



Casita del Campo

Casita del Campo is honored to welcome you to our fine Mexican restaurant. We are proud to celebrate over 63 years serving our beloved patrons.

Rudy and Nina del Campo opened Casita del Campo on May 15th, 1962 surrounded by the lush bohemian hills of Silverlake.

Rudy's first passion was to become a professional dancer. He realized his dream and performed on stage, television and film. His last dance gig was in the classic movie *West Side Story* as a member of the "Sharks." He transitioned into food and drink for his next career, and opened Casita del Campo in 1962. As a dynamic team, Rudy and his passionate Colombian wife Nina nurtured their business for decades. They transformed the restaurant from a small "casita" into a thriving artistic environment with many beautiful rooms and colorful patios to enjoy.

Today, our friendly and loyal staff welcome you with open arms and are here to serve you delicious food and "The Best Margaritas in Town!"

We are proud to provide a loving and welcoming place for All, and look forward to many more successful years serving you.

Viva La Vida!

Casita del Campo

1920 Hyperion Ave, Silverlake

Open seven days a week from 11 AM
for Brunch, Lunch and Dinner

Private events and private parties are
available by request. For more information
or reservations, call (323) 662-4255

www.casitadelcampo.net

Antojitos

Fresh Homemade Guacamole \$18

A tasty blend of avocado, tomato, onion, cilantro and lime juice. Served in a crispy flour tortilla bowl, with our hand cut tortilla chips.

Nachos \$20

Crispy corn chips, topped with refried beans, melted cheddar cheese, California red chile sauce, pico del gallo, sour cream and guacamole.

– Shredded chicken or beef add \$6

Quesadilla Tradicional \$15

Flour tortilla filled with jack and cheddar cheese, served with guacamole and sour cream. – Chicken or beef add \$6; Shrimp or steak add \$8

Quesadilla con Rajas \$14

Two corn tortillas filled with a combination of cheese & mild green chile strips.

Casita's Special \$22

Six delicious crispy mini tortillas; 3 topped with chicken, beans, jack cheese and sour cream. 3 topped with beef, beans, cheddar cheese and fresh guacamole. Served with chopped tomatoes and peppers. Delicious!

Taquitos con Guacamole \$17

Three hand rolled crispy corn tortillas filled with beef, chicken, or potato served with sour cream and guacamole.

Sweet Corn Tamales \$16

Two delicately sweet tamales filled with raisins and jack cheese.

Queso Fundido \$16

Melted Jack cheese served in a crispy flour tortilla shell topped with Mexican chorizo or mushrooms. Classic!

Shrimp Ceviche \$24

Chopped juicy prawns marinated in citrus served with cucumber, onion, tomato and topped with avocado.

Soup & Salads

Sopa de Albondigas \$12

A slow simmering Mexican broth with vegetables and hand crafted meatballs. A house specialty!

Abuelita's Lentil Soup \$11

Delicious lentils with fresh vegetables. Vegan friendly. Love!

House Salad \$12

Mixed greens with your choice of blue cheese, ranch, Italian, thousand island, or creamy cilantro dressing.

Tostada Salad \$17

A crispy flour tortilla shell filled with refried beans, beef or chicken, lettuce, fresh salsa, sour cream and guacamole. – Grilled steak or shrimp add \$6

Vegetarian Tostada Salad \$16

Steamed vegetables, white rice, black beans, lettuce, fresh salsa and guacamole. Served in a crispy flour tortilla shell.

Grilled Chicken Salad \$22

Mixed greens topped with grilled chicken, shredded cheese, tomatoes, red onion, avocado, cilantro and a delicious cilantro dressing. –Grilled steak or shrimp add \$6

Entrées

Served with Mexican rice, refried beans,
& soup or salad (tortillas upon request).

For Combinaciones, add \$6 to substitute for a chicken
or beef enchilada and add \$8 for shrimp enchilada.

Combinación Uno \$19
Cheese enchilada and beef taco.

Combinación Dos \$20
Cheese enchilada and chile relleno.

Combinación Tres \$21
Cheese enchilada and beef tamale.

Combinación Cuatro \$21
Two crispy tacos. Chicken, beef, or potato.

