



CASA

Guadalajara

OLD TOWN

Concha de Guacamole

A crisp flour shell filled with guacamole, sprinkled with cheese and served with Casa tortilla chips. 9.75

ANTOJITOS

Appetizers

Nachos Supremo

Homemade tortilla chips layered with beans, roasted salsa and melted cheese, topped with guacamole, sour cream, and jalapeños. 12.95 Add Shredded Chicken or Beef for 2.00 Add Carne Asada or Pollo Asado for 3.00

Muchisimos Taquitos

Traditional shredded beef or chicken rolled tacos topped with melted cheese. Served with salsa. 12.50

Chipotle Chicken Taquitos

Pulled chicken in a chipotle tortilla and deep fried, topped with melted cheese. With guacamole, sour cream and roasted salsa. 11.95 1/2 order 6.75

Cheese Quesadilla

A flour tortilla grilled with melted cheese and served with guacamole and sour cream. reg 10.95 sm 7.95 With Chicken or Beef Fajitas add 3.00

Antojitos Platter

The ultimate appetizer platter of nachos, chicken wings, quesadilla bites, chipotle chicken taquitos, stuffed jalapeños, guacamole and sour cream. 19.75

Camaroncitos Fritos

Crispy shrimp served with a spicy roasted salsa and a mild salsa blanca. 15.95 Half order 9.25

Mexican Shrimp Cocktail

Large shrimp, chunks of avocados, cucumbers, celery, and onion in a mildly spicy cocktail sauce. 14.95

Ceviche Campechano Duran

Citrus marinated shrimp and fish with chopped tomato, cilantro, onion, cucumbers and avocado with a bite of serrano. Served with crispy corn tostadas. 14.50

Queso Fundido Con Chorizo

Melted jack cheese, topped with spicy beef chorizo, served with our fresh handmade flour tortillas. 11.95

SOPAS & ENSALADAS

Substitute shrimp to any entree salad for an additional 4.00

Chicken Tortilla Soup

6.95

Albondigas Soup

6.95

Crema De Elote Soup

6.95

Ensalada Verde

7.25

Caesar Salad

7.50

Ensalada de Carne Asada

Tender carne asada with avocados, tomatoes and sliced radishes served on a bed of mixed greens tossed in our cilantro lime dressing and topped with cotija cheese. 14.95

Chicken Fajitas Salad

Mixed greens in cilantro lime dressing in a large concha shell, topped with chicken fajitas and guacamole. 14.95

Guadalajara Taco Salad

Served in a large concha shell, with chicken chunks, black beans, tomatoes, green & red bell peppers and lettuce in a refreshing cilantro lime dressing and topped with avocado and crispy tortilla strips. 13.75

Chicken, Avocado & Black Bean Salad

Mixed greens with black beans tossed in a cilantro lime dressing topped with grilled chicken, avocado and tomato on a crispy chipotle tortilla. 13.95

Chicken & Avocado Ceasar Burrito Wrap

Served with fresh fruit. 12.95

Tostada de Jalisco

A large crispy flour tortilla topped with refried beans, your choice of shredded beef or chicken, shredded lettuce, cheese, tomatoes, slices of avocado, sour cream and homemade guacamole. 12.95

Chopped Mexican Salad

Chopped romaine and iceberg lettuce with diced grilled chicken, avocado, tomatoes, red bell pepper, black beans, black olives, corn, cilantro and crispy tortilla chips. Served with our cilantro lime dressing on the side. 13.95

Grilled Chicken & Fresh Fruit Salad

Salad greens, grilled chicken, avocado, oranges, grapes, black olives, red peppers and crispy chipotle tortilla strips. Tossed with mango chipotle dressing Served in a crispy concha shell. 13.95

Grilled Chicken & Avocado Salad

Chopped romaine lettuce topped with grilled chicken breast, sprinkled with cotija cheese. Served with avocado slices and quesadilla wedges in crispy flour tortilla shell. 13.95

Fajitas

Fajitas are a delicious way to prepare your own soft tacos, in our fresh, homemade tortillas. Marinated and grilled with bell peppers, onions, mushrooms, tomatoes on a sizzling platter with guacamole, charro frijoles and rice.

