

CASA BOND

N O H O

CEVICHES

SHRIMP CEVICHE 2I

Orange-lime citrus, coconut water, cucumber, red onions,
avocado, chile habanero, cilantro

AGUACHILE VERDE 2I

Fluke fish, cucumber, fresh lime, cilantro, árbol chile fresco, sea salt

LOBSTER CEVICHE 28

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

Indulge in a delicious trio tasting for 49

TACOS

BAJA FISH (2) 2I

Mahi Mahi, jícama, cucumber, mango coleslaw, habanero aioli
Make it three tacos for 30

★ GOBERNADOR (2) 24

Shrimp & steak on a flour tortilla, Chihuahua cheese, tomato, poblano
Make it three tacos for 30

AL PASTOR (3) 24

Achiote marinated pollo, onions, cilantro, roasted pineapple, salsa verde

SUADERO (3) 27

Slow-cooked beef brisket, onions, cilantro

SIDES

ESQUITES 9

Mayonnaise, lime, chile piquín

WILD RICE 8

ASPARAGUS 10

REFRIED BEANS 5

EXECUTIVE CHEF: RODRIGO ABRAJAN

TO START



RAW OYSTERS (6) 2I

Copps Island, Conneticut



TRADITIONAL GUACAMOLE 17

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

PISTACHIO GUACAMOLE 18

Avocado, grilled pineapple, cilantro, habanero,
tomatoes, lime, pistachios, totopos

Crudités +7

TO SHARE

QUESADILLA VERDE 14

Spinach-jalapeño-epazote, hand pressed tortilla,
Oaxacan cheese, cremini mushrooms
Pollo +6 Shrimp +9 Skirt steak +12

QUESADILLA DE LANGOSTA 19

Hand pressed flour tortilla, Maine lobster, aged Vermont
cheddar cheese, oyster mushrooms, white truffle oil

JÍCAMA SALAD 14

Mixed gem lettuce, carrots, cucumber, poblano vinaigrette
Shrimp +9 Skirt steak +12

N O H O VERDE 16

Organic mix greens, toasted walnuts, Anjou pears,
orange wedges, white truffle pecorino, cherry vinaigrette
Shrimp +9 Skirt steak +12

Chips +3 Salsa +3 Tortillas +5

ENTRÉE

HUITLACOCHÉ RAVIOLI 2I

Ricotta ravioli, poblano cream huitlacoche sauce,
white truffle oil, grana padano, epazote

HAMBURGUESA 23

8 Oz sirloin beef, Mexican chorizo,
Oaxacan cheese, guacamole, tajín fries

ENCHILADAS SUIZAS 26

Shredded chicken, green tomatillo, serrano
creamy salsa, Chef's blend of melted cheeses

CAMARONES A LA DIABLA 27

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

PESCADO ZARANDEADO 3I

Broiled butterflied branzino marinated
in annatto-quajillo, hand pressed tortillas

RIB EYE 39

12 Oz boneless rib eye, chile ancho
& malbec glaze, grilled asparagus

COCHINITA PIBIL 36

Pork shoulder wrapped in banana leaf, achiotepaste,
cured lime onion, habanero, chile tatemado

DUCK CARNITAS 45

Tender duck confit, alubias, pickled onions, jalapeño