

CASA MÍA
ITALIAN RESTAURANT



Menú de Comida

Lunch Menu

COMIDA

LUNCH

Ensaladas / Salads

Ensalada Casa Mía

Casa Mia Salad \$286 MXN

Lechuga fresca, manzana verde, almendra tostada, queso panela y fresas, acompañada de vinagre balsámico.

Fresh lettuce, green apple, toasted almonds, panela cheese, and strawberries, accompanied by balsamic vinegar.

Ensalada Cesar

Caesar Salad \$222 MXN

Lechuga fresca bañada en aderezo César en canasta de queso parmesano y crotones de finas hierbas.

Fresh lettuce bathed in Caesar dressing in a basket of Parmesan cheese and fine herb croutons.

Sopas y Cremas

Salads and Creams

Sopa de Tortilla / Tortilla Soup \$179 MXN

Rica sopa con tortilla frita, cubos de aguacate, queso panela, crema agria y chile guajillo frito.

Delicious soup with fried tortilla, avocado cubes, panela cheese, sour cream, and fried guajillo chili.

Caldo Tlalpeño / Tlalpeño Soup \$154 MXN

Rico consomé de pollo servido con zanahoria, garbanzo, aguacate, queso panela y un toque de chile chipotle.

Delicious chicken broth served with carrot, chickpea, avocado, panela cheese, and a touch of chipotle chili.

Crema Poblana

Poblano Cream Soup \$143 MXN

Rica crema poblana acompañada de queso panela y crotón de finas hierbas.

Delicious cream of poblano peppers, accompanied by panela cheese and croutons of fine herbs.

Aves, Carnes Y Mariscos

Poultry, Meat and Seafood

Pollo a la Parrilla

Grilled Chicken Breast \$259 MXN

(250 g.) Jugosa pechuga de pollo a la parrilla acompañada de vegetales salteados en mantequilla y pure de papa.

(250 g.) Juicy grilled chicken breast accompanied by vegetables sautéed in butter and mashed potatoes.

Arrachera a la Parrilla

Grilled Flank Steak \$411 MXN

(300 g.) Jugosa arrachera marinada a la parrilla, acompañada de frijoles refritos, rajas poblanas, guacamole, chiles toreados, quesadillas y salsa tatemada.

(300 g.) Juicy grilled marinated flank steak, accompanied by refried beans, poblano slices, guacamole, toreado style chillis, quesadillas and tatemada sauce.

Pescado a las Finas Hierbas

Fine Herb Fish \$377 MXN

(200 g.) Filete de pescado fresco con finas hierbas, acompañado de vegetales salteados en mantequilla y arroz.

(200 g.) Fresh fish fillet with fine herbs, accompanied by vegetables sautéed in butter and rice.

Pescado al mojo de ajo

Garlic Fish \$337 MXN

(200 g.) Filete de pescado fresco, acompañado de vegetales salteados en mantequilla y arroz.

(200 g.) Fresh fish fillet, accompanied by vegetables sautéed in butter and rice.

Pescado al Vino blanco

Filet of Fish in White Wine Sauce \$398 MXN

(200 g.) Filete de pescado fresco, con salsa cremosa de vino blanco, acompañado de arroz y vegetales salteados en mantequilla y albahaca.

(200 g.) Fresh fish fillet with a creamy white wine sauce, accompanied by rice and vegetables sautéed in butter and basil.

Pescado al ajillo

Special Garlic Fish \$342 MXN

(200 g.) Filete de pescado fresco, acompañado de vegetales salteados en mantequilla y arroz.

(200 g.) Fresh fish fillet sauteed with garlic and guajillo chili, accompanied by vegetables sautéed in butter and rice.

Pescado empanizado

Breaded Fish Fillet \$380 MXN

(200 g.) Filete de pescado fresco empanizado, acompañado de ensalada de col, zanahoria, pasas y arroz.

(200 g.) Breaded fresh fish fillet, accompanied by coleslaw, carrots, raisins, and rice.

Camarones al Ajo

Garlic Shrimp \$330 MXN

(190 g.) Camarones salteados con aceite de olivo y ajo, acompañado de vegetales salteados en mantequilla y arroz.

(190 g.) Shrimp sautéed with olive oil and garlic, accompanied by vegetables sautéed in butter and rice.