Chicken, Beef, or Carnitas 18.95

Combo —Chicken & Beef 19.95

Shrimp 19.95

Ultimate Combo —
Shrimp, Chicken & Beef 22.95

Fiesta Fajitas (Vegetarian)  16.25

Tomatoes, onion, mushrooms, green and red bell peppers, yellow squash, zucchini and carrots sautéed in achiote sauce. Served with black beans, arroz poblano, guacamole, pico de gallo and corn tortillas. **Add chicken or beef** 2.50

Fajitas Del Mar 22.95

Shrimp, scallops, lobster, grilled red onions, red peppers and mushrooms. Served with black beans, arroz poblano, fiesta cabbage and salsa blanca.

Combinaciones

Served with rice & beans.

Taco and Enchilada filling choices are:

Shredded Beef, Shredded Chicken or Picadillo. Enchiladas may be ordered with cheese (Jack & Cheddar) and a choice of salsa roja (red) or salsa verde (green). Add guacamole or sour cream 1.50

1. **Chicken or Beef Tacos (2)** Add a taco for 2.50 12.95

2. **Enchilada, Chile Relleno** 13.95

3. **Enchilada, Taco** 13.95

4. **Taco, Chile Relleno** 13.95

5. **Two Enchiladas** 13.95

6. **Taco, Enchilada, Chile Relleno** 14.95

7. **Enchilada, Bean Burrito, Taco** 14.95

8. **Chile Relleno, Tamal, Enchilada** 14.95

9. **Enchilada, Tamal, Taco** 14.95

10. **Macho Grande Combination** 21.95

Chef's Sampling of Mexican Favorites: Carne asada, chicken taco, cheese enchilada, tamal, chile relleno, served with guacamole, rice, beans and salsa fresca.

CARNE Beef

Carne Asada Tampiqueña

Grilled tender carne asada topped with grilled onion and roasted mild green chile, accompanied by a cheese enchilada, Mexican rice, refried beans, home-made flour tortillas and guacamole. 19.50

Carne Asada & Grilled Shrimp

Our tender carne asada paired with three large grilled seasoned shrimp, served on a bed of Mexican rice with refried beans and guacamole. 19.95

Especial de la Casa

Marinated and grilled carne asada served with a cheese enchilada, bean tostada and served with Mexican rice and guacamole. 19.50

Steak Ranchero

Tender strips of sirloin sautéed with green peppers, onion, tomatoes and cilantro, then simmered in a delicious ranchero sauce, served with Mexican rice, refried beans and fresh flour tortillas. 15.75

Carne Asada Tacos

Two soft corn tortilla filled with tender carne asada strips, served with refried beans, guacamole, pico de gallo and our roasted salsa quemada. 15.75

Burrito Carne Asada

A large burrito filled with marinated carne asada and pico de gallo, topped with a delicious salsa roja and melted cheese, served with refried beans and homemade guacamole. 15.75

Chile Colorado

Tender beef simmered in a mild red chile sauce and served with Mexican rice, refried beans and handmade flour tortillas. 15.75



POLLO Chicken

Mango Chipotle Chicken

Seasoned grilled chicken breast served on a bed of mango chipotle salsa, served with arroz poblano and cilantro lime fiesta slaw. 15.75

Grilled Chicken & Mango Quesadilla

A large handmade flour tortilla with melted cheese, seasoned grilled chicken and zesty mango, served with a jalapeño cream sauce. 14.50

Chicken Fajita Quesadilla

A grande quesadilla filled with melted cheese and chicken fajitas, served with guacamole and sour cream. 14.50

Pollo Asado

Boneless chicken breast seasoned in a mild achiote sauce and grilled to perfection, topped with sautéed vegetables and served with black beans and cilantro lime fiesta slaw. 14.95

Pollo en Mole Pipian Verde

Chicken tenders sautéed in our pumpkin seed mole verde sauce, served with arroz poblano, charro beans and cilantro lime fiesta slaw. 14.95

Pollo Mole Poblano

Sautéed chicken tenders cooked in our original mole poblano sauce. Topped with fresh onion, sesame seeds and served with Mexican rice and beans. 15.50

Grilled Chicken & Avocado Tacos

Soft corn tortillas with seasoned strips of grilled chicken breast, shredded cabbage, sliced avocado and our special white sauce. Served with a concha black beans, cilantro lime cabbage and pico de gallo. 14.95

