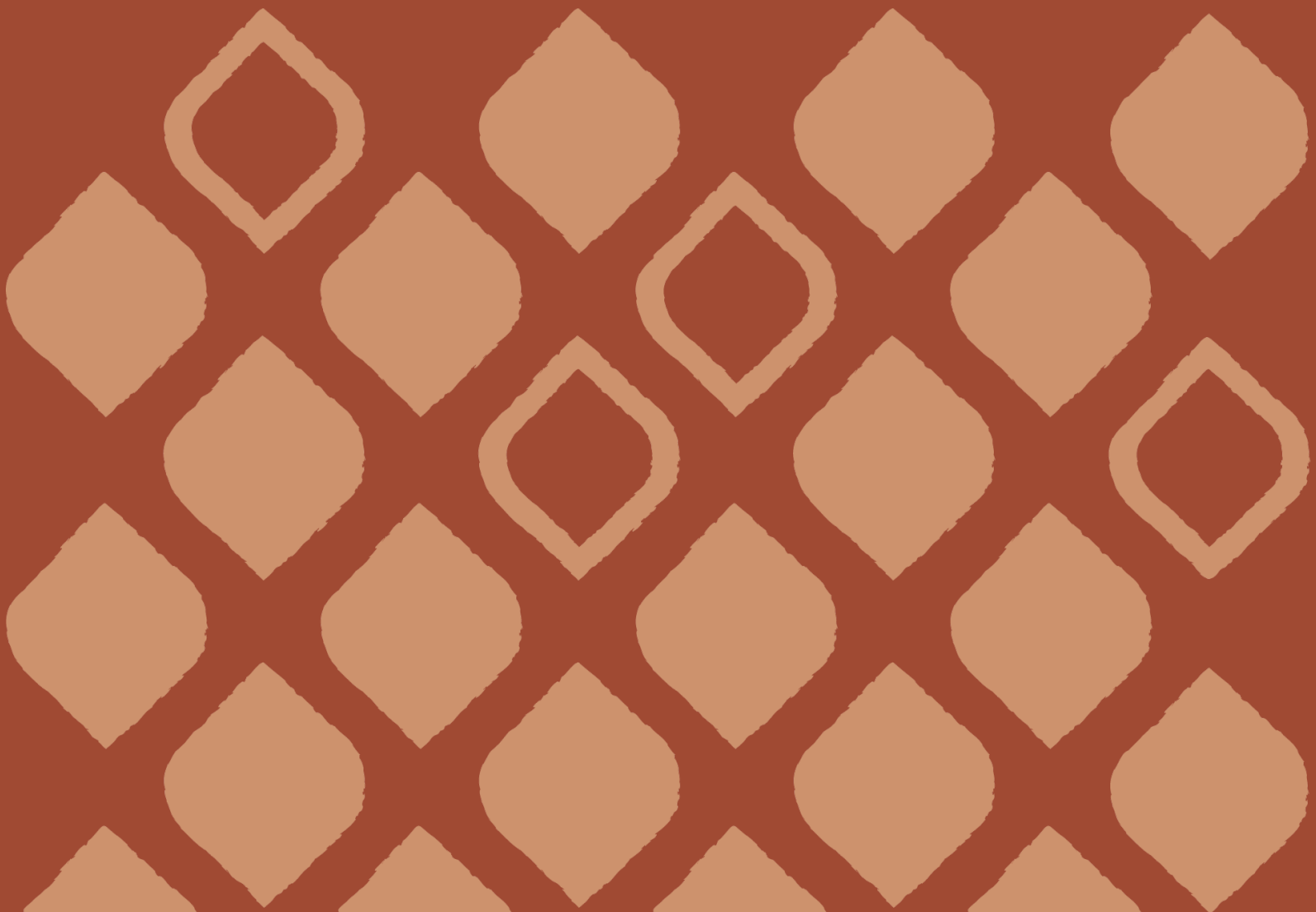




CASA BOCANA

RESTAURANTE



STARTERS

BEEF CARPACCIO 🐮🌾

\$210MN

Fine slices of beef (70gr.), mushrooms, arugula, dijon mustard and white truffle oil.

PATATAS BRAVAS 🌾🐔🍷

\$190MN

Casa Bocana-style Patatas Bravas with a mixture of chilis and home made Aioli.

FRIED PARSLEY WITH TRIPE 🌾🐮

\$190MN

Fried parsley with nicely browned veal gizzard accompanied by homemade tortillas.

SOUPS & CO.

JUGO DE CARNE WITH SHRIMP 🌾🐮

\$180MN

Sautéed meat juice with shrimp flamed in white sherry, garnished with onion and Creole Cilantro.

JUGO DE CARNE WITH VEAL GIZZARD 🌾🐮

\$180MN

Juicy beef gizzard in tasty meat juice with onion and Creole Cilantro and tomato.

ROASTED TOMATO CREAM 🌾🍷

\$190MN

Tomated roasted on “Comal”, with a hint of goat cheese and house rosemary oil.

DE LA COSTA A LA MESA

CATCH-OF-THE-DAY-CEVICHE 🐟🌶️🌱

\$290MN

Fresh fish from our coast, served with diced onion, tomato, apple, pineapple and homemade chile güero kosho.

CEVICHE MIXTO 🐟🦐🌱

\$430MN

Fresh fish, octopus and shrimp from our coast, served with diced onion, cilantro and a our chile güero kosho for a spicy umami experience. Refined with avocado purée, creole cilantro, and olive oil.

TUNA OR CATCH-OF-THE-DAY TIRADITOS 🐟🌱

\$220MN

Beautiful slices of fresh fish of your choice on avocado, homemade ponzu, dried garlic, fried leek and garlic oil.

CRAB SANDWICH 🦀

\$220MN

Soft-shell crab, crispy Korean orly, house hummus, pickled chayote, spicy mayo with homemade mustard on sourdough bread, served with potato wedges.

SALADS

OAXACAN CAPRESE SALAD 🌱

\$240MN

Mix of roasted Coatomatillos, green leaves, 100gr. of Quesillo, balsamic cream, truffle oil and avocado.

BURRATA SALAD 🌱

\$260MN

70gr. of real Burrata, a mix of green leaves dressed with pesto, toasted sunflower seeds, poached tomato and apple pieces, bathed with balsamic and truffle cream.



DON'T CRY FOR ME ARGENTINA

EMPANADA ARGENTINA 🐾🌾

\$90MN

Crispy dough empanada, stuffed with meat, served with Chimichurri and our house salad.

EMPANADA DE QUESOS 🌾

\$90MN

Crispy dough empanada, filled with a mix of cheeses, served with Chimichurri and our house salad.

PASTA

FIORI DI ZUCCA E GAMBERI 🌾🍷

\$280MN

Sautéed shrimp in butter and white wine, and fiori di Zucca sauce with Huitlacoche kennel and Parmesan cheese.

BEEF RAGOUT BOLOGNESE 🌾🐾

\$280MN

Traditional beef ragout (180gr.) with freshly grated Parmesan cheese. Enjoy our pastas as Spaghetti or Rigatoni.

DE LA COSTA

CATCH OF THE DAY VERACRUZANA STYLE 🍷

\$310 MN

Tender and juicy fish (180gr.) confit in butter with Veracruzana style sauce, served with quinoa salad and rice.

OCTOPUS AND CAULIFLOWER RISOTTO 🍷

\$380MN

Octopus cooked to perfection, marinated with chintextle and charcoal-grilled, served on a creamy cauliflower risotto with Parmesan cheese.

SHRIMPS IN MOJO 🍷

\$390MN

Juicy and tasty shrimps (5 pcs), bathed in garlic Mojo served with potato purée and green leaves.

MAIN DISHES

BEEF BURGER 🌿🥩

\$330MN

Premium beef (180gr.) patty filled with Manchego cheese and quesillo, pickled cucumbers and chilies, Dijon mustard, caramelized onion, in homemade brioche bread, served with and potato wedges.

***ASK FOR THE CATCH OF THE DAY*.**

PORK RIB IN PASILLA SAUCE 🌿🍖

\$360MN

Slow cooked, juicy and soft rib, bathed in our Pasilla Mixe sauce, avocado, rustic puree and handmade tortillas.

BEEF STEAK 🍖

\$550MN

Juicy and soft beef filet (250gr.) prepared in butter, garlic and rosemary, accompanied by rustic potatoes and roasted vegetables. Choice of pepper, lemon, or mustard sauce.

NEAPOLITAN CHICKEN MILANESA 🍗🌿

\$390MN

Only for champions. 250gr. of juicy chicken breast, perfectly breaded, topped with tomato sauce, melted Manchego cheese and al burro pasta.

LENGUA Y CHICHILLO 🍖

\$370MN

20hr. cooked tongue, served on a bed of Chichilo sauce, and chile Güero marinade. Accompanied by charcoal-grilled plantain purée and handmade tortillas.



FOR THE SWEET TOOTH

DESSERTS AND THEIR RECOMMENDATION.

PINOLE POPSICLE

Order the Chai combo (hot or cold).

\$150.00MN

\$210.00MN

BLUE-CHEESE-CAKE

The Bastardo Americano is the ideal combo.

\$130.00MN

\$170.00MN

CHINANTECA VANILLA ICE CREAM

Excelent with the pennyroyal-tea combo.

\$190.00MN

\$260.00MN

CHOCOLATE CAKE AND VANILLA ICE CREAM

The Oaxacan chocolate (hot or cold) rounds it up!

\$210.00MN

\$270.00MN

CORN CAKE, VANILLA ICE CREAM AND HOMEMADE CAJETA

Dirty Chai or mezcal combines perfectly.

\$210.00MN

\$270.00MN



Our dishes may contain allergens and it is the diner's responsibility to notify our staff about any allergy.

Consuming raw or undercooked meats, poultry, seafood, eggs or unpasteurized milk is at your own risk.

The weight of the protein may vary depending on the desired cooking term.

All our prices are in Mexican Pesos and include taxes.

Request your invoice when asking for the check.

- 🥩 Beef
- 🐷 Pork Meat
- 🐔 Poultry
- 🐟 Fish
- 🦞 Seafood
- 🌾 Gluten
- 🌾 Gluten-free
- 🌿 Vegetarian

Aliado Oficial



Slow Food®
México

Actuando juntos por
el futuro del alimento



Review us on
TripAdvisor



www.casabocana.mx



RESERVATIONS

CASA BOCANA RESTAURANTE:
958 143 8030

CASA BOCANA:
958 688 1070

