

..... S T A R T E R S

WHIPPED AUBERGINE 20 ^v
charred cascabel oil,
oven baked pita

MAYAN HUMMUS 20 ^v
chickpea, tahini, lemon, olive tapenade,
aleppo pepper, oven baked pita

JALAPENO + CUCUMBER 16 ^v
fresno chile, red onion, cilantro,
pink peppercorn, fresh lime

CHILE PULPO 27
grilled octopus, sweet corn puree, chives,
marcona almonds, chile de arbol

ALBONDIGA 28
slow braised wagyu meatball,
jitomate, dry jack, micro basil

KOBE A5 80
seared japanese wagyu,
whiskey barrel aged soy air

..... R A W B A R

TORRE DE MARISCOS

oysters, jumbo shrimp, lobster,
crab cocktail
185

oysters, mussels, jumbo shrimp, lobster,
king crab legs, lobster cocktail
375

+caviar 85

OYSTERS CASCARA MP
chef's daily selection
½ dozen

HAMACHI SERRANO 28
fresh lime, cucumber, pickled onion, crispy garlic

AJI PANCA TUNA SASHIMI 32
avocado, cucumber, black sesame

CEVICHE BLANCO 26
white fish, red onion, habanero, lime,
citrus supremes, cilantro
*vegan by request

BAHIA VIEIRA 28
sea scallop and striped bass aguachile, bergamot, ginger,
charred cucumber, sea beans, hand torn herbs

TUNA TIMBALE 34
house-made ponzu, avocado,
chili oil, lime air

CHAMPAGNE + CAVIAR 1250 1oz osetra caviar, dom perignon

..... S A L A D S

ARTICHOKE + MANCHEGO 18
arugula, pink peppercorn flakes,
lemon

YUCATAN SWEET CORN 20
romaine, white bean, sweet corn, jicama,
campari tomato, queso fresco, chile shallot
vinaigrette, crispy tortilla strips

HEIRLOOM TOMATO 24
watermelon, red onion, cilantro pesto,
balsamic, black truffle burrata

BEET + JICAMA 22
candied walnuts, citrus supremes,
whipped goat cheese
*vegan by request

A LA PLANCHA 20 ^v
grilled vegetables, romaine,
balsamic vinaigrette,
crispy garlic

..... T A Q U E R I A

seasonal rotating taco menu

ARRACHERA 20
wagyu skirt steak, caribbean jerk
marinade, cilantro, pineapple, red onion,
avocado crema, cotija

WILD MUSHROOM 20 ^v
wild mushrooms, caribbean jerk marinade,
cilantro, pineapple, red onion, avocado crema,
vegan cotija

DUCK CARNITAS 20
orange supreme, red onion,
serrano, garlic crema, chipotle
cherry salsa

TIGER SHRIMP 20
avocado tomatillo salsa,
jalapeño cabbage

AL PASTOR 18
jidori chicken, caramelized onion,
fresh cilantro, chile de arbol salsa

..... E N T R É E S

POLLO ASADO 45
half jidori chicken, herbs, tomato,
fresh peppers, mediterranean rice salad

PACIFICO STRIPED BASS 68
fennel citrus salad, salsa trio,
corn tortillas

DOVER SOLE 75
caper brown butter sauce,
chile de arbol, lemon brulee

TRUFFLE RISOTTO 42 ^v
wild mushrooms, parmesan fondue
add shaved black truffle MP
*vegan by request

WAGYU TOP CAP 110
6oz wagyu top cap, red wine jus,
triple inferno salt

FIRE GRILLED RIBEYE 142
10oz wagyu ribeye, parsnip puree,
roasted garlic, potato pave, red wine jus,
bone marrow

EARTH + SEA
8oz prime filet 65
8oz prime filet + poached lobster,
madeira cream sauce 120

MADERA BURGER 32
8oz casa ground beef blend, brioche bun,
roasted poblano, chili cheddar, balsamic
onions, dijon, fresno ketchup

CASA TOMAHAWK

44 oz bone in wagyu tomahawk, tomato and potato confit,
roasted garlic, smoked butter, black truffle 295
add shaved seasonal truffle MP

..... S I D E S

SEASONAL VEGETABLE 14 ^v

CONFIT TRUFFLE POTATOES 22

MAITAKE MUSHROOMS 18
*vegan by request

PAVE POTATOES 18

CHILI CHARRED BROCCOLINI 14 ^v

MEDITERRANEAN RICE 16 ^v



CASA MADERA

NOBLE 33
COLLECTION

executive chef: Abel Camargo follow/tag us: @thecasamadera