MARISCOS Seafood

Seafood Enchiladas Supremas

Two corn tortillas stuffed with lobster, shrimp and pescado blanco, topped with a creamy jalapeño sauce, served with black beans and Julienne vegetables tossed in cilantro lime dressing. 19.50

Tequila Lime Shrimp

Shrimp sautéed to perfection in a tequila lime butter seasoned with garlic and cilantro over Mexican rice, served with black beans. 19.95 **Our signature dish!**

Camarones ala Diabla

Large shrimp in a rich and spicy chipotle salsa to create our tastiest dish ever! Served over Mexican rice with black beans and cilantro lime fiesta slaw. 19.95

Mahi-Mahi in Creamy Cilantro Sauce

Grilled mahi mahi topped with our fabulous cilantro lime cream sauce, served with black beans, arroz poblano and jicama slaw. 17.50

Shrimp & Avocado Crisp Special

A crispy flour tortilla decadently topped with refried beans, camarones rancheros, melted cheese, sliced avocado, tomato, guacamole and sour cream. 16.25

Seafood Chimichanga

Shrimp, lobster and pescado blanco in creamy jalapeño sauce in an oversize crispy flour tortilla, topped with a mild jalapeno sauce and served with black beans and julienne vegetables tossed in cilantro lime dressing. 19.50



SEAFOOD TACOS

Grilled Fish Tacos

Grilled pescado blanco in soft corn tortillas topped with cabbage and salsa blanca, served with pico de gallo, black beans and cilantro lime fiesta slaw. 15.50

Tacos de Mariscos

Soft corn tortillas generously filled with shrimp scallops, and lobster, accompanied with grilled onion, red peppers and mushrooms, served with black beans, fiesta slaw and a side of salsa blanca. 18.95

Ensenada Fish Tacos

Crispy battered pescado blanco in soft corn tortillas with cabbage, pico de gallo and a spicy Ensenada salsa, served with black beans and cilantro lime fiesta slaw. 15.50

Tacos de Pescado Tropicales

Grilled pescado blanco with pineapple mango salsa in soft corn tortilla topped with sour cream jalapeño sauce. Served with jicama slaw and black beans. 15.50

Crispy Shrimp & Mango Tacos

Crispy spicy shrimp in soft flour tortillas, topped with cabbage, pico de gallo mango and white sauce, served with jicama slaw, black beans and chipotle sauce on the side. 16.25

FAVORITAS

Guadalajara Chimichanga

A large flour tortilla filled with either chicken, beef or picadillo, rice, beans and deep-fried. Topped with salsa roja, cheese and sour cream. Served with rice and beans. 14.75

Burrito de Guadalajara

A large burrito filled with your choice of seasoned picadillo, shredded beef or chicken and refried beans, topped with a cream white sauce, served with rice and beans. 14.75

Pollo Fundido

Crispy folded flour tortilla filled with seasoned shredded chicken, covered with cheese sauce and melted cheese. With rice and sour cream. 14.95

Especial de Flautas

Three crispy rolled, flour tortillas filled with chicken and served with guacamole sour cream, salsa ranchera, rice and beans. 14.95

Sopes Surtidos

Three corn meal cakes filled with refried beans and your choice of picadillo, Carnitas, shredded chicken or beef. Topped with lettuce, tomatoes, Mexican cheese and sour cream. 14.95

Tamales de Pollo

Two large homemade chicken tamales topped with a delicious salsa espanola, served with Mexican rice and refried beans. 14.95

Enchiladas De Guacamole

Two guacamole enchiladas with your choice of shredded chicken or beef, topped with salsa roja, melted cheese, garnished with slices of avocado. Served with refried beans and Mexican rice. 15.50

Enchiladas Suizas

Enchiladas prepared with seasoned shredded chicken and green chilies, topped with salsa verde, cheese and sour cream. Served with rice and beans. 14.95

Enchiladas Guadalajara

A shredded beef enchilada with salsa roja, a chicken enchilada with salsa verde topped with cheese and sour cream, served with rice and beans. 14.75

Chicken Mole Enchiladas

Pulled chicken enchiladas in mole poblano sauce, garnished with onion, contija cheese and sesame seeds and served with Mexican rice & beans. 15.50

Enchiladas Trio

A beef enchilada with salsa roja, a chicken enchilada with a creamy jalapeno sauce and a cheese enchilada with salsa verde served with Mexican rice and refried beans. 15.50

Enchiladas Verdes de Pollo

Seasoned shredded chicken in 2 corn tortillas topped with tomatillo sauce. Served with a concha of black beans and cilantro lime fiesta cabbage. 14.75

Cheese Crisp Special

A crispy flour tortilla covered with refried beans your choice of chile Colorado, shredded chicken or beef and topped with melted cheese, sliced avocados, tomato, guacamole and sour cream. 12.95

VEGETARIAN

Enchiladas de Vegetales con Queso

Two corn tortillas filled with sautéed spinach, jack cheese and julienne carrots, yellow squash, zucchini, green & red bell peppers and corn. Topped with tomatillo sauce and melted cheese and served with black beans and arroz poblano. 14.75

The Best No Fish Tacos

Seasoned zucchini fried crispy in a spicy batter and served in corn tortillas with cabbage, pico de gallo and our special sauce. Served with black beans and cilantro lime fiesta cabbage. 14.95

Rajas Poblanas con Elote

Sautéed chile poblano, corn, onion and potatoes topped with jack cheese. Served with refried beans, arroz poblano and corn tortillas. 14.75

Tostada Vegetariana

A crispy flour tortilla topped with black beans, pico de gallo, shredded lettuce, tomatoes, avocado, cheese, guacamole and sour cream. 12.50

Fiesta Fajitas

Tomatoes, onion, mushrooms, green & red bell peppers, yellow squash, zucchini and carrots sautéed in achiote sauce. Served with black beans, arroz poblano, guacamole, pico de gallo and corn tortillas. 16.25

Combination Vegetariana

Enchilada de vegetal, tostada vegetariana and a chile relleno. Served with arroz poblano & black beans. 15.95

PUERCO Pork

Carnitas á la Michoacan

Served with hot tortillas, guacamole, salsa and beans. 16.75

Cochinita Pibil

Flavorful Yucatan pork baked in achiote and fresh orange juice, served with marinated red onions, pickled yellow chiles, black beans and handmade flour tortillas. 14.95

Ultimate Green Burrito

Seasoned pork sautéed with onions, cilantro and peppers in a large handmade flour tortilla, with a tangy salsa verde and a sprinkle of cheese, served with refried beans, guacamole and sour cream. 14.75

Carnitas Mole Enchiladas

Covered in a rich mole sauce, seasoned pork enchiladas, onion and cilantro robed in soft corn tortilla, drizzled with sour cream and served with Mexican rice and frijoles de la olla. 14.75

Carnitas Enchiladas

Pulled pork enchiladas topped with salsa verde, cheese and onion, served with rice and beans. 14.75

Tacos de Carnitas

Two soft corn tortillas filled with carnitas. Served with a concha of charro beans, guacamole, pico de gallo, salsa chipotle and quemada. Garnished with cilantro and onion. 14.95

DAILY SPECIALS

MONDAY

Grilled Chicken & Avocado Enchilada

An enchilada filled with grilled chicken, jack cheese and jalapeños, topped with salsa roja, more cheese and avocado slices. Served with fiesta rice sauteed with fresh achiote vegetables and spinach. 14.25

TUESDAY

Cuatro Street Tacos

Two carne asada, two carnitas, topped with, pico de gallo and guacamole. Served with frijoles de la olla and salsa quemada on the side. 14.25

WEDNESDAY

Combinacion La Grande

Chile relleno, cheese enchilada topped with salsa verde, chile colorado burrito. Served with Mexican rice, beans and sour cream. 14.95

THURSDAY

Mango Chipotle Mahi-Mahi

Grilled filet of mahi-mahi, served with mango chipotle sauce and arroz poblano. Garnished with jicama slaw topped with cilantro lime dressing. 15.95

FRIDAY

Camarones Al Mojo De Ajo

Large shrimp sautéed in garlic lime butter. Served with arroz poblano and jicama slaw topped with cilantro lime dressing. 19.95

SATURDAY

Grilled Shrimp & Mango Salad

Shrimp sauteed in tequila, lime, butter, mango, garlic and cilantro on a bed of crisp spring mix salad and garnished with fresh avocado and mango. Served with spicy chipotle-mango dressing. 16.50

SUNDAY

Seafood Rellenos

Two grilled poblano chiles stuffed with shrimp, lobster and pescado blanco. Topped with creamy jalapeño sauce and served with black beans and arroz poblano. 17.95

DESAYUNOS

Breakfast served until 2:00 pm.

