

POOL SNACKS

Cheese board. Cheese board, sicilian olives, pickled veggies served with sourdough	\$540
Hummus & eggplant. Hummus, tahini, olive oil, marinated eggplant & Pita bread	\$210
Casa Joseph hamburger. Hamburger, Manchego cheese, caramelized onion, chipotle mayo & lettuce	\$350
Add extra bacon	+\$60
Tuna Sandwich. Brioche, confit local tuna, tartare sauce, served with baby potatoes	\$280
Spaghetti arrabiata. Homemade pasta, arrabiata sauce & Kalamata olives	\$340
Pizza Joseph Italian cured meat	\$300
Pizza Margarita & anchoas. Margherita pizza & anchovies	\$300
Guacamole & pico de gallo.	\$230
Guacamole Casa Joseph. Guacamole, pico de gallo, crispy grasshoppers & pork crackling	\$250

SALADS

Arugula and eggplant salad. Arugula, marinated eggplant, confit cherry tomatoes, crispy goat cheese, candied walnut & balsamic reduction	\$275
Caesar Salad. Cos lettuce, homemade dressing, parmesan, confit cherry tomatoes & crotones	\$265
Add Chicken	+\$ 75
Prawns	+\$190
Tuna Salad. Mixed lettuce, seared tuna w/ sesame crust, long beans, peanut sauce & citricus vinaigrettee	\$335

CEVICHES

Octopus ceviche. Octopus ceviche, chipotle mayo, avocado & corn chips	\$420
Peruvian seafood jelly. Friend seafood mix with sweet potato and peruana sauce	\$420
Green aguachile. Prawn cured in lime & olive oil, green homemade sauce, guacamole & crispy jalapeño	\$420
Black aguachile. Prawn cured in lime & olive oil, charred habanero sauce, cucumbre & avocado	\$420
Peruvian tiradito. Catch of the day cured in lime, aji dressing, esquite & roasted sweet potato	\$325
Black ceviche. Catch of the day cured in lime & olive oil, charred sauce & avocado	\$325
Tuna tostadas. Tuna tostadas marinated in sly sauce, aioli, avocado & pickled onion	\$385

TACOS

Rib eye tacos. Chargrilled Rib-ye tacos, herbed butter, green raw sauce & baby onions	\$455
Shrimp coconut tacos. Prawn & coconut Baja style tacos, pickled cabbage, avocado sauce & chipotle mayo	\$325
Fish tacos. Catch of the day tacos, pickled cabbage, crispy jalapeño & coriander	\$325
Mushroom barbecue tacos. Barbacoa style mushroom & zucchinis tacos & avocado sauce	\$325
Casa Joseph taco platter (8 tacos per serving) • Barbacoa style mushroom, ribeye, catch of the day Baja style, prawn & coconut • With cactus, baby onion & chiles toreados	\$950

EXTRAS

French fries.

French fries & alioli



\$145

Crudites.

Vegetable sticks, carrot, jicama & pepino



\$180



CASA JOSEPH

Beach menu



casajosephzicatela.com



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