Camarones al Ajillo

Special Garlic Shrimp \$336 MXN

(190 g.) Camarones salteados con aceite de olivo, ajo y chile guajillo, acompañado de vegetales salteados en mantequilla y arroz.

(190 g.) Shrimp sautéed with olive oil, garlic, and guajillo chili, accompanied by vegetables sautéed in butter and rice.

Camarones a la diablo

Deviled Shrimp \$350 MXN

(190 g.) Camarones salteados con aceite de olivo bañados en una rica salsa picosita de la casa, acompañado de vegetales salteados en mantequilla y arroz.

(190 g.) Shrimp sautéed with olive oil bathed in a delicious spicy sauce, accompanied by vegetables sautéed in butter and rice.

Camarones empanizados

Breaded Shrimp \$392 MXN

(190 g.) Camarones empanizados, acompañado de ensalada de col, zanahoria, pasas, arroz y aderezo mil islas.

(190 g.) Breaded shrimp, accompanied by coleslaw, carrots, raisins, rice, and a thousand island dressing.

Lo Tradicional

The Traditional

Super burro de Arrachera o Pollo
Chicken or Flank Steak Super Burrito
Tortilla de harina rellena de arrachera o pollo, queso mozzarella, cebolla, champiñón, tomate, aguacate, crema, pimienta, acompañado de guacamole y frijoles refritos.
Flour tortilla filled with flank steak or chicken, mozzarella cheese, onion, mushroom, tomato, avocado, cream, pepper, accompanied by guacamole and refried beans.
Arrachera / Flank Steak (150 g.) \$266 MXN
Pollo / Chicken (150 g.) \$240 MXN

Super burro Casa Mía
Casa Mia Super Burrito **\$389 MXN**
Tortilla de harina rellena de Marlín ahumado (90 g) y camarón (90 g), queso Mozzarella, tomate, cebolla, ensalada de col y pimientos.
Flour tortilla filled with smoked marlin (90 g) and shrimp (90 g), Mozzarella cheese, tomato, onion, coleslaw and peppers.

Super Burro de Marlin Ahumado (150 g.)
Smoked Marlin Super Burrito (150 g.) **\$313 MXN**
Tortilla de harina rellena de marlin ahumado, queso mozarella, tomate, cebolla, ensalada de col y pimientos.
Flour tortilla filled with smoked marlin, mozzarella cheese, tomato, onion, coleslaw, and bell peppers.

Enchiladas rojas o verdes de pollo
Red or Green Chicken Enchiladas..... **\$307 MXN**
(3 piezas) Rellenas de pollo deshebrado (50 g), bañadas en salsa roja o verde, con queso cotija y crema agria, acompañadas de ensalada.
(3 pieces) Stuffed with shredded chicken (50 g), bathed in red or green sauce, with cotija cheese and sour cream, accompanied by salad.

Tacos Gobernador (3 piezas)
Governor Tacos (3 pieces) **\$298 MXN**
(120 g.) Camarón guisado con salsa mexicana y queso mozzarella, en tortilla de maíz a la parrilla, acompañado de guacamole y salsa tatemada.
(120 g.) Shrimp stewed with Mexican sauce and mozzarella cheese, in a grilled corn tortilla, accompanied by guacamole and tatemada sauce.

Tacos de Arrachera (200 g.)
Flank Steak Tacos(200 g.) **\$249 MXN**
(3 piezas) Ricos tacos de arrachera, acompañados de frijoles refritos y guacamole.
(3 pieces) Delicious flank steak tacos, accompanied by refried beans and guacamole.

Tacos de pollo (200 g.)
Grilled Chicken Breast Tacos (200 g.) **\$199 MXN**
(3 piezas) Ricos tacos de pechuga de pollo a la plancha, acompañados de frijoles refritos y guacamole.
(3 pieces) Grilled chicken breast tacos, accompanied by refried beans and guacamole.

Quesadillas Naturales
Natural Quesadillas **\$178 MXN**
(3 piezas) Tradicionales quesadillas de maíz y/o harina acompañada de guacamole, frijoles refritos y salsa de la casa.
(3 pieces) Traditional corn and/or flour quesadillas accompanied by guacamole, refried beans and house sauce.

Hamburguesas / Hamburgers

Clásica / The Classic (200 g.) **\$163 MXN**
Jugosa carne Angus, tocino, queso americano, tomate, lechuga, cebolla, acompañadas de papas a la francesa.
Juicy Angus meat, bacon, American cheese, tomato, lettuce, onion, accompanied by french fries.

Hawaiana / Hawaiian (200 g.)..... **\$265 MXN**
Jugosa carne Angus, tocino, queso mozzarella, tomate, lechuga, cebolla, piña asada, pimientos, jamón, acompañados de papas a la francesa.
Juicy angus meat, bacon, mozzarella cheese, tomato, lettuce, onion, grilled pineapple, peppers and ham served with french fries.

Campesina / Peasant (200 g.)..... **\$255 MXN**
Jugosa carne Angus, tocino, queso mozzarella, tomate, lechuga, cebolla, champiñón, acompañados de papas a la francesa.
Juicy angus beef, bacon, mozzarella cheese, tomato, lettuce, onion, mushroom, accompanied by French fries.

Carnívora / Meat Lover (200 g.) **\$331 MXN**
Jugosa carne Angus, tocino, chuleta ahumada, salami, queso mozzarella, tomate, lechuga, cebolla, acompañados de papas a la francesa.
Juicy Angus beef, bacon, smoked pork chop, salami, mozzarella cheese, tomato, lettuce, onion, accompanied by French fries.

Mexicana / The Mexican (150 g.)..... **\$351 MXN**
Jugosa arrachera, chorizo, guacamole, frijol, queso mozzarella, tomate, lechuga, cebolla, acompañados de papas a la francesa.
Juicy flank steak, chorizo, guacamole, beans, mozzarella cheese, tomato, lettuce, onion, accompanied by french fries.

Pollo / Chicken (180 g.)..... **\$249 MXN**
Jugosa pechuga de pollo a la plancha o frita, queso mozzarella, tomate, lechuga, cebolla, acompañados de papas a la francesa.
Breaded chicken breast, lettuce, tomato, pickles, and a thousand island dressing. Served with French fries.

Snacks

Alitas de pollo
Chicken Wings..... **\$378 MXN**
(600 g.) Alitas de pollo fritas, acompañadas de papa francesa, bañadas en salsa de su elección, BBQ, BBQ Chipotle con piña, Búfalo, Endiabladas.
(600 g.) *Fried Chicken wings accompanied by french fries, bathed in the sauce of your choice. (BBQ, Chipotle with pineapple, Buffalo, or Devilish).*

Boneless (500 g.) **\$310 MXN**
Cubos de pechuga de pollo fritos, acompañadas de papa francesa, bañadas en salsa de su elección, BBQ, BBQ chipotle con piña, Búfalo, Endiabladas.
Chicken breast cubes, accompanied by french fries, bathed in the sauce of your choice. (BBQ, Chipotle and Pineapple BBQ, Buffalo, Devilish).

Club Sándwich **\$249 MXN**
(70 g por proteína) Pechuga de pollo a la parrilla, tocino, jamón, queso americano, lechuga y tomate, servido en pan multigrano, ligeramente tostado, acompañado de papas a la francesa.
(70 g per protein) *Grilled chicken breast, bacon, ham, american cheese, lettuce, and tomato, served on lightly toasted multigrain bread, accompanied by french fries.*

Ingredientes extras / Extra ingredients (100 g.)

- Pollo / Chicken** **\$45 MXN**
- Arrachera / Flank Steak** **\$79 MXN**
- Camarones / Shrimp** **\$107 MXN**
- Chorizo / Mexican Sausage**..... **\$40 MXN**
- Jamón / Ham** **\$37 MXN**
- Salchicha / Sausage** **\$26 MXN**
- Tocino / Bacon**..... **\$87 MXN**
- Champiñón / Mushroom**..... **\$21 MXN**
- Pimientos / Peppers**..... **\$24 MXN**
- Queso Mozzarella / Mozzarella Cheese** **\$50 MXN**
- Queso Parmesano**
Parmesan Cheese **\$45 MXN**
- Aguacate / Avocado** **\$49 MXN**
- Aceitunas negras / Black Olives**..... **\$18 MXN**
- 1 Huevo / One egg** **\$15 MXN**
- Frijol / Refried Beans**..... **\$27 MXN**
- Papas Hash brown**..... **\$15 MXN**