Pancho Villa \$26
Three item combination includes: cheese
enchilada, beef taco and chile relleno.

Taquitos \$20
Three hand rolled crispy corn tortillas filled
with beef, chicken, or potato. Served with
guacamole and sour cream.

Chimichanga \$20
Tender shredded beef or chicken rolled in a
flour tortilla and fried to a pastry like flakiness.
So savory!

Machaca \$24
Shredded beef scrambled with eggs, tomatoes,
onions and bell peppers.

Enchiladas

Served with Mexican rice, refried beans,
& soup or salad

Enchiladas Rancheras \$22
Two cheese enchiladas served with our very
own delicious California chile sauce and topped
with sliced mild chile, sour cream and
guacamole.
– Chicken or beef add \$6

Enchiladas Suizas \$26
Two chicken enchiladas topped with green
tomatillo sauce and melted jack cheese.
Served with sour cream and guacamole.

Enchiladas Mole Poblano \$27
Two chicken enchiladas topped with a
special sauce blended with 15 unique
Mexican ingredients. Served with guacamole
and sour cream.

Crab Enchiladas \$29
Topped with green tomatillo sauce, sour cream
and avocado slices. Delicious!

Enchiladas Vegetarianas \$24
Filled with spinach, corn, mushrooms and
tomatoes. Topped with a delicious tomatillo
sauce and melted jack cheese. Served
with plantains.

Shrimp Enchiladas \$28
Topped with a green tomatillo sauce, jack
cheese, sour cream and guacamole.

Thank you for dining with us! We are not responsible for lost or stolen articles.
A 18% gratuity will be added to parties of six or more.

Follow us on   @casitadelcampo

www.casitadelcampo.net

Viva La Vida!

Specialties

Served with Mexican rice, refried beans, & soup or salad (tortillas upon request).

Carnitas \$28

Slow roasted pork prepared with our secret recipe. Served with a side of pico de gallo and guacamole. A house favorite. Mmmm...so tasty!

Chile Verde \$26

Tender diced pork in our special green tomatillo chile sauce. A favorite!

Cochinita Pibil \$28

Delicious pork tenderloin marinated with assorted achiote chili and fruit juices slowly baked to perfection. Served with pickled red onions, white rice, black beans and tortillas.

Chile Colorado \$26

Juicy diced beef in a California red chile sauce. Superb!

Pollo al Cilantro \$26

Boneless diced chicken breast sautéed in butter, olive oil, garlic, onion and cilantro. Super delicious!

La Milanesa \$25

Tender, breaded chicken breast, served with mashed potatoes and calabacitas.

Pollo Mole \$28

Tender chicken filets topped with a special blend of fifteen Mexican ingredients including chocolate, pecans, almonds, sesame and raisins. Delicious!

Pollo México \$29

Half oven-roasted chicken marinated with fresh fruit juices and assorted spices, topped with achiote chile sauce. Served with a cheese enchilada in a green tomatillo sauce.

Arroz con Pollo \$25

A tasty dish of boneless white chicken and vegetables served on a bed of Mexican rice. Served with a side of beans and corn tortillas. Superb!

Steak Picado \$28

Delectable diced beef simmered in our homemade delicious sauce of tomato, bell peppers and onion.

Carne Asada \$30

Thinly sliced top sirloin steak cooked to perfection! Served with a cheese enchilada in a California chile red sauce.

Steak á la Tampiqueña \$29

Tender sirloin steak, served with a cheese enchilada in a green tomatillo sauce, a corn quesadilla and garnished with mild chile & onion strips.

Fajitas \$29

Your choice of either chicken, beef, or shrimp sautéed with tomato, onion, bell peppers and pico de gallo. Served sizzling hot directly to your table!

– Gigante Combinación w/shrimp, chicken and beef add \$8

Pozole \$23

Mexican Pork & Hominy Stew made fresh in house served with oregano, onion, cabbage, radishes, tostadas and salsa de arbol. (Only available Friday through Sunday. Limited quantity.)

Seafood

Served with soup or salad (tortillas upon request).

Camarones a la Veracruzana \$28

Delicious large shrimp sautéed in olive oil, onions, tomatoes, mixed bell peppers, capers and green olives. Served with white rice, black beans and plantains.

