

LUNCH SPECIALS

Daily from 11am to 3pm. Served with black beans and rice.

EL BURRITO

A flour tortilla filled with black beans and rice with your choice of chicken, beef, or veggies. Topped with a mild chipotle tomato sauce, melted cheese and sour cream. \$13.95

AMERICAN TACOS

North of the boarder style! Two tortillas filled with your choice of chicken, beef, veggie, cactus or bean. Crispy or soft stuffed with chopped tomato, lettuce, cheese and sour cream. \$14.95

TACOS GUADALAJARA

Javier's hometown tacos! Soft corn tortillas with choice of grilled queso panela, chorizo, steak, pork, chicken or rajas with cilantro and onion. Served with 3 amazing sauces. \$15.95

TACOS DE LENGUA

A delicious delicacy! Slow cooked beef tongue in soft corn tortillas with cilantro and onion. Served with 3 amazing sauces. Our children's favorite taco! \$15.95

FISH TACOS ENSENADA STYLE

Grilled flounder cabbage, cilantro, and cheese in handmade soft corn tortillas. Served with black beans, rice, black bean and corn salad, roasted tomato salsa and cilantro cream sauce. 18.95

FLUTES (MOO, PEEP OR QUESO QUESO)

Two flour tortillas stuffed, rolled and fried. Topped with salsa fresca, guacamole, and sour cream. Choice of chicken, beef, veggies, bean or cheese. \$14.95

TOSTADA VAGABUNDA

Two crisp corn tortillas layered with beans, lettuce, cheese, guacamole and sour cream. Choice of chicken, beef, veggies, rajas and onion or portabella and onion. \$14.95

TAMALES

Fresh corn dough, wrapped and steamed, topped with a mild chipotle tomato salsa and sour cream. Choice of Chicken, rajas and queso or both. \$14.95

CHILES RELLENOS

Fresh fire roasted poblano peppers stuffed with cheese and topped with a mild chipotle tomato sauce and served with sour cream. \$14.95
With chicken, beef, veggie or portabellas and onion. \$17.95

CHILES EN NOGADA

Mexico's patriotic dish! Roasted poblano peppers stuffed with picadillo and topped with brandy walnut cream sauce and pomegranate seeds. \$17.95

As always, all of our rice beans and sauces are vegetarian and gluten free including our fresh corn tortillas Please specify if you are vegan. Substitutions are not recommended but, if possible, will be made with an appropriate charge.

ASK ABOUT TODAY'S PLANT BASED MEAT SUBSTITUTE.

A 20% Gratuity will be added to parties of six or more.

ENCHILADAS EN SALSA ROJA

The bosses favorite! Soft corn tortillas filled with chicken, beef, veggies, cheese, or any combination. Baked in a slightly spicy New Mexico red chili sauce and topped with onions, queso cotija, cilantro and sour cream. \$15.95

ENCHILADAS VERDES

Soft corn tortillas filled with chicken, beef, veggies, cheese, or any combination. Baked in a tart and zesty green tomatillo salsa. Topped with cilantro and sour cream. \$15.95

MOLE POBLANO

Javier's Abuela's recipe! Roasted chocolate, chilies, raisins, almonds and sesame seeds creating a slightly sweet and spicy aromatic sauce. Served as chicken, cheese or veggie enchiladas. \$15.95

MOLE VERDE

A nutty sauce with roasted sesame and pumpkin seeds, onion and garlic blended with green tomatillos and a touch of jalapeno. Served on chicken breast, veggies or a blend of both with choice of tortillas. \$15.95

LOS DOS MOLES

Half a dish of Mole Poblano and half a dish of Mole Verde. We provide a choice of tortillas and you do the rest! Served on chicken breast, veggies or a blend of both. \$16.95

CARNITAS

Seasoned chunks of roasted and fried pork. Served with onion, cilantro and roasted tomato salsa. Choice of flour or corn tortillas. \$15.95

CARNITAS EN SALSA VERDE

Seasoned chunks of roasted pork, chicharrones and nopales in a green tomatillo sauce. Choice of flour or corn tortillas. \$16.95

ARROZ CABEZON

Pork and chicken in a tangy pibil sauce made from the Mayan spice achiote. Served on a bed of rice and garnished with guacamole and pickled red onion. \$15.95

STARVING ARTIST SPECIAL

A large plate of our vegetarian black beans and rice with choice of tortillas and roasted tomato salsa. \$10.95

Half a Quesadilla

Half a cheese quesadilla served with black beans, rice and roasted tomato salsa. \$10.95
With beef, chicken or veggies. \$12.95

HOLA AND WELCOME TO CASA TINA'S!

