

Cheese and Salsa Quesadilla \$28.90

Bean & Cheese Burrito \$27.90

Frijole Quesadilla \$29.90

Casa Vegetarian:
Spinach & mushroom enchilada or bean & cheese enchilada served with rice & frijoles. \$31.90
\$25.90

Vegetarian Fajita: \$37.90
Wedges sautéed with seasonal mixed vegetables, onion, red and green capsicum and mushrooms, brought to your table in a sizzling plate, accompanied by salsa, sour cream and cheese, and served with a side (4) of warm soft flour tortillas.

Vegetarian Arroz: \$34.90
Grilled vegetables mixed with Mexican rice. Vegetables include wedges, mushrooms, onions and red/green capsicum

BANQUETES (Banquets)

For a minimum of two people

Fiesta \$39.90 per person

Nachos to share. A choice of any burrito main meal. A choice of any dessert to share

Amigos \$42.90 per person

Taquitos or Flautas to share. A choice of any quesadilla main meal. A choice of any dessert to share

Casa Banquet \$48.90 per person

Casa Dips to share. Quesadilla Delgada to share. Beef or Chicken Fajitas to share
A choice of any dessert to share

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ENSALADES (Salads)

Taco Salad:

A hearty salad of crisp greens generously topped with your choice of shredded chicken, beef, chile con carne or frijoles and served with corn chips, cheese, tomato, sour cream and guacamole.

\$29.90



Garden Salad:

A hearty salad of mixed greens, spanish onions, tomato, capsicum and carrots, served with a balsamic vinaigrette.

\$17.90



Fajita Salad:

Strips of grilled fajita chicken, beef or prawns (\$3.00 extra) served on a fresh garden salad garnished with sour cream, guacamole and cheese.

\$32.90



Casa Ensalada:

A salad of lettuce, tomato, spanish onions, capsicum and carrots served with a honey and lemon dressing.

\$14.90



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COMIDAS NIÑOS (Kids Meals)

All \$15.90 (Under 12yrs Only)

All kids' meals served with a kids Mexican punch or non-alcoholic lemon margarita

Kids Pizza:

6" soft flour tortilla with a tomato sauce base topped with beef or chicken and cheese

Chicken Fingers:

Lightly breaded and fried Chicken strips served with wedges.

Kids Wedges:

Wedges served with sour cream, guacamole and kids salsa (unspiced)

Kids Nachos:

Crispy corn tortilla chips topped with sour cream, guacamole and kids salsa (unspiced)

Kids Arroz:

Beef or chicken served over a bed of rice.

Kids Burrito:

A mini burrito served with rice.

Kids Taco:

A crispy corn taco or soft flour taco with your choice of filling and topped with lettuce, salsa and cheese, served with wedges.

SWEET ENDINGS

All \$12.90

Choco Chimi:

A rich chocolate mousse filled burrito laced with chocolate and topped with a cloud of whipped cream. Served with ice-cream.

Ice-cream Nachos:

A large scoop of vanilla ice-cream surrounded by cinnamon crisps, laced with honey and topped with cinnamon sugar.

Chocolate Taco:

Two brownie wedges with a scoop of vanilla ice-cream in between, laced with chocolate and topped with whipped cream and dusted with chocolate powder.

Casa Mexican Pudding:

Our answer to your favourite sticky date pudding, laced with caramel. Served warm and with a scoop of ice-cream.

Ice-cream Flautas:

Crisp flour tortillas filled with a delicious apple and cinnamon filling topped with a scoop of ice-cream and garnished with a sprinkle of cinnamon.

A LA CARTE (Side Items)

cheese	\$2.90	side bowl of chicken	\$6.90
sour cream	\$2.90	side bowl of chile	\$6.90
guacamole	\$3.90	side bowl of frijoles	\$4.90
salsa	\$2.90	jalapeno peppers	\$2.50
hot salsa	\$2.90	side bowl of rice	\$4.90
soft flour tortillas(4)	\$6.90	garden salad	\$4.90
sidebowl of cornchips	\$4.90		

CLASSIC FAVOURITES

Ice-cream	\$4.90
Chocolate mousse	\$6.90





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NON ALCOHOLIC DRINKS

Non-Alcoholic Margaritas: \$5.90

Mexican Punch: Glass: \$3.90 Litre: \$9.00
A refreshing, fruity, non-alcoholic mix

Soft Drinks: Glass: \$5.50 Litre: \$11.90
Coke, Coke O, Lemonade, Lift, Fanta, Raspberry

Lemon, Lime and Bitters: \$5.50

Orange/Apple/Pineapple Juice: Glass \$4.50

Sparkling Water: \$4.90

Milkshake: \$6.90
Chocolate, Caramel, Banana, Strawberry,
Lime, Pineapple, Blue Heaven, Vanilla,
Cherry-Ripe or Choc Banana

HOT DRINKS

Mexican Liqueur coffee: \$9.90

Served with freshly brewed black coffee and a generous topping of fresh cream. Alternatively, please ask our staff for your favorite.



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DRINKS MENU

MARGARITAS

Our original frozen margarita with Tequila, Triple Sec, lemon and lime juices served frozen cold.

FRUIT MARGARITAS

Classic lemon...

