

STARTERS

CASA GUACAMOLE vg 19

tajín dusted mango, jalapeños, himalayan salt, plantain chips

MAYAN HUMMUS 18

chickpea, tahini, lemon, olive tapenade, aleppo pepper, oven baked pita
vg sub cucumber

BURRATA 38

fresh black truffle, truffle infused mayan honey, warm cilantro-garlic pita

JALAPEÑO + CUCUMBER vg 18

fresno chile, red onion, cilantro, lime

A5 TAJIMA WAGYU BEEF 65

Oita, Japan BMS 12
whiskey barrel aged soy, triple inferno salt

RAW BAR

HAMACHI SERRANO 29

lime, cucumber, chili crisp

CEVICHE BLANCO 28

white fish, red onion, habanero, lime, citrus, pepitas, cilantro, plantain chips

TORRE DE MARISCOS 115

six oysters, four jumbo shrimp, ½ maine lobster, ceviche blanco, casa mignonette

AJÍ PANCA TUNA SASHIMI 34

avocado, cucumber, black sesame, salt block

SALMON CRUDO 24

ginger-mango salsa, fresno chile, cilantro, aleppo pepper

OYSTERS CASCARA MP

chef's daily selection, casa mignonette

BRUNCH

SWEET

BERRY & MINT CRÊPES 24

casa berry compote, black currant syrup

BELGIAN WAFFLE 22

honey caramel, toasted almonds

CHIA & CACAO PUDÍN vg 18

tropical fruits, coconut shreds

TRUFFLE RICOTTA TOAST 24

black truffle, chili, mayan honey

CINNAMON CRUNCH FRENCH TOAST 21

cinnamon toast crunch, vanilla bean ice cream, cinnamon

MAYAN PANCAKES 21

spiced maple syrup, whipped mexican crema, fresh berries

PIÑA DEL PARAÍSO 31

watermelon, mango, jicama, cucumber, pineapple

SAVORY

TRUFFLE SCRAMBLE 27

parmesan, cracked black pepper, truffle oil

+ FRESH BLACK TRUFFLE MP

VEGAN PROTEIN BOWL 22

farro, JUST egg, sun-dried tomatoes, roasted chickpeas, lemon pepper dressing

BREAKFAST SANDWICH 24

turkey sausage, sunny side up egg, arugula, pesto, mozzarella, crispy onion, casa hot sauce

OMELETTE MEXICANO 22

wagyu beef chorizo, onion, fontina, bell peppers

CAPRESE OMELETTE 24

mozzarella, heirloom cherry tomato, basil, fresh pesto, EVOO drizzle

AVOCADO TOAST 21

artisan bread, radish, tomato, tajín, pea tendrils

+ POACHED EGG 5

MADERA BURGER 35

double A5 smashburger, cheddar americano, shaved onions, pickles, dijon, parmesan truffle fries

+ FRIED EGG 5

LOBSTER BENEDICT 42

poached eggs, citrus hollandaise, toasted brioche

SALADS

YUCATÁN CHOP 22

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

KALE + PECORINO 21

champagne vin, roasted garlic

CAESAR MEXICANA 21

little gem, baked masa, roasted pepitas, anaheim chili & cotija caesar dressing

FATTOUSH vg 22

red romaine, cherry tomato, tajín-dusted corn tortilla chips, queso fresco, red onion, cilantro, corn, cucumber, red radish, roasted ancho vinaigrette

+ add protein to any salad: FREE-RANGE CHICKEN 12 | CILANTRO-JALAPEÑO FLAT IRON* 16 | SALMON 16 | U-10 SHRIMP 20

SIDES

SAUTÉED SPINACH 8

TURKEY SAUSAGE 8

MIXED BERRIES 8

TOAST 6

WAGYU BEEF BACON 8

SPICY PATATAS BRAVAS 8

TORTILLAS & HONEY BUTTER 10

english muffin, sourdough, wheat, white

executive chef **justin abram** | @thecasamadera | thecasamadera.com

WEST HOLLYWOOD | TORONTO

v - vegetarian vg - vegan * consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness ** for parties of 8 or more a gratuity of 20% may be added to your final bill

COCKTAILS

RAYO DE SOL 19
aperol, passion fruit, mango popsicle,
orange, lemon, prosecco

PROSECCO & SEASONAL SORBET KIT 80
bottle of prosecco, assortment of seasonal sorbets,
fruit, garnish menagerie

ISLA MUJERES 18
flecha azul blanco, coconut, lychee, lemon,
pineapple, bubbles

CASA BLOODY MARIA 20
vodka or tequila

CASA MICHELADA 16
house miche mix, choice of beer

POG 22
tres generaciones reposado, orange juice,
organic agave, passion fruit,
guava, fire water

THE NOBLE MARGARITA 18
blanco tequila, cilantro, jalapeño, house spice blend,
salers gentiane, lime, agave

CASA TEPACHE 19
housemade charred pineapple tepache, mezcal,
lime, grapefruit zest, lemongrass

MAYAHUEL 22
amarás mezcal, pineapple, nopales & kiwi shrub,
mint, lime juice, fernet sidecar



CASA MARGARITA 18
blanco tequila, organic agave,
lime juice



PLAYA PARAÍSO 22
haku vodka or el tesoro blanco,
cucumber infused pineapple, watermelon,
garden of eden cordial, coconut water, eucalyptus air

WINES BY THE GLASS

sparkling

**DOMAINE DES DEUX
ROCHES CRÉMANT DE
BOURGOGNE BRUT** 18
burgundy, france
delicate bubbles, bright, fresh apple

BONDLE BRUT NATURE 35
champagne, france
*fresh red berries, crisp apple slices,
lemon peel*

rosé

PARA MARIA ROSÉ 15
santa barbara county, california
strawberry, orange blossom, hibiscus

RUMOR ROSÉ 20
côtes de provence, france
dry, round, crisp

white

**ALEXANA 'TERROIR SERIES'
CHARDONNAY** 20
willamette valley, oregon
elegant, lemon, toasted brioche

LA FETE DU BLANC 20
côtes de provence, france
full, floral, tropical

red

**ARESCA 'COSTARETO'
BAROLO** 25
piedmont, italy
summer in italy, ruby fruit, roses, herbs

**VINEYARD 29 'CRU'
CABERNET** 35
napa valley, california
structured, expressive, balanced

**RIED KARLSBERG
GRÜNER VELTLINER** 16
liechtenstein
transportive, bright pear, subtle citrus

**DR. H. THANISCH ERBEN
MÜLLER-BURGGRAEF
RIESLING KABINETT** 18
bernkasteler, mosel, germany
slightly sweet, gooseberry, cumquat

**LES VINS DE VIENNE
ST. JOSEPH SYRAH** 25
rhône valley, france
dry, soft texture, scents of black fruit

**STOLPMAN 'GDG'
GAMAY** chilled 16
santa barbara, california
thirst quenching, fresh berries, rosemary

**LA FORÊT GASSELIN
SANCERRE** 25
loire valley, france
light, citrus, minerality

WINDRACER PINOT NOIR 23
anderson valley, california
raspberry, anise, light

**CAYMUS
CABERNET SAUVIGNON** 45
california
blackberry jam, cherry vanilla, cocoa

DREAMCOTE PINOT NOIR
chilled 17
sta. rita hills, california
strawberry, warm baking spice, cracked pepper

MEMBERS ONLY

Premium Wines Offered By The Glass to Members Only

**CHIMNEY ROCK
CABERNET SAUVIGNON** 65
stags leap district, california 2021
black cherry, mocha, mint

**OVERTURE
BY OPUS ONE** 100
napa valley, california NV
plum, boysen berry, cedar

**FORTUNATE SON
'THE DIPLOMAT' RED BLEND** 115
napa valley, california 2019
black cherries, smoky herbs, mocha

**CHATEAU DE LA MALTROYE
CHASSAGNE-MONTRACHET** 70
burgundy, france 2021
honeysuckle, meyer lemon, toasted brioche finish

BEER

MODELO 8

NEGRO MODELO 8

PACIFICO 8

ZERO PROOF

ESTRELLITA 17
seedlip garden, epazote, prickly pear, lime juice, berry air

CASA SANGRITA 17
ritual zero proof tequila, mango habanero sangrita,
organic agave, basil

COFFEE

AMERICANO 5

COFFEE 4 | ESPRESSO 5

LATTE 6 | CAPPUCCINO 5

TEA CUP 5 | POT 12

CLASSIC BLACK

EARL GREY | GREEN

CHAMOMILE

@thecasamadera | thecasamadera.com

WEST HOLLYWOOD | TORONTO

v - vegetarian vg - vegan * consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness ** for parties of 8 or more a gratuity of 20% may be added to your final bill