

# Appetizer

## *Tuna tartar.*

Tuna tartar, marinated w/ citrus & soy sauce, pickled onions, baby cucumbers & alioli, served with sourdough

\$450

## *Burrata & tomato mix.*

Burrata, heirloom tomatoes, basil oil & marinated eggplant

\$420

## *Smoked marlin empanadas with chintexotle.*

Smoked marlin empanadas, regional chili mayo & chimichurri

\$330

## *Nicoise salad with tuna tataki.*

Seared tuna tataki with sesame seeds, lettuce, cherry tomatoes, chambray potatoes, string beans and Nicoise dressing

\$360

## *Milpa salad.*

Baked roll filled with huitlacoche puree and ricotta, grilled baby corns, mixed leafs, heritage tomatoes & vinaigrette with grasshopper dust

\$300

## *Plantain Molotes.*

Banana and potato croquettes, regional mole & regional cheese

\$300

## *Beef tongue barbecue sopes.*

Slow cooked beef tongue barbacoa sopes, marinated w/regional adobo, tortillas & molcajete sauce

\$385

# Main course

## *Angus beef fillet in chintexotte butter.*

Angus beef in mixe chilli butter, asparagus & mushroom rissoto

\$1055

## *Grilled octopus and black truffle.*

Chargrilled octopus, marinated in adobo & black truffle mayo, served with green salad

\$ 575

## *Catch of the day.*

Catch of the day with sesame seeds, red pipian, peanut sauce & roasted vegetables

\$ 575

## *Porteño Shrimps.*

Garlic butter prawns, guajillo macha sauce & puré ismeño

\$ 660

## *Country ravioli.*

Huitlacochi ravioli, provolone chesse, poblano cream & cruncht pumpkin

\$ 470

## *Tempeh with yellow mole.*

Tempeh marinated in garlic oil with yellow mole, roasted zucchini & grilled letucce

\$ 410

## *Norwegian baked salmon.*

Baked Norwegian salmon with mustard parsley crust, tomatoe & asparagus

\$ 950

## Sides

*Sauteed mushrooms with garlic.*

\$215

*Seasonal greens.*

Seasonal greens, garlic, lemon & chili

\$215

*Shishito peppers*

Roasted Shishito peppers with ginger oil, eureka lemon and soy

\$180

## Desserts

*Lemon pie.*

Lemon pie & vanilla ice cream

\$180

*Cascacan cheesecake.*

Banana chessecake with cocoa rose crema and oaxacan chocolate

\$210

*Matcha mustachon.*

Walnut & chocolate cake with matcha cream, pistachio cristal & red berries

\$180

*Cascacan chocolate fondant.*

Oaxacan chocolate fondant, vainilla ice cream & seasonal berries

\$210



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