Camarones al Mojo de Ajo \$28

Large shrimp cooked in garlic, olive oil and cilantro. Served with white rice, black beans and plantains.

Mahi-Mahi \$29

Grilled and topped with red bell peppers, onions, cilantro and tomatoes. Served with white rice, black beans and plantains.

Salmon \$28

Pan fried and topped with a delicious spinach sauce. Served with white rice, black beans and plantains.

Arroz con Camarones \$28

If you enjoy shrimp, you'll love this plate! Shrimp simmered in tomato, mixed vegetables and garlic. Presented on a bed of Mexican rice.

Camarones a La Diabla \$28

Delicious fresh shrimp sautéed with a blend of spices and our special Diabla sauce mixed with bell peppers. Served with plantains, white rice & black beans. A little kick to liven it up!

Burritos

Bean & Cheese \$11

Steak Asada, refried beans and Pico de Gallo \$24

Chile Verde, with refried beans \$20

Chile Colorado Beef, with refried beans \$20

Shredded Chicken, with refried beans \$19

Steamed Vegetables, black beans, white rice, guacamole and Pico de Gallo \$17

Casita Breakfast Burrito \$20

Huevos a la Mexicana, scrambled eggs with tomato, onion and cilantro, potato, chorizo, refried beans and avocado. Side of Habanero Salsa.

Vegan

Tacos \$15

Two crispy hardshell or soft corn tortillas filled with black beans, shredded lettuce, salsa and avocado. Served with white rice.

Tostadas \$18

A combination of black beans, shredded lettuce, red cabbage, spinach, mushrooms, red cabbage, avocado and our delicious taco sauce. Served on two flat corn tortillas.

Enchiladas \$22

Two corn tortillas filled with spinach, corn, and mushrooms. Topped with our fresh vegan tomatillo sauce. Served with white rice and black beans.

Fajitas \$24

Sizzling organic tofu, bell peppers, broccoli, tomato and onion. Served with white rice, black beans, pico de gallo and corn tortillas.

Viva La Vida!

Cocktails

Add \$5.00 to top shelf tequila for all cocktails, both single and double.

Classic Casita Margarita \$16 dbl \$21
Traditional in every sense! Tequila, fresh squeezed lime juice and triple sec.

Fruit Margaritas \$19 dbl \$23
Strawberry, peach, banana, cranberry, melon, watermelon, mango, pomegranate, guava, ginger and jalapeño.

Cadillac Margarita \$19 dbl \$24
Premium tequila, fresh squeezed lime juice, triple sec and a splash of orange liqueur.

Smoky Margarita \$21 dbl \$26
Premium silver tequila, mezcal, triple sec and fresh lime juice.

Hibiscus Margarita \$20 dbl \$25
Premium tequila, fresh purée de Jamaica, triple sec and fresh squeezed lime juice.

Tamarindo Margarita \$20 dbl \$25
Top Shelf Tequila, freshly made puree de Tamarind, Agave & Fresh Lime Juice.

Cucumber Margarita \$20 dbl \$25
Premium Tequila Blanco, fresh muddled cucumber, organic agave, fresh lime juice and a tajin rim on the rocks.

Mexican Mule \$19 dbl \$24
Premium Tequila, Ginger Beer, Splash of Soda Water, Fresh Lime Juice & Mint.

Guava Mezcalita \$22 dbl \$25
Top shelf Mezcal, fresh purée de Guava, triple sec and fresh squeezed lime juice.

Piña Colada \$19
Tropical! Rum, pineapple and coconut. Served frothy.

Tequila Sunrise \$17
Tequila, orange juice and grenadine.

Paloma \$17
Tequila, Squirt, grapefruit juice, lime juice.

Mojito \$19
Rum, mint, muddled with sugar and a splash of mineral water.

Don Julio 1942 Tequila Añejo \$45

Clase Azul Tequila Reposado \$45

Mezcal - El Silencio, Madre, Pierde Almas, Illegal Joven, Illegal Reposado & Illegal Añejo

Premium Tequila and Mezcal Shots (See Drink Menu) \$17-\$55

Mexican Coffee \$18
Fresh brewed coffee with tequila and coffee-flavored liqueur. Topped with whipped cream and cinnamon.

For larger groups, we offer pitchers of margaritas. \$150

Beer & Wine

Negra Modelo, Bohemia, \$10
Dos XX, Tecate, Pacifico, Modelo Especial, Corona, Corona Light, Victoria, Bud Light

Nonalcoholic Beer \$9
Lagunitas INPA, Stella Zero, Corona Zero, Becks (non alcoholic)

Please ask server for \$10
Draft Beer selection (See Drink Menu)

Beer Pitchers \$45

Michelada \$12
Choose any beer and make it Bloody Mary Style! Served with a chilled salt-rimmed glass.

Cabernet, \$16 glass \$42 bottle
Merlot, Chardonnay, Pinot Grigio

Michelle Brut, \$15 glass \$42 bottle
Columbia Valley

Chandon Brut, California (split) \$18

Segura Viudas \$80 bottle
Brut Cava
Magnum, Spain, 1.5L

Soft Drinks & Juice

Soft Drinks/Juice \$4 & \$7
Pepsi, Pepsi Zero, Dr. Pepper, Orange Crush, Starry, Iced Tea, Lemonade, Raspberry Iced Tea, Blood Orange Sparkling, Orange, Cranberry, Pineapple, Grapefruit, Pomegranate, Tomato.

Bottled Water \$4
Sparkling Water \$6

Aguas Frescas \$10
Featuring freshly made Aguas Frescas including Cucumber Lime (pepino), Hibiscus (Jamaica), Horchata, and Seasonal Flavors made with agave

Breakfast

Served all day.

Mexican Omelette \$21

Jack and cheddar cheese omelette topped with salsa espagnole and peas. Served with Mexican rice and refried beans.

Huevos a la Mexicana \$21

Scrambled eggs with tomato, onion and cilantro. Served with Mexican rice and refried beans.
– Add \$3 for chorizo.

Huevos Rancheros \$22

Three eggs over easy topped with salsa espagnole and melted cheese resting on a corn tortilla. Served with Mexican rice and refried beans.

Casita Breakfast Burrito \$20

Huevos a la Mexicana, scrambled eggs with tomato, onion and cilantro, potato, chorizo, refried beans and avocado. Side of Habanero Salsa.

Chilaquiles \$19

Corn chips sautéed with a California red chile sauce or a green tomatillo sauce, melted jack cheese, and two fried eggs sunny side up. Served with Mexican rice and refried beans.

Steak & Eggs \$28

Grilled thinly sliced steak, Mexican style. Topped with two sunny side eggs and served with steak fries and refried beans.

Huevos con Chorizo \$23

Scrambled eggs with our savory chorizo. Includes rice and refried beans.

À La Carte

Taco \$9

Shredded beef, chicken, pork, or potato.
– Add \$3 for asada, shrimp, or fish

Enchilada \$12

Cheese, vegetarian, chicken or beef in a California red chile sauce or green tomatillo sauce.
– Add \$8 for crab, shrimp, or asada

Cheese Chile Relleno \$12

– Chicken or beef add \$6

Tamales \$15

Beef, chicken, or sweet corn served in an opened corn husk.

Cheeseburger with Steak Fries \$18

– Cheddar or jack cheese

Sides

Mexican or White rice \$4

Calabacitas \$8

Zucchini, tomatoes, corn and peppers

Papas \$7

Steak fries or mashed

Sliced Avocado \$8

Tortillas, Flour or Corn \$3

Salsa Habanero (hot) \$3

Salsa Brava (med.) \$3

Salsa Verde Picante (hot) \$3

Refried, Black, \$5

De la Olla Beans

Platanos Maduros \$9

Fried plantains served with sour cream

Homemade Guacamole \$6

Pico de Gallo \$4

Finely chopped tomato, onion and cilantro.

Sour Cream \$3

Dessert

Buñuelos \$10

Crispy flour tortilla chips dusted with cinnamon and sugar. Deliciously light!

Flan \$12

Homemade Mexican Custard topped with whipped cream and a cherry on top!

Churros \$10

Fresh hot churros served with dulce de leche.

Ice Cream \$8

Vanilla, Strawberry, or Mexican Chocolate

Love