Our story began sometime ago when Javier was a partner in Senor Frogs, Mazatlan, Mexico. He and his other Mexican partners (adventuresome bunch that they were) ended up with another Senor Frog's restaurant in Coconut Grove, Miami. About this time, I was fresh out of high school and ready to find a place to call home. I applied for a job at the popular Frogs and Javier (being the gentlemen that he was) pulled out my chair and immediately hired me. The attraction was instant... it seemed fate had brought these very different people together. We soon discovered that working and living together suited us fine and decided to formalize it all and tie the knot. Well, the restaurant's popularity grew and grew and soon everyone began to notice, so did my belly! So, on April 16, 1991, I gave birth to our first child, Christian Javier Avila.

And, although the restaurant was flourishing, we thought it best to move on and establish a more family type business. During a years worth of tiresome and tedious work (of course we had to sample many of our competitors enchiladas and margaritas and then recover from it all by spending afternoons and sunsets at the beach) we stumbled upon the Dunedin Grill and thought it the best place to set up shop! A few delightful years later we were blessed with another beautiful child, Amanda Marie Avila was born March 7, 1994 (she snuck in amongst all of the mayhem.) So, we thought it best to forewarn you of our style of service...

RULE #1 You can drink the water... you may get sick, but you can drink it.

RULE #2 Shout for service!!! It sometimes gets noisy and only the strong-voiced survive.

RULE #3 If you drink the water and then shout for service, it may be too late!

Secondly, we would like to stress that all of our food is fresh and prepared with the finest quality ingredients. Consequently, if your order takes longer than usual, it is probably due to the fact that one of the Mexican cooks ran out to the store and stopped for a beer along the way. So, Javier of course ran out to find him... and now they are both drinking happily with your dinner ingredients sitting in the sack on the bar, which brings us to...

RULE #4 Patience is a virtue.

And as many of you know the Casa Tina's family moved from the original spot we called home for 16 years to our current location... immediatly next-door! And... 30 years later, since 1992, the fun continues.

Finally, we would like to thank you for your patronage and wish you happiness in every aspect of your life. And may the Chili of Cheerfulness forever Chubby your Cheeks.

RULE #5 A little kindness will get you everywhere.

THANK YOU AND BUEN PROVECHO!
TINA AND JAVIER AVILA



Casa Tina

Fresh, Healthy, Authentic Mexican

SINCE 1992

AS ALWAYS, ALL OF OUR SAUCES, RICE AND BEANS ARE PREPARED FRESH DAILY WITH YOUR HEALTH IN MIND. IT IS OUR GOAL TO SERVE YOU GREAT FOOD AT A FAIR PRICE IN A FUN ATMOSPHERE WITH THE BEST SERVICE.

IF SOMETHING IS NOT RIGHT PLEASE TELL US AND WE WILL FIX IT!

STARTERS

Perfect for sharing with friends or as a side item.

