CASA MORALES

STARTERS

GUACAMOLE 15
topped with pumpkin seeds, chochoyotes and crispy parsley.

TUNA TOSTADA 17
tuna and avocado on a crisp corn tostada with smoky morita mayonnaise.

SCALLOP AGUACHILE 26
creamy green aguachile, lemon mayonnaise, lumpfish caviar and a crispy potato taco.

SHRIMP & OCTOPUS COCKTAIL 24
shrimp and octopus in a tangy tomato sauce with avocado.

GRILLED PROVOLETA 21
grilled provolone topped with pork chistorra and seed salsa macha.

TIRADITO DE PAPADA 24
lightly seared pork jowl, piquín chile dressing, serrano mayonnaise, fresh citrus and avocado.

GRILLED SHORT RIBS 27
grilled short ribs finished with cactus chimichurri.

POTATO FLAUTAS 15
two crisp corn tortillas rolled around a creamy potato filling, topped with red salsa, crema and Cotija cheese.

SOUPS & SALADS

POBLANO CREAM SOUP 15
creamy roasted poblano pepper soup.

ROASTED CORN SALAD 17
sautéed spinach, pine nuts, roasted corn and shaved Parmesan.

CHARRED CAESAR 17
grilled baby romaine, caesar dressing, crispy chorizo and Parmesan.

¡Buen provecho!
/ bwen pro·ve·cho / — enjoy every bite.

TACOS & ANTOJITOS

1 piece each

AAA RIB EYE CACHETADA 14
grilled AAA rib eye, avocado purée and melted cheese on a flour tortilla.

PORK CHEEK AL PASTOR TACO 12
al pastor pork cheek, grilled pineapple, onion and cilantro on a corn tortilla.

CHICKEN ENMOLADA 14
corn tortilla filled with chicken, topped with sweet and spicy mole, crema and sesame seeds.

MUSHROOM & POBLANO TACO 10
sautéed mushrooms and creamy poblano strips on a corn tortilla.

MAINS

SONORA-INSPIRED RIB EYE · 16 OZ 65
grilled AAA rib eye, cheese-stuffed chile and a flour tortilla filled with northern-style beans.

WHOLE ROASTED CORNISH HEN 45
marinated in chiles and citrus, with creamy chorizo rice and pickled chiles.

SEA BASS AL AJILLO 45
oven-roasted, with a citrus-infused guajillo and garlic sauce, potato purée and roasted kale.

ORANGE & CHILE GLAZED PORK BELLY 35
glazed with orange and chiles, with potato purée and plantain.

OCTOPUS AL PASTOR 42
grilled, with pineapple, crispy potatoes and a charred corn tortilla filled with northern-style beans.

Parties of 6+ will be charged 18% gratuities.

152 AUGUSTA AVE · TORONTO