

CASA BOND

NOHO

TO SHARE



RAW OYSTERS *M/P*

Coast to Coast



TRADITIONAL GUACAMOLE *16*

Avocado, onion, cilantro, tomato, chile serrano, totopos

KING CRAB GUACAMOLE *22*

Lump crab meat, avocado, grilled pineapple, habanero, tomatoes, lime, pistachios, totopos

LOBSTER GUACAMOLE *29*

Habanero, jicama, cilantro macho, baked heirloom, totopos

CEVICHEs

FLUKE TIRADITO *24*

Fluke fish, cucumber, fresh lime, cilantro, árbol chile fresco, sea salt

AGUACHILE *31*

Raw & cooked shrimp, octopus, razor clams, lime juice, blend of 7 fresh & dried chiles, red onions, cucumber, avocado

LOBSTER CevICHE *29*

Passion fruit-lychee citrus, fresh mango, chile de árbol, pomegranate seeds, baked multigrain tostadas

SHRIMP CevICHE *21*

Lime juice, cucumber, red onions, avocado, chile habanero, cilantro

Consuming raw or undercooked products may increase the risk of foodborne illness.

20% gratuity will be added to the bill for parties of 5 or more guests.

All card payments are subject to a 3% processing fee.

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TRIO TASTING *49*

Indulge in a delicious tasting of our signature ceviches.

Select three:

FLUKE TIRADITO
AGUACHILE
LOBSTER CevICHE
SHRIMP CevICHE

TACOS

TACOS GOBERNADOR (3) *36*

Shrimp & steak on a flour tortilla, Chihuahua cheese, tomato, poblano

& MORE

QUESADILLA VERDE *14*

Spinach-jalapeño-epazote, hand pressed tortilla, Oaxacan cheese, cremini mushrooms

QUESO FUNDIDO *14*

*Chihuahua & manchego cheese fondue, Poblano rajas, flour tortillas
Chorizo +3 Skirt steak +4*

JÍCAMA SALAD *14*

Mixed gem lettuce, carrots, cucumber, poblano vinaigrette

SIDES

ESQUITES

Mayonnaise, lime, chile piquín

9

WILD RICE

5

WHITE ASPARAGUS

Grilled

12

REFRIED BEANS

5

ENTRÉE

CAMARONES A LA DIABLA *29*

Shallots, chipotle spicy salsa, wild rice, plátano macho purée

ENCHILADAS SUIZAS *26*

Green tomatillo, serrano creamy salsa, shredded chicken, Chef's blend of melted cheeses

PESCADO ZARANDEADO *35*

Broiled butterflied branzino marinated in annatto-guajillo, hand pressed tortillas

DUCK CONFIT MOLE MIXTECO *49*

32-ingredient house mole mixteco, mezcal, rainbow carrots, white asparagus

TAMPIQUEÑA *39*

Prime skirt steak, enmolada, poblano rajas, refried black beans

FOR TWO

Served with esquites, rice & tortillas

MIXIOTE DE CORDERO *49*

Slow-braised Hidalgo-style lamb shank, aromatic avocado leaves, salsa verde cruda

COCHINITA PIBIL *39*

Pork shoulder wrapped in banana leaf, achioté paste, cured lime onion, habanero, chile tatemado

PRIME BONE-IN RIBEYE *22 oz. 60*

Grilled, chile ancho, demi sauce, asparagus

EXECUTIVE CHEF: RODRIGO ABRAJAN

@CASABONDNOHO