GOLD COAST

CASA MEXICANA

DECADES OF CONSISTENT BLISS

Family-Owned & Operated Restaurant & Bar since 2007

Dine In - Take Away

Fully Licensed and BYO (bottled wine only)

Restaurant - BYO charge $4 per head.

Menu items and prices subject to change without notice.

Please Note: GF refers to items available in gluten free.

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APERITIVOZ (Appetizers)

SALSA DIP (GF)
Our delicious salsa, mild or spiced up to taste and served with warm corn chips. 15

FRIJOLE DIP (GF)
Savoury refried beans garnished with cheese and salsa, and served with warm corn chips. 15

CHILE DIP (GF)
Delicious minced beef with sauteed onions and a delicate blend of spices, mixed with beans and served with warm corn chips. 16

GUACAMOLE DIP (GF)
Avocado blended with onions, capsicum, tomato and a selection of spices, served with warm corn chips. 18

CHEESE DIP (GF)
Savoury melted cheese, blended with onion, capsicum and tomato, served with warm corn chips. 18

CASA DIPS
Choose any three of our dips served with warm corn chips. 38

ENTREMESES (Entrees)

NACHOS (GF)
Crispy corn tortilla chips topped with melted cheese and garnished with salsa, sour cream and guacamole. Add jalapeno peppers for some extra spice.
Add Beef, Chicken, Chile Con Carne or Frijoles for an additional 8
Small 20 Large 27

MACHOS NACHOS (GF)
Nachos served with a base of frijoles and a choice of Beef, Chicken, or Chile Con Carne.
Small 29, Large 36

NACHO WEDGES (GF)
Crispy potato wedges topped with melted cheese and garnished with salsa, sour cream and guacamole.
Add Beef, Chicken, Chile Con Carne or Frijoles for an additional 8
Small 25 Large 30

TAILOR THE SPICE TO YOUR TASTE!

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ENTREMESES (Entrees)

TAQUITOS (GF)

Two rolled corn tortillas filled with your choice of beef, chicken or mushroom, served crispy and garnished with salsa and guacamole. 15

FLAUTAS

Two rolled flour tortillas filled with your choice of beef, chicken or mushrooms, served crispy and garnished with salsa and guacamole. 15

POPPERS

Five bite-sized breaded jalapeno cheese pockets that are crispy deep fried. Served with hot salsa. 17

TACO (GF)

A crisp corn or soft flour tortilla shell filled with salsa, lettuce, and cheese, and your choice of filling.
Choose between Beef, Chicken, Chile Con Carne, Frijoles for 10, or Seafood for 13

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COMIDAS (Main Courses)

BURRITOS

A rolled 10" flour tortilla filled with your choice of filling and cheese. Served with a side of rice, frijoles, and fresh garnishes. (Can be GF)
Choose between Beef, Chicken or Chile con Carne for 33, or Seafood for 38

CASA ENCHILADA

A warm, corn tortilla filled with your choice of filling, smothered in a rich, flavorful red enchilada sauce, and topped with melted cheese. Served with a side of rice, frijoles, and fresh garnishes. (Can be GF)
Choose between Chicken, Beef, Chile con Carne for 29, or Seafood for 35

THE FAJITA

Your choice of tender beef, chicken strips or prawns marinated and sauteed with grilled onion, mushrooms and red and green capsicum brought to your table in a sizzling plate, accompanied by salsa, sour cream and cheese, and served with a side of four warm soft flour tortillas. (Can be GF)
Choose between Beef or Chicken for 44, or Seafood for 49

CHIMICHANGA

A crispy, golden-brown tortilla filled with savory fillings, deep-fried to perfection, and topped with zesty salsa and sour cream. Served with a side of rice, frijoles, and fresh garnishes.
Choose between Chicken, Beef, Chile con Carne or Frijoles for 36, or Seafood for 40

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COMIDAS (Main Courses)

QUESADILLA

A perfectly folded 10" flour tortilla filled with cheese and choice of filling. Topped with fresh guacamole, sour cream, and salsa. Served with a side of rice, frijoles, and fresh garnishes. (Can be GF)
Choose between Chicken, Beef, Chile con Carne for 35, or Seafood for 40

CASA ENCHILADA GRANDE

A choice of any two enchiladas with choice of your filling. Served with a side of rice, frijoles, and fresh garnishes.
Choose between Chicken, Beef, Chile con Carne or Frijoles for 35, or Seafood for 40
Can be topped with an extra egg for 3

ARROZ CON POLLO (GF)

Boneless marinated chicken strips sauteed with mushrooms, onions, red/green capsicum, and mixed with Mexican rice.
Also available in Beef for 39
or Seafood for 42

CASA TOSTADA (GF)

An open crispy corn tortilla topped with your choice of filling, lettuce, salsa and cheese. Served with a side of rice, frijoles, and fresh garnishes.
Choose between Chicken, Beef, Chile con Carne or Frijoles for 29

COLORADO (GF)

Choice of slow simmered beef chunks, chicken or chile con carne sprinkled with spring onions. Served with a side of rice, frijoles, and fresh garnishes. 35

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COMIDAS (Main Courses)

CASA PLATTER

Choose any enchilada and pair it with your choice of taco (crispy or soft shell). Served with a side of rice, frijoles, and fresh garnishes.
Choose between Chicken, Beef, Chile con Carne or Frijoles for 33, or Seafood for an extra 8

CASA TACOS

Three crisp corn or soft flour tortilla shells filled with salsa, lettuce, and cheese, and your choice of filling. Served with a side of rice, frijoles, and fresh garnishes.
Choose between Chicken, Beef, Chile con Carne for 31, or Seafood for 3 each taco

CASA POTATO SKINS

Two potato halves with your choice of beef, chicken or chile con came filling, topped with melted cheese. Served with a side of rice, frijoles, and fresh garnishes. 37

AVOCADO DEL MAR

A perfectly ripe avocado halved and stuffed with marinated prawns, then topped with melted cheese for a rich, indulgent finish. Served with a side of rice, frijoles, and fresh garnishes. 42

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~ HOUSE FAVOURITES ~

THE NACHOS

CHEESY POPPERS

BURRITOS

THE FAJITA

CASA ENCHILADA GRANDE

QUESADILLA

ICE-CREAM NACHOS

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COMIDAS VEGETARIANA (Vegetarian Main Meals)

CHEESE AND SALSA QUESADILLA

A perfectly folded 10" flour tortilla filled with cheese and salsa topped with sour cream, guacamole, and salsa. Served with a side of rice, frijoles, and fresh garnishes. 29

FRIJOLE QUESADILLA

A perfectly folded 10" flour tortilla filled with cheese, salsa, and frijoles topped with sour cream, guacamolServed with a side of rice, frijoles, and fresh garnishes. 30

VEGETARIAN FAJITA

Wedges sauteed witn seasonal mixed vegetables, onion, red and green capsicums, and mushrooms, brought to your table in a sizzling plate, accompanied by salsa, sour cream and cheese, and served with four warm soft flour tortillas. 39

"LA FRESCURA

DE LA TIERRA

EN CADA BOCADO"

BEAN AND CHEESE BURRITO

A rolled 10" flour tortilla filled with frijoles, salsa and cheese. Served with a side of rice, frijoles, and fresh garnishes. (Can be GF) 28

CASA VEGETARIAN

Spinach & Mushroom enchilada for 32
or Frijoles & Cheese enchilada for 26
Both served with a side of rice, frijoles, and fresh garnishes.

