

CASA BOND

NOHO

TO SHARE

RAW OYSTERS *M/P*

Coast to Coast

TRADITIONAL GUACAMOLE *16*

Avocado, onion, cilantro, tomato, chile serrano, totopos

LOBSTER GUACAMOLE *29*

*Habanero, jicama, cilantro macho,
baked heirloom, corn tostadas*

CAVIAR GUACAMOLE *49*

Ossetra caviar, chives, crème fraiche, blini, blue corn sope

CEVICHEs

RIBEYE TIRADITO *29*

Prime ribeye, yuzu, salsa negra, marisquera, avocado mousse

AGUACHILE *31*

*Raw & cooked shrimp, octopus, razor clams, lime juice,
blend of 7 fresh & dried chiles, red onions, cucumber, avocado*

• LOBSTER CevICHE *29*

*Passion fruit-lychee citrus, fresh mango, chile de árbol,
pomegranate seeds, baked multigrain tostadas*

SHRIMP CevICHE *21*

*Lime juice, cucumber, red onions, avocado,
chile habanero, cilantro*

Consuming raw or undercooked products may increase the risk of foodborne illness.

20% gratuity will be added to the bill for parties of 5 or more guests.

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TACOS

BAJA FISH *9*

*Mahi Mahi, jicama, cucumber, mango
coleslaw, habanero aioli*

GOBERNADOR *12*

*Shrimp & steak on a flour tortilla,
chihuahua cheese, tomato, poblano*

QUESADILLA VERDE *14*

*Spinach-jalapeño-epazote, hand pressed tortilla,
Oaxacan cheese, cremini mushrooms*

QUESO FUNDIDO *14*

*Chihuahua & manchego cheese fondue,
Poblano rajás, flour tortillas
Chorizo +3 Skirt steak +4*

JÍCAMA SALAD *14*

Mixed gem lettuce, carrots, cucumber, poblano vinaigrette

- Add the Bond Caviar Experience to Selected Dishes

Available in 1/2 oz. or 1 oz.

SIDES

ESQUITES

Mayonnaise, lime, chile piquín

9

WILD RICE

5

WHITE ASPARAGUS

Grilled

12

REFRIED BEANS

5

ENTRÉE

CAMARONES DIABLA *29*

Shallots, chipotle spicy salsa, wild rice, plátano macho purée

ENCHILADAS SUIZAS *26*

*Green tomatillo, serrano creamy salsa, shredded
chicken, chef's blend of melted cheeses*

• PESCADO ZARANDEADO *35*

*Broiled butterflied branzino marinated
in annatto-guajillo, hand pressed tortillas*

DUCK CONFIT MOLE MIXTECO *49*

*32-ingredient house mole mixteco, mezcal,
rainbow carrots, white asparagus*

FOR TWO

Served with esquites, rice & tortillas

MIXIOTE DE CORDERO *49*

*Slow-braised Hidalgo-style lamb shank, aromatic
avocado leaves, salsa verde cruda*

COCHINITA PIBIL *39*

*Pork shoulder wrapped in banana leaf, achiote
paste, cured lime onion, habanero, chile tatemado*

PRIME BONE-IN RIBEYE *22 oz. 60*

Grilled, chile ancho, demi sauce, asparagus

EXECUTIVE CHEF: RODRIGO ABRAJAN

@CASABONDNOHO