Glass: \$14.90 Fishbowl: \$34.90

Strawberry...Mango...Tropical or Pineapple

Glass: \$16.90 Fishbowl: \$36.90

LIQUEUR MARGARITAS

See selection below...

Glass: \$18.90 Fishbowl: \$38.90

Aqua Thunder: Lemon margarita with Blue Curacao, banana & melon liqueur

Aree -Bah Strawberry: Strawberry margarita with strawberry liqueur

Baja Boat: Tropical margarita with banana & peach liqueur

Banana Bite: Lemon margarita with banana liqueur

Blue Moon: Lemon margarita with Blue Curacao

Cactus: Pineapple margarita with Crème de Menthe & Blue Curacao

Calypso: Pineapple margarita with coconut liqueur

Carranza: Lemon margarita with Midori & Galliano

El Greco: Strawberry margarita with Ouzo & Grenadine

Fruit Fever: Tropical margarita with peach liqueur

Fruit Tingle: Strawberry margarita with Blue Curacao & Grenadine

Grass Hopper: Lemon margarita with Crème de Menthe

Illusion: Pineapple margarita with Blue Curacao & Midori

Mango Durango: Tropical margarita with mango liqueur

Mango Madness: Mango margarita with banana liqueur

Mexican Moon: Lemon margarita with Malibu & Blue Curacao

Midori: Lemon margarita with Midori

Orange Blossom: Lemon Margarita, OJ & Cointreau

Peach Paradiso: Peach margarita with Peach Schnapps

Red Rocket: Lemon margarita with Peach Schnapps

Run for the Border: Tropical margarita with banana & melon liqueur

Sombrero: Strawberry margarita with peach liqueur

Sonora: Pineapple margarita with banana & melon liqueur

Splice: Pineapple margarita with Midori

Sunrise: Lemon margarita, OJ, Cointreau & Grenadine

Sunshine: Tropical margarita with banana liqueur

Sweet Siesta: Tropical margarita with Crème de Menthe & Malibu





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DRINKS MENU

TEQUILAS

Blanco

Blue Agave in its purest form. It is clear & typically un-aged, so the true flavours & the intensity of the Agave are present as well as the natural sweetness. It can be bottled directly after distillation, or stored in stainless steel tanks to settle for up to 4 weeks.

Chaya Silver 40%	\$ 9.90
Caramba Silver 40%	\$11.90
KAH Blanco 40%	\$17.90

Reposado

A Reposado Tequila is the first stage of "rested & aged". The Tequila is aged in wood barrels between 2 & 11 months. The spirit takes on a golden hue & the taste becomes a good balance between the Agave & wood flavours.

Espolon Reposado 40%	\$ 7.90
Tequilador Reposado 35%	\$ 9.90
Caramba Reposado 40%	\$12.90
Caramba Pink Reposado 40%	\$12.90
(aged in Bordeaux barrels for 8months to give pink color)	
KAH Reposado 55%	\$19.90

Anejo

After ageing for at least one year, Tequila can then be classified as an "Anejo". The distillers are required to age Anejo Tequila in barrels that do not exceed 600 litres. This ageing process darkens the Tequila to an amber colour & the flavour can become smoother, richer & more complex.

Sol Dios Anejo (aged 3 yrs)	\$19.90
KAH Anejo	\$24.90

Mezcal

Mezcal is another spirit distilled from agave plant. However, instead of the pinas being boiled or steamed like in the making of Tequila, they are cooked in big fire pits. The result is a smoky, fiery drink.

Tehuana Mezcal Worm 40%	\$9.90
Mezcal Scorpion Tequila	\$8.90

LIQUEUR TEQUILAS

Ponchos tequila and coffee infusion 35%	\$9.90
Tequilador margarita Granada (pomegranate) 17%	\$9.90
Tequilador licor de coco (coconut liqueur) 19.5%	\$9.90
Tequilador chocolate belga (chocolate tequila) 17%	\$9.90

Please check the bar for additional Tequilas not listed in the menu...





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DRINKS MENU

WINES

Sparkling

Yellowglen Yellow \$8.90

White

Glass: \$8.90 Bottle: \$27.90

Wolf Blass Eaglehawk Sauvignon Blanc

Wolf Blass Eaglehawk Chardonnay

Banrock Station Moscato

Red

Glass: \$8.90 Bottle: \$27.90

Wolf Blass Eaglehawk Shiraz

Wolf Blass Eaglehawk Merlot

Wolf Blass Eaglehawk Cabernet Sauvignon

SANGRIA

A refreshing red or white wine punch discovered in Spain and now popular throughout Mexico. Our Sangria is a Combination of red or white wine, spirits, sugar and fresh fruit

Glass: \$9.90 ½ Litre: \$17.90 Litre: \$27.90

BEER

LOCAL

XXXX Gold \$ 7.90
Tooheys Extra Dry \$ 8.90

LIGHT BEER

Hahn Light \$ 7.50

IMPORTED (Mexico)

Corona \$ 9.90
SOL \$ 9.90
Pacifico \$10.90
Dos Equis Lager XX \$10.90

CIDER

5 Seeds Apple Cider \$9.90



SPIRITS

Served on the rocks with your favourite mixer.
\$12.90