VEGETARIAN ARROZ

Grilled vegetables mixed with Mexican rice. Vegetables include wedges, mushrooms, onions, and red & green capsicums. 36

"THE FRESHNESS

OF THE EARTH

IN EVERY BITE"

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ENSALADES (Salads)

TACO SALAD

A hearty salad of crisp greens generously topped with your choice of shredded chicken, beef, chile con came or frijoles and served with corn chips, cheese, tomato, sour cream and guacamole. 35

GARDEN SALAD

A hearty salad of mixed greens, tomato, capsicum and avocados, served with a balsamic vinaigrette. 19

FAJITA SALAD

Strips of grilled fajita chicken, beef or prawns (8 extra) served on a fresh garden salad garnished with sour cream, guacamole and cheese. 35

CASA ENSALADA

Freshly served cos lettuce, tomato, capsicum, and cheese, drizzled with a zesty honey and lemon dressing. 16

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COMIDAS NINOS (Kids Meal)

All kids' meals served with a kids Mexican punch or non-alcoholic lemon margarita. 16

KIDS PIZZA

A six-inch soft flour tortilla with a tomato sauce base topped with beef or chicken and cheese.

KIDS WEDGES

Potato wedges with melted cheese served with sour cream, guacamole and kids salsa (unspiced).

KIDS ARROZ

Beef or chicken served over a bed of rice.

KIDS TACO

A crispy corn or soft flour tortilla with your choice of beef or chicken and topped with lettuce, salsa and cheese. Served with wedges.

CHICKEN FINGERS

Lightly breaded and fried Chicken strips served with wedges.

KIDS NACHOS

Crispy corn tortilla chips with melted cheese topped with sour cream, guacamole and kids salsa (unspiced).

KIDS BURRITO

A mini burrito filled with beef or chicken and melted cheese, served with rice.

A LA CARTE (Side Items)

CHEESE 3

SOUR CREAM 3

GUACAMOLE 4

SALSA 3

HOT SALSA 3

4 SOFT-FLOUR TORTILLAS 8

SIDE BOWL OF CORN CHIPS 6

SIDE BOWL OF CHICKEN 10

SIDE BOWL OF BEEF 10

SIDE BOWL OF CHILE 10

SIDE BOWL OF FRIJOLES 6

SIDE BOWL OF RICE 6

SIDE BOWL OF SALAD 6

JALAPENO PEPPERS 3

CLASSIC FAVOURITES

ICE-CREAM 5

CHOCOLATE MOUSSE 8

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SWEET ENDINGS (Desserts)

For sweet lovers. 16

CHOCO CHIMI

A rich chocolate mousse filled mini burrito laced with chocolate syrup and served with a cloud of whipped cream and ice-cream.

CHOCOLATE TACO

Two brownie wedges with a scoop of vanilla ice-cream laced with chocolate syrup and chocolate dusting. Served with a cloud of whipped cream.

ICE-CREAM NACHOS

A large scoop of vanilla ice-cream surrounded by cinnamon crisps, laced with honey and topped with cinnamon sugar.

CASA MEXICAN PUDDING

Our answer to your favourite sticky date pudding, laced with caramel. Served warm and with a scoop of ice-cream.

ICE-CREAM FLAUTAS

Crispy flour tortillas with a delicious apple and cinnamon filling laced with honey and garnish with cinnamon sugar. Served with a scoop of ice-cream and whipped cream.

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NON-ALCOHOLIC DRINKS

NON-ALCOHOLIC MARGARITAS 7

MEXICAN PUNCH

"A refreshing, fruity, non-alcoholic mix"
GLASS - 5 | LITRE - 12

SOFT DRINKS

Coke, Coke no sugar, Lemonade, Lift, Fanta, Raspberry
GLASS - 6 | LITRE - 14

LEMON, LIME AND BITTERS 6

ORANGE/APPLE/PINEAPPLE JUICE 5

SPARKLING WATER 5

MILKSHAKE 10

Chocolate, Caramel, Banana, Strawberry, Lime, Pineapple, Blue Heaven, Vanilla, Cherry-Ripe or Choc Banana

BEERS

LOCAL

XXXX Gold - 9
Tooheys Extra Dry - 9

LIGHT BEER

Hahn Light - 8

IMPORTED

Corona - 11
SOL - 10
Please ask the staff for other available beers

CIDER

Apple cider - 10

SPIRITS

Served on the rocks with your favourite mixer - 14

TEQUILA

Tequila shots - 12
Premium tequila - 18

WINES

SPARKLING

Yellowglen Yellow - 12

WHITE

Wolf Blass Eaglehawk Sauvignon Blanc
Wolf Blass Eaglehawk Chardonnay
Banrock Station Moscato
GLASS - 10 | BOTTLE - 30

