

CASA MORENO

fresh mexican street food

The vibrancy and energy of Mexico's street markets abound with the smell of fresh herbs, bright green tomatillos, sassy fresh chiles, and field fresh vegetables woven between shoppers and sellers bustling and bartering for the best prices.

And if you are lucky, you will happen upon one of the street market's most popular food vendors selling simply mouthwatering freshly made and brightly colored fare. Our most memorable Mexican comfort food was made from the fresh ingredients sold right around them and then transformed into irresistible tortas, sopas, huaraches, tamales and more.

We hope you enjoy these Mexican classics hand-crafted in our kitchen from the freshest ingredients offered in our area.

Buen Provecho!



200 Park Point at RIT, Rochester, NY 14623 585/424-2626
Hours: Sunday & Monday 11am-10pm, Tuesday & Wednesday 11am-Midnight,
Thursday, Friday & Saturday 11am-2am


SALSAS de la CASA





2.50 each/3 for 6.50


Each salsa comes with a serving of fresh topos.


Additional serving of topos 1.50


 All our salsas are prepared freshly in our kitchen from 100% natural ingredients.


SALSA HABANERO Spicy hot and made from one of Mexico's hottest chiles, the Habanero. 

ESCABECHE A medley of roasted and pickled jalapeños, onion, carrots and garlic. 


SALSA de MESA Traditional table salsa prepared with a hint of smoky chipotle. 

SALSA DE FUEGO This salsa is not for the light hearted. A fiery blend of the hottest chiles in the world! 

SALSA LOCA Crazy good tomato based salsa kicked up with cilantro, parsley and other fresh green herbs. One of our most popular salsas. 

XNIPEC Made to order and never a moment before. Red onion, Habanero, cilantro and lime juice. 

BOTANAS

 **QUESO FUNDIDO** Blend of two melted Mexican style cheeses served with topos or tortillas 9.25. Rajas poblanas or hongos added. 11. Chorizo added. 12. Small size (cheese only) 5.

TAQUITOS - 5 light and crunchy, rolled corn tortillas stuffed with chicken and fried until crispy. Served with salsa, crema agria and queso cotija. 6.

MACHO NACHOS A feast for the eyes and inspired by a hungry chef. 11.25.

TACOS







Soft on the outside, crispy inner crunch. Shredded cabbage, cilantro and fresh lime.

Chipotle Chicken	with grilled red onion	1/3.75 2/6.99
Grilled Steak	with grilled red onion	1/3.75 2/6.99
Cochinita Pibil	roasted pulled pork with pickled red onions	1/3.75 2/6.99
Chorizo	egg and chorizo sausage with roasted peppers	1/3.75 2/6.99
Chipotle Shrimp	with roasted poblano rajas	1/3.75 2/6.99
Roasted Veggies 	with onion, peppers and mushrooms	1/3.75 2/6.99



ENSALADAS

Ensalada de Tortilla	 Two crispy tortilla cups one beef, one chicken topped with lettuce, shredded cheese, pico de gallo and crema agria	7.99
Cilantro-Chipotle Chicken Salad	 Lettuce leaf wraps topped with crema agria and aged cotija cheese	7.99
Ensalada Parrillada	 Grilled salad of fresh greens, veggies, onions, poblano, and grilled chicken, with cilantro-lime dressing and tortilla strips	7.99
Ensalada Fresca	 Lettuce, red onions, radishes, tomato, fresh cheese and cilantro-lime dressing. (Add grilled chicken for 2.00)	3.50

TACOS DE CAMARONES

3 SHRIMP TACOS 15

Grilled shrimp served taco style with shredded cabbage, pico de gallo, spicy sweet salsa, rice and refried beans.

TACOS DE PESCADO FRESCO

3 FRESH FISH TACOS 14.50

Served with rice, refried beans, shredded cabbage, salsa and pico de gallo.



HUARACHES

Grilled flatbreads layered with black beans, chipotle sauce, fresh greens aged Cotija cheese and your choice of topping.


Grilled Steak	Chipotle-rubbed steak, mushrooms, grilled red onions and cheese	\$7.99
Chipotle Chicken	Roasted chicken, grilled red onions, roasted bell peppers	\$7.99
Queso Fundido	Melted Mexican style cheese, chorizo sausage, and roasted poblano peppers	\$7.99
Tres Quesos 	Three cheeses with bell and poblano peppers	\$7.50

ENCHILADAS




CHORIZO CON HUEVO 2 egg and chorizo (Mexican sausage) enchiladas topped with salsa tomatillo. Served with refried beans. 13

POLLO 2 Chicken enchiladas topped with salsa tomatillo. Served with refried beans. 14.

 **QUESO** 2 panela cheese enchiladas topped with salsa tomatillo. Served with rice. 13.

RES 2 beef enchiladas smothered in spicy salsa roja. Served with refried beans. 15.


COMBO One chicken, one beef. Choice of salsa tomatillo or salsa roja. Served with refried beans. 14.

 **HONGOS** 2 Mushroom enchilada topped with spicy salsa roja. Served with rice 14.

FAJITAS FAJITAS FAJITAS



Grilled marinated chicken, bell peppers and onions. Served with rice, refried beans, warm corn tortillas, crema agria and pico de gallo. Chicken 14 . Beef 16. Mix 15. (add guacamole for 1 dollar).

 **FAJITAS VEGETALES** Sautéed bell peppers, onions and black beans, grilled Portobello mushroom, cactus and grilled serranos. Served with pico de gallo, crema agria, double rice, and warm corn tortillas. 14. (add guacamole for 1 dollar)

TAMALES



Tamales traditionally use corn husks or banana leaves to wrap around a dumpling-like masa hand made and steamed.

PORK Stone ground corn, pork, toasted almonds, olives, dried fruit served with tomatillo salsa 7.95

SWEET CORN & GREEN CHILE Fresh corn, roasted chiles, creamy fresh farmers' cheese served with tomatillo salsa 7.95



TORTAS



Made with fresh artisan bread

Grilled Steak	Chipotle-rubbed steak, cheese, chimichurri, poblano rajas, black bean spread, and tomato	7.99
Chipotle Chicken	Roasted achiote chicken, cheese, poblano rajas, crema agria, black bean spread, dressed greens and tomato	7.99
Cubana	Roast pork, cheese, ham, dill pickle slices, and chipotle mustard	7.99
Cochinita Pibil	Roasted pulled pork with garlic achiote, black bean spread, pickled red onions, tomato, