

CASA BOND

NOHO

— cinco de mayo —

BOTANERA NIGHT

TRADITIONAL GUACAMOLE 16

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

GUACAMOLE PARA TAQUEAR 16

Hass avocado, red onions, serrano peppers, cilantro, lime juice, pork belly, salsa tatemada, tortilla chips

AGUACHILE 31

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

SHRIMP CEVICHE 21

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

VUELVE A LA VIDA 28

Shrimp, octopus, east coast oysters, homemade cocktail sauce, avocado, heirloom crispy corn tostadas

TACOS & QUESADILLAS

TACOS PLATTER 45

DORADOS

Crispy corn tortilla, filled with queso fresco, epazote, crema fresca, cabbage, cotija cheese, salsa verde

BAJA FISH

Mahi Mahi, jícama, cucumber, mango coleslaw, habanero aioli

CARNITAS

Slow-braised pork shoulder, pico de gallo salsa verde

TRIO DE QUESADILLAS 45

10" grilled homemade flour tortilla, jack & cheddar cheese

COSTILLA

Negra Modelo slow-braised short rib, watermelon pico de gallo, salsa de morita

HUITLACOCHÉ

Aged Vermont cheddar cheese, huitlacoche, corn, black truffle shavings

TINGA

Shredded chicken in adobo chipotle sauce, tomatoes, onions

PLATOS FUERTES

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

ENMOLADAS DE POLLO 28

Homemade chicken mole enchiladas, sesame seeds, crema fresca, queso fresco, avocado

CARNITAS A LA MICHOACANA 28

Slow braised pork shoulder flamed with silver tequila, onions, fresh herbs, jalapeño toreado

MIXIOTE DE COSTILLA 36

Negra modelo cerveza slow braised short ribs mixiote Hidalgo style, avocado leaves, habanero tetemado red cured onions, handmade corn tortillas