TO SHARE

RAW OYSTERS M/P
Coast to Coast

TRADITIONAL GUACAMOLE 16
Avocado, onion, cilantro, tomato, chile serrano, tostopos

LOBSTER GUACAMOLE 29
Habanero, jicama, cilantro macho, baked heirloom, corn tostadas

CAVIAR GUACAMOLE 49
Ossetra caviar, chives, crème fraiche, blini, blue corn sope

CEVICHES

RIBEYE TIRADITO 29
Prime ribeye, yuzu, salsa negra, marisquera, avocado mousse

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 31
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.

CASABOND NOHO

ENTRÉE

CAMARONES 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 anatto-guajillo, hand pressed tortillas

DUCK CONFIT MOLE MIXTECO 49
32-ingredient house mole mixteco, mezcal, rainbow carrots, white asparagus

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, achiote paste, cured lime onion, habanero, chile tatemado

PRIME BONE-IN RIBEYE 22 oz. 60
Grilled, chile ancho, demi sauce, asparagus

TACOS

BAJA FISH 9
Mahi Mahi, jicama, cucumber, mango coleslaw, habanero aioli

GOBERNADOR 12
Shrimp & steak on a flour tortilla, chihuahua cheese, tomato, poblano

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

WHITE ASPARAGUS
Grilled 12

WILD RICE 5

REFRIED BEANS 5

EXECUTIVE CHEF: RODRIGO ABRAJAN
WWW.CASABONDNOHO.COM
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