

SIGNATURE TOSTADAS

- Tuna Tostada.** \$395
Crispy corn tostada topped with yellowfin tuna marinated in an Asian-style sauce, avocado, purée, and crispy caramelized onions.
- Joi Shrimp Tostada.** \$395
Crispy corn tostada topped with chintextle-seasoned shrimp, pickled onions, avocado purée, serrano chile slices and cilantro sprouts.
- Sweet Salsa Macha Fish Tostada.** \$395
Crispy corn tostada with avocado, fish tossed in sweet salsa macha, lime zest, crispy onions and cilantro sprouts.
- Shrimp Aguachile Tostada.** \$315
Crispy corn tostada topped with shrimp marinated in our signature green aguachile *spicy sauce*.

POOL SNACKS

- Tempura Shrimp Skewers (5 pcs).** \$545
Shrimp skewers in dark tempura batter served with citrus aioli, fresh mint and salmon roe.
- Classic Beef Burger.** \$395
Premium 80/20 beef patty topped with American cheese, caramelized onions, bacon, fresh greens and house burger sauce on a house-made bun. Served with French fries and spicy aioli.
- Grilled Chicken Burger.** \$355
Spice-marinated grilled chicken breast topped with melted provolone cheese, tartar sauce and fresh greens on a house-made bun. Served with French fries and spicy aioli.
- Club sandwich.** \$485
House-made brioche bread toasted on the griddle with herb-marinated chicken, smoked provolone cheese, Dijon mustard, whole grain mustard, jalapweño relish, pickles, bacon, lettuce, red onion, avocado, and sun-dried tomatoes.
- Guacamole with Tuna Chicharrón.** \$345
Freshly mashed avocado with lime, serrano chile and crispy tuna chicharrón served with aguachile saude.
- Guacamole Pico de Gallo.** \$255
Freshly mashed avocado mixed with pico de gallo, lime and salt.
- Charcuterie & Cheese Board.** \$675
Selection of salami, serrano ham, pepperoni, four house cheeses, crostinis, apricot jam, salsa macha, roasted walnuts and house-made pickles.
- Chickpea Hummus.** \$250
Creamy hummus made with chickpeas, tahini, olive oil, paprika and crispy chickpeas. Seerved with warm pita bread.

HOUSE PIZZAS

- Joseph Pizza.** \$355
House pesto topped with creamy burrata, arugula, serrano ham and a sweet vinaigrette.
- Cold Cuts Pizza.** \$345
Serrano ham, salami and pepperoni with pomodoro sauce and fresh mozzarella.
- Margherita Pizza.** \$345
House-made pomodoro sauce, fresh mozzarella, sun-dried tomatoes and fresh basil.

SALADS

- Caprese Salad.** \$275
Cherry tomatoes, fresh mozzarella, house pesto, basil and olive oil.
- Kale Salad.** \$295
Kale tossed in a citrus dressing with grapefruit and orange segments, roasted walnuts, goat cheese ans pickled red onion.
- Arugula Salad.** \$295
Fresh arugula, green apple, cherry tomatoes and feta cheese toseed in a Dijon mustard, honey and mint vinaigrette.

SIGNATURE TACOS

- Rib-Eye Tacos (3 pcs).** \$455
Grilled rib-eye topped with confit baby onions, martajada salsa and cilantro sprouts.
- Coconut Shrimp Tacos (3pcs).** \$395
Coconut-cruste shrimp topped with pickled red cabbage, avocado crema and chipotle mayo.
- Catch or the Day Tacos (3 pcs).** \$395
Baja-style fish tacos with tartar sauce, pickled red cabbage and cilantro sprouts.
- Mushroom Al Pastor Tacos (3 pcs).** \$355
Al pastor-style mushrooms with grilled pineapple, martajada salsa and cilantro sprouts.

JOI CEVICHERÍA

Tropical ceviches

Mestizo Ceviche. \$410
Fresh white fish with kiwi, pineapple, cucumbre, red onion, lime juice, pineapple juice and serrano chile.

Ancestral Ceviche. \$239
House-made tepache ceviche with pineapple, red onion, habanero chile, lime juice and costeño chile oil.

Tropical Coastal Ceviche. \$430
White fish ceviche with passion fruit, green apple, lime and chile.

Shrimp Aguachiles

Captain Blackbeard. \$239
Lime-cured shrimp with habanero oil, squid ink, avocado and cilantro sprouts.

Captain Redbeard. \$295
Red costeño-style aguachile with lime-cured-shrimp, costeño chile paste, avocado, onion and cilantro sprouts.

Joi Aguachile. \$395
Green aguachile with lime-cured shrimps, cilantro, white onion, serrano chile, pickled onion and Persian cucumber.

Tiraditos

Mulato. \$239
Tuna tiradito with dark sauces, avocado, jalapeño, pineapple and cilantro.

Zicatela Tiradito. \$255
Fish tiradito in pineapple sauce with charred pineapple relish and cilantro oil.

Peruvian Tiradito. \$495
White fish tiradito served with huancaína sauce, sweet potato and corn.

Note: Any dish may be prepared with tuna instead of fish upon request.

SIDES

French Fries. \$185
Crispy French fries served with spicy aioli.


Crudités. \$185
Fresh carrot, jicama and cucumber sticks.


Fresh Coconut. \$185
Fresh coconut water served with lime, Tajin and salt.




CASA JOSEPH

Beach Menu

 casajosephzicatela.com

 [casajosephzicatela](https://www.instagram.com/casajosephzicatela)

 954 152 9378

*This is a cashless establishment.