SALSA FRESCA & CHIPS
Casa Tina's Famous homemade pico de gallo with fresh crispy corn tortilla chips. \$3.95

GUACAMOLE & CHIPS
Fresh avocado, chopped tomato, onion, cilantro and a touch of jalapeno with crispy corn tortilla chips. \$7.95

TRIO OF SAUCES & CHIPS
Salsa fresca, roasted tomato salsa and tomatilla salsa served with crispy corn tortilla chips. \$6.95

FRIJOLES DIP
Black beans, onion, black olives, jalapenos, roasted tomato salsa and melted cheese, Served with tortillas. \$9.95

PLANTAINS
Fried sweet bananas with crema Mexicana and queso cotija. \$7.95

MONTEREY NACHOS
Tortilla Chips layered with black beans, Monterey Jack and queso fresco cheeses, jalapenos and sour cream. \$13.95

With beef, chicken or veggies \$16.95
With fajita chicken or steak 18.95

QUESADILLAS
Grilled flour tortillas filled with cheese served with roasted tomato salsa and sour cream. \$9.95
With beef, chicken or veggie \$12.95
With fajita chicken or steak 14.95

CEVICHE
Fresh fish marinated in lime, mixed with tomato, onion, cilantro and a touch of jalapeno and avocado garnish. Served with chips. \$15.95 (Harry's Favorite!)

QUESO FUNDIDO
Melted cheeses mixed with salsa and onions, served with choice of tortillas and chips. \$11.95
With chorizo, rajás and onion or portabella and onion. \$13.95

ESQUITES
Grilled corn with crema Mexicana and queso cotija and a touch of chile piquin. \$7.95

YUCCA FRIES
Served with chipotle cream sauce. \$7.95

SMOKED SALMON NACHOS
Tortilla chips layered with black beans, smoked salmon, Monterey Jack, cheddar cheese, capers, jalapenos, and crema Mexicana. \$17.95

QUESADILLAS ALBANIL
Three soft corn tortillas filled with cheese folded and grilled. Served with roasted tomato salsa. Choice of beef, chicken, veggie, portabella and onion or rajás and onion. \$12.95

CEVICHE VERDE
Fresh fish and shrimp marinated in lime with cilantro, green olives, red onion and avocado garnish. Served with chips. \$15.95

SOUPS AND SALADS

Piping hot soup or cool and crisp salad

GUACAMOLE SALAD
Fresh Hass Avocado guacamole with mixed greens, tomato, cucumber and red onions served on a crispy flour tortilla. \$12.95

SOPA DE TORTILLA
Fresh tomato chipotle base with cheese and corn tortilla. Choice of chicken or vegetarian. Cup \$6.50 Bowl \$10.50

BLACK BEAN SOUP
Javier's thick version with cilantro and roasted jalapeno. Onion and chorizo sides. Cup \$6.50 Bowl \$9.50

POSOLE
Spicy. A rich chicken stew simmered with hominy and ancho chile and traditional condiments. Cup \$8.50 Bowl \$12.50

VEGGIE CHILE
Our spicy version on a base of rice topped with melted cheese and onion. Cup \$8.50 Bowl \$12.50

BLACK BEAN AND CORN SALAD
With tri-colored bell peppers, red onion and our special tangy vinaigrette. \$7.95

ENSALADA DE LA CASA
Mixed greens, tomato, cucumber and onion topped with cheese, black olives and a dollop of guacamole. Side Salad \$6.95 Full Salad \$10.95

QUESO PANELA SALAD
Mixed greens topped with grilled panela cheese, tomato, cucumber, red onion, guacamole and roasted pumpkin seeds. \$14.95
With fajita beef or chicken \$18.95
With flounder or shrimp \$20.95

JUST ANOTHER TACO SALAD
Crisp flour tortilla topped with mixed greens, cheese, tomato, cucumber, onion, black beans, black olives, sour cream, and guacamole. With chicken, beef, or veggies. \$16.95
With fajita chicken or beef \$18.95
With flounder or shrimp \$20.95

NOPALES SALAD
Marinated cactus strips mixed with tomato, onion, cilantro and a touch of jalapeno topped with queso fresco. \$7.95

SPECIALTIES OF THE SEA

Expect us to run out of fish every night since we don't want to sell you today's fish tomorrow.

PESCADO A LA VERACRUZANA
An authentic and famous Veracruz dish. Tina Marie ate 12 orders in 3 days while vacationing in Puerto Escondido. Fresh grilled fish topped with tomato, onion, capers, green olives and a touch jalapeno. Served with black beans, rice, and choice of tortillas.

