

CASABLANCA RESTAURANT DINNER MENU



APPETIZERS

Quesadillas

(Served with guacamole, sour cream and Salsa Mexicana)

Beef or Chicken

\$ 12.99

Cheese

\$ 10.99

Fresh Guacamole

Small – Market Price

ALMOST FAMOUS BURRITOS (\$15.99)

Made with our world famous handmade flour tortillas

All Burritos served with rice and beans (refried or black) on the side.

OASIS (All Meat Burritos)

Birria - Shredded beef marinated in traditional Mexican spices, sautéed in a red sauce

Chicken with Green Mole Sauce – Shredded chicken prepared in a delicious green mole sauce.

Chile Colorado – Tender chunks of beef in a mild red chile sauce.

Carne Asada - Small, tender piece of charbroiled steak

MEXICAN SPECIALTIES (\$ 14.99)

Served with rice and beans (refried or black)

1. Two red cheese enchiladas
2. Two cheese chile rellenos
3. Two hard shell beef tacos
4. Two hard shell chicken tacos
5. One cheese enchilada & one hard shell beef or chicken taco.
6. One cheese enchilada & one chile relleno
7. One hard taco (chicken or beef) & one chile relleno
8. Two beef or chicken enchiladas

CHICKEN - (\$ 19.99)

Served, rice and vegetables

Chicken Dos XX - Broiled chicken breast topped with Dos XX beer and mushroom sauce.

Chicken Belly Dancers Chicken breasts prepared “en casserole” with green chiles, sour cream and cheese

Chicken Fajitas Sliced chicken breast sautéed with tomatoes, onions, white wine, green bell peppers and achiote. (Served with rice and beans – refried or black).

STEAK- (\$ 20.99)

Served, rice and beans

Beef Fajitas Sliced beef sautéed with tomatoes, onions, white wine, green bell peppers and achiote.

Carne Asada* Charbroiled steak. Served with guacamole and salsa ranchera on the side.



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

OUR WORLD FAMOUS CALAMARI (\$ 18.99)

(served with rice and vegetables)

Calamari Mojo de Ajo - Sautéed & topped with a garlic & butter sauce

Calamari Natural - Sautéed in butter and white wine

Calamari con Salsa Fresca Sautéed and topped with a fresh tomato, onion & Serrano chiles

Calamari Veracruz Topped with a tomato, onions, olives, green chile, & capers sauce.

Siete Mares \$ 19.99

Seafood soup with salmon, scallops, shrimp, snapper, swordfish, clams and vegetables

SEAFOOD (\$ 21.99)

(served with rice and vegetables)

Camarones Yvonne- Shrimp sautéed in garlic, butter, tequila, tomatoes and green onion sauce.

Camarones Mojo de Ajo - Shrimp sautéed in butter, lemon, garlic, shallots and white wine

Pescado Ivonne – Rockfish topped with a tequila, tomato green onions and garlic sauce

Pescado Mojo de Ajo – Rockfish with a garlic and butter sauce

Pescado Veracruz – Rockfish with with a tomato, onion, green olive, capers and green chile sauce

Salmon Ivonne – Baked salmon topped with a tequila, tomato green onions and garlic sauce

Salmon Mojo de Ajo – Baked salmon topped with a garlic and butter sauce

CHIMICHANGAS - (\$ 14.99)

Two small deep-fried burritos stuffed with chicken, cheese, onions, green peppers and served sour cream, rice and beans

Brasero Special

Seafood Brasero (\$ 23.99)

Salmon, shrimp and scalloped seasoned with lemon pepper and sautéed with vegetables (onions, red and green peppers, tomatoes and green onions) and a sauce made with garlic and tequila



We gladly accept cash, Visa, MasterCard, American Express and Discover. Sorry we do not accept checks. Prices subject to change without notice.