

CASA BOND

— N O H O —

RESTAURANT WEEK

TO START

Choose one

PISTACHIO GUACAMOLE

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

QUESADILLA DE LANGOSTA

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

SHRIMP CEVICHE

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

ENTRÉES

Choose one

HUITLACOCHÉ RAVIOLI

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

ENCHILADAS SUIZAS

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

PESCADO ZARANDEADO

Broiled branzino filet marinated in annatto-guajillo, hand pressed tortillas

DESSERT

Choose one

PASTEL MIXTECO

Lava chocolate cake, pine nuts, mole mixteco, white toasted sesame seeds ice cream

CHURROS

Cinnamon dust, cajeta, chocolate sauce

COCKTAILS

Available add-ons only during Sunday dinner

CASA MARGARITA 10

Spicy +1 | Mezcal +3

DOWNTOWN 10

Pineapple infused pisco, grapefruit, angostura bitters

**NYC
RESTAURANT
WEEK®**

Summer 2025
Prix-Fixe Dinner \$60 per person

EXECUTIVE CHEF: RODRIGO ABRAJAN



@CASABONDNOHO