Served with corn or handmade flour tortillas, rice & beans

Huevos Rancheros

Fried eggs on tortillas with Española sauce. 10.95

Machaca

A typical morning dish of shredded beef, scrambled eggs, tomatoes, mild peppers and onions. 10.95

Carne Asada & Huevos Rancheros Especiales

Huevos Rancheros with guacamole, salsa fresca, and a carne asada steak. With rice and beans. 15.95

Guadalajara Omelette

Three egg omelette with cheese, California chiles, avocado, Española sauce and cheese on top 10.95

Huevos con Chorizo

Spicy Mexican sausage scrambled with two eggs. 10.95

Chilaquiles Con Huevo

Corn tortillas lightly fried cooked in spicy salsa and topped with cheese. Served with two eggs. 10.95

A LA CARTE

Taco	Beef or Chicken	5.95
	Carne Asada, Fish or Carnitas	6.95
Burrito	Bean & Cheese	6.50
	Beef or Chicken.....	6.95
Enchilada	Cheese	5.95
	Beef or Chicken.....	6.75
Tamal	6.95
Chile Relleno	6.95
Beans	3.95
Rice	3.95

BEBIDAS Beverages

Iced Tea.....	3.50
Coffee, Milk, Herbal Tea	3.50
Mineral Water	3.75
Horchata, Jamaica (one free refill).....	3.75
Soft Drinks Large (with refills).....	3.50

Dear Customer:

Our food and sauces are prepared fresh daily. We do not use preservatives or MSG. We only use vegetable oil, except for carnitas, tamales and flour tortillas. **ALLERGIES?** Please be aware that our pipian and mole sauce do contain peanut oil. Please alert your server to any food allergies. Tax will be added to the prices of food and alcoholic beverages.

We are not responsible for lost articles. **HEALTHY MEXICAN COOKING WITH LOWER CALORIES** 🌱

PARTIES • BANQUETS • FOOD-TO-GO

Casa Guadalajara cuisine packaged family style and ready to be served in minutes. Ask your server for more information.

CALL AHEAD AND WE CAN HAVE IT READY TO GO WHEN YOU GET HERE. and IF YOU ARE PLANNING A PARTY - LET US MAKE IT A FIESTA!

From the food to the decorations, entertainment and party favors, we can do it all.

Contact our Banquet Manager today at 619.295.5231

MARGARITAVILLE

TOP-SHELF

ROLLS ROYCE

Clase Azul Plata, Triple Sec, premium Sweet & Sour, shot of Grand Marnier on the side. 17.95

PATRON MARGARITA

Patrón Silver Tequila, Triple Sec, premium Sweet & Sour, Patron Citronge. sm 12.50 med 15.50

MILLIONAIRE

Don Julio Silver, Triple Sec, premium Sweet & Sour, Grand Marnier. sm 12.50 med 15.50

CLOONEY MARGARITA

Casamigos Blanco Tequila, fresh lime juice and agave nectar. sm 12.50 med 15.50

CASA NOBLE MARGARITA

Casa Noble silver, Patron Citronge, fresh lime, agave nectar. sm 11.75 med 14.75

CRISTALINO MARGARITA

"A Unique Margarita" Cristalino anejo, Grand Marnier, lime juice, agave nectar. sm 11.95 med 14.95

PREMIUM

DE LEON MARGARITA

De Leon, triple sec, Sweet & Sour. sm 11.50 med 14.50

PREMIUM SPECIAL

Choose one silver tequila: Don Julio, Jimador, Herradura, Corralejo, Casa Noble, 3 Generaciones, Cazadores, El Milagro, with Cointreau and Sweet & Sour. sm 11.75 med 14.75

SAUZA CADILLAC

Sauza Hornitos, Sweet & Sour, Triple Sec, Grand Marnier on the side. sm 11.75 med 14.75

VERDE MARGARITA

Tesoro Reposado, Midori, lime juice, agave nectar. sm 11.95 med 14.95

EL GALLO MARGARITA

Espolon silver, triple sec, Sweet & Sour. sm 10.50 med 13.50

CUERVO TRADICIONAL

Corralejo silver, triple sec, Sweet & Sour. sm 10.50 med 13.50

SPECIALTY

SKINNY AGAVE MARGARITA

100% Agave Silver tequila, agave nectar and fresh lime juice. sm 9.25 med 12.25

OLMECA ALTOS SKINNY

Olmeca Altos blanco, agave nectar, and lime juice. sm 10.50 med 13.50

HAND SHAKEN

Tequila Silver, Triple Sec, Sweet & Sour, on rocks. sm 8.50 med 10.50

FIESTA MARGARITA

Jimador Blanco, Triple Sec, orange, cranberry, pineapple juice and Sweet & Sour. sm 9.75 med 12.75

1800 COCO PINA

1800 Coconut Infused Silver Tequila, Triple Sec, pineapple juice, splash of Sweet & Sour. sm 10.50 Lg 13.50

POMERITA

La Pinta pomegranate tequila, silver tequila and premium Sweet & Sour. sm 10.95 med 13.95

SKINNY MEZCAL

El Silencio Mezcal, lime juice, and agave nectar. 14.25

SPICY CUCUMBER

Casamigos Blanco Tequila, Triple Sec, fresh lime juice, muddled serrano chiles and cucumber. sm 12.75 med 15.75

TAMARINDO-CHAMOY MARGARITA

Hornitos plata, tamarindo, Sweet & Sour, chamoy. Sm 10.50 med 13.50

MARGARITAS DE LA CASA

STRAWBERRY • RASPBERRY • PEACH
BANANA • LEMON LIME • MANGO

sm 7.95 med 9.50 lrg 10.95 Add 2.00 for Midori

Welcome to Casa Guadalajara!

The vibrant and colorful entrance to Old Town, Casa Guadalajara has long been known for its festive décor, trumpeting mariachis, lush patios, "Birdbath Margaritas" and authentic Mexican cuisine. The popular eatery shines in Diane Powers' Bazaar del Mundo Restaurant

Group, which includes Casa de Pico in La Mesa, Casa de Bandini in Carlsbad and Casa Sol y Mar in Del Mar. The vision for Casa Guadalajara began years ago, when Powers discovered that the owner of "Romaine's Guadalajara Grill," originally on this corner, intended to cut down a majestic, 300-year-old California pepper tree on the property to make way for a parking lot. Instead, Powers purchased the property in 1995 and established Casa Guadalajara – saving the tree and making it the dramatic focal point of the restaurant's festive courtyard. From mariachis to margaritas, the Mexican city of Guadalajara is known as the birthplace of all things synonymous with "fiesta!" And in Old Town San Diego, the spirit lives on at Casa Guadalajara.

Fresh, Authentic Cuisine

Casa Guadalajara's extensive menu features traditional and contemporary cuisine, inspired by the regional villages of Mexico. Signature offerings include award-winning seafood dishes such as Ensenada Fish Tacos, Tequila Lime Shrimp, Chipotle Chile-inspired entrees and savory Salsa Quemada, as well as Pipian Verde, and Carne Asada Tampiqueña. With an emphasis on flavor and freshness, homemade Cilantro Lime dressing, salsas and sauces are made from scratch daily. We also encourage our guests to watch our delicious flour tortillas being handmade and served hot-off-the-grill. Hosting a party or a special event? Casa Guadalajara will bring the fiesta to you with our professional catering services, or host your gathering in our beautiful Garden Room or heated patio.

Sights and Sounds of Mexico

Our cuisine is presented with flair in beautifully detailed dining rooms and patios reminiscent of a welcoming Mexican hacienda. Our old wooden gates and doors, hand carved stone and tile fountains, colorful hand painted walls, wrought iron light fixtures, Mexican furniture and folk art, and outdoor dining under our beloved, giant California pepper tree provide a very special dining experience for you and yours. In addition to authentic food and décor, Casa Guadalajara brings the spirit of Mexico to life with lively performances from our mariachis. Diners are serenaded as these world-class musicians stroll through our dining rooms and patio, every evening from 6 to 9 p.m. Let Casa Guadalajara's spirit transport you to Old Mexico today!

Please come back soon and remember to visit our website: www.casaguadalajara.com