Choice of flounder or shrimp \$22.95
Mahi Mahi \$26.95

PESCADO AL MOJO DE AJO
Garlic lovers rejoice! Grilled fish with white wine, butter, garlic, and fresh cilantro. Served with black beans, rice, black bean and corn salad and choice of tortillas. Choice of flounder or shrimp \$22.95
Mahi Mahi \$26.95

SMOKED SALMON QUESADILLA
Grilled flour tortillas filled with smoked salmon, capers, red onion, and Monterey Jack cheese. Served with black beans, rice, black bean and corn salad, chipotle cream sauce and sour cream. \$22.95

WARNING
Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

As always, all of our rice beans and sauces are vegetarian and gluten free including our fresh corn tortillas Please specify if you are vegan. Substitutions are not recommended but, if possible, will be made with the an appropriate charge.

ASK ABOUT TODAY'S PLANT BASED MEAT SUBSTITUTE.

A 20% Gratuity will be added to parties of six or more.

WARNING
Our food is made from scratch and may contain whole spice seed or leaves. Also, animal products may have bones. We do our best but occasionally one may slip through the cracks.

SPECIALTIES OF THE HOUSE

Casa Tina's signature dishes served with black beans and rice.

ENCHILADAS EN SALSA ROJA
The bosses favorite! Soft corn tortillas filled with chicken, beef, veggies, cheese, or any combination. Baked in a slightly spicy New Mexico red chili sauce and topped with onions, queso cotija, cilantro and sour cream. \$21.95

ENCHILADAS VERDES
Soft corn tortillas filled with chicken, beef, veggies, cheese, or any combination. Baked in a tart and zesty green tomatillo salsa. Topped with cilantro and sour cream. \$21.95

CHILES RELLENOS
Fresh fire roasted poblano peppers stuffed with cheese and topped with a mild chipotle tomato sauce and served with sour cream. \$18.95
With chicken, beef, veggie or portabellas and onion. \$21.95

CHILES EN NOGADA
Mexico's patriotic dish! Roasted poblano peppers stuffed with picadillo and topped with brandy walnut cream sauce and pomegranate seeds. \$23.95

ARROZ CABEZON
Pork and chicken in a tangy pibil sauce made from the Mayan spice achiote served on a bed of rice and garnished with guacamole and pickled red onion. \$23.95

SHRIMP AND MANGO QUESADILLA
Grilled flour tortillas filled with shrimp, mango, ginger, and jalapeno jack cheese. Served with black beans, rice, black bean and corn salad and chipotle cream sauce and sour cream. \$22.95

FISH TACOS ENSENADA STYLE
Grilled fish, cabbage, cilantro, and cheese in handmade soft corn tortillas. Served with black beans, rice, black bean and corn salad, roasted tomato salsa and cilantro cream sauce.

Choice of flounder or shrimp \$22.95
Mahi Mahi \$26.95

SEAFOOD FAJITAS
A sizzling platter of onions and bell peppers accompanied by the usual condiments...cheese, sour cream, lettuce, guacamole, roasted tomato salsa, black beans, rice and warm tortillas.

Choice of flounder or shrimp \$24.95
Mahi Mahi \$27.95

MOLE POBLANO
Javier's Abuela's recipe! Roasted chocolate, chilies, raisins, almonds and sesame seeds creating a slightly sweet and spicy aromatic sauce. Served as chicken, cheese or veggie enchiladas. \$22.95

MOLE VERDE
A nutty sauce made from roasted sesame and pumpkin seeds, onion and garlic blended with green tomatillos and a touch of jalapeno. Served on chicken breast, veggies or a blend of both. \$22.95

LOS DOS MOLES
Half a dish of Mole Poblano and half a dish of Mole Verde. We provide a choice of tortillas and you do the rest! Served on chicken breast, veggies or a blend of both. \$22.95

CARNITAS
Seasoned chunks of roasted and fried pork. Served with onion, cilantro and roasted tomato salsa. Choice of flour or corn tortillas. \$22.95

CARNITAS EN SALSA VERDE
Seasoned chunks of roasted pork, chicharrones and nopales in a green tomatillo sauce. Choice of flour or corn tortillas. \$22.95

CARNE ASADA
Grilled flank steak served with a roasted tomato salsa, guacamole, and a red cheese enchilada. \$23.95

COMIDA TIPICA

Typical Mexican dishes served with black beans and rice.

BURRITO
A flour tortilla filled with black beans and rice with your choice of chicken, beef or veggies. Topped with a mild chipotle tomato sauce, melted cheese and sour cream. \$15.95

FLUTES (MOO, PEEP OR QUESO QUESO) Two flour tortillas stuffed, rolled and fried. Topped with salsa fresca, guacamole and sour cream. Choice of chicken, beef, veggies, bean or cheese. \$16.95

TOSTADA VAGABUNDA
Two crisp corn tortillas layered with beans, lettuce, cheese, guacamole and sour cream. Choice of chicken, beef, veggies, rajás and onion or portabella and onion. \$16.95

TAMALES
Fresh corn dough, wrapped and steamed, topped with a mild chipotle tomato salsa and sour cream. Choice of Chicken, rajás and queso or one of each. \$15.95

AMERICAN TACOS
North of the boarder style! Two tortillas filled with your choice of chicken, beef, veggie, cactus or bean. Crispy or soft stuffed with chopped tomato, lettuce, cheese and sour cream. \$15.95

TACOS DE LENGUA
A delicious delicacy! Slow cooked beef tongue in soft corn tortillas with cilantro and onion. Served with 3 amazing sauces. Our children's favorite taco! \$16.95

TACOS GUADALAJARA
Javier's hometown tacos! Soft corn tortillas with choice of grilled panela, chorizo, steak, pork, chicken or rajás with cilantro and onion. Served with 3 amazing sauces. \$16.95

STARVING ARTIST SPECIAL
A large plate of our vegetarian black beans and rice with choice of soft flour or corn tortillas. Served with roasted tomato salsa. \$11.95

FAJITAS

A Mexican ranch hand favorite! Accompanied with the usual condiments.

A sizzling platter of onions and bell peppers served with cheese, sour cream, lettuce, guacamole and roasted tomato salsa. Served with black beans and rice and choice soft flour or corn tortillas. With chicken, steak, veggies, portabella mushrooms, or any combination. \$24.95
Make it a triple combo! Add shrimp \$29.95

SANDWICHES

Served with lettuce, tomato, red onion, mayo and curly fries.

HAMBURGER \$14.95
GRILLED CHICKEN \$14.95
GRILLED FLOUNDER \$16.95
GRILLED MAHI MAHI \$20.95

Add-ons - cheese, guacamole, portabella and onion, or rajás and onions \$1.95

SIDES

Salsa Fresca \$2.00
Basket of Chips \$2.00
Fajita Boat \$4.95
3 Amazing Hot Sauces \$2.95
Black Beans and/or Rice \$3.95
Grilled Veggies and/or Spinach \$4.25
Soft Corn Tortillas (3) \$1.50
Soft Flour Tortillas (3) \$1.50
Cucumber Slices \$2.95
Jalapenos (pickled or fresh) \$1.50
Sour Cream \$1.50
Cilantro \$1.50
Curly Fries \$3.95
Cheese (Jack, cheddar, fresco or cotija) \$2.50
Grilled Panela Cheese \$2.95

DESSERT

FLAN
Javier's family recipe
Creamy egg custard with a burnt caramel sauce and whipped cream \$7.00

FRIED ICE CREAM
Vanilla ice cream rolled in corn flakes, cinnamon and sugar topped with whipped cream and chocolate on a crispy flour tortilla. \$8.00

PLANTAINS A LA MODE
Fried sweet bananas dusted in cinnamon and sugar. Topped with vanilla ice cream, almonds and a chocolate drizzle. \$8.00

CREPAS DE CAJETA
Crepes in goat milk caramel sauce. Topped with vanilla ice cream and sliced almonds. \$8.00

Add-ons - Kahlua, Liqueur 43, Amaretto, Creme de Cacao \$3.50

Ask about our vegan and chocolate dessert options