RED

Wolf Blass Eaglehawk Shiraz
Wolf Blass Eaglehawk Merlot
Wolf Blass Eaglehawk Cabernet Sauvignon
GLASS - 10 | BOTTLE - 30

SANGRIA

A refreshing red or white wine punch discovered in Spain and now popular throughout Mexico. Our Sangria is a combination of red or white wine, spirits, syrup and fresh fruit.
GLASS - 10 | ½ LITRE - 20 | LITRE - 30

Please check the bar for additional drinks not listed in the menu...

~ CASA MARGARITAS ~

Our original frozen margarita with Tequila, Triple Sec, lemon and lime juices.

FRUIT MARGARITAS

– FROZEN LEMON –

GLASS 15 | FISHBOWL 36

– STRAWBERRY –

– MANGO –

– TROPICAL –

– PINEAPPLE –

GLASS 18 | FISHBOWL 40

LIQUEUR MARGARITAS

GLASS 22 | FISHBOWL 45

AQUA THUNDER: Lemon margarita with blue curacao, banana & melon liqueur

AREE-BA STRAWBERRY: Strawberry margarita with strawberry liqueur

BAJA BOAT: Tropical margarita with banana & peach liqueur

BANANA BITE: Lemon margarita with banana liqueur

BLUE MOON: Lemon margarita with blue curacao

CACTUS: Pineapple margarita with creme de menthe & blue curacao

CALYPSO: Pineapple margarita with coconut liqueur

CARRANZA: Lemon margarita with midori & galliano

EL GRECO: Strawberry margarita with ouzo & grenadine

FRUIT FEVER: Tropical margarita with peach liqueur

FRUIT TINGLE: Strawberry margarita with blue curacao & grenadine

GRASS HOPPER: Lemon margarita with creme de menthe

ILLUSION: Pineapple margarita with blue curacao & midori

~ CASA MARGARITAS ~

Our original frozen margarita with Tequila, Triple Sec,
lemon and lime juices.

LIQUEUR MARGARITAS

GLASS 22 | FISHBOWL 45

MANGO DURANGO: Tropical margarita with mango liqueur

MANGO MADNESS: Mango margarita with banana liqueur

MEXICAN MOON: Lemon margarita with malibu & blue curacao

MIDORI: Lemon margarita with midori

ORANGE BLOSSOM: Lemon margarita, OJ & cointreau

PEACH PARADISO: Peach margarita with peach schnapps

RED ROCKET: Lemon margarita with peach schnapps

RUN FOR THE BORDER: Tropical margarita with banana & melon liqueur

SOMBRERO: Strawberry margarita with peach liqueur

SONARA: Pineapple margarita with banana & melon liqueur

SPLICE: Pineapple margarita with midori

SUNRISE: Lemon margarita, OJ, cointreau & grenadine

SUNSHINE: Tropical margarita with banana liqueur

SWEET SIESTA: Tropical margarita with creme de menthe & malibu

It all started with a family...

...a handful of secret recipes, and an unwavering commitment to quality.

When we first opened in Melbourne in 2007, our passion was clear: to bring the ***refined artistry*** of authentic Mexican cuisine to life — with precision, elegance, and heart.

Then, the sun began calling our name. We packed our bags, our spices, and our spirit of hospitality, and headed north — finding our new home on the ***beautiful Gold Coast***.

Today, we've planted our roots in the sand. While our location has changed, our promise has not. For two decades, the secret to our story has remained the same: ***consistency*** — serving the same high-quality, meticulously crafted food that has defined us from day one.

This is more than a restaurant — it's our journey. And we're honored to share a plate of it with you.

Welcome to the family.
Not just your restaurant — it's our **CASA**.

DESIGNED by JOHN RYAN: olaivar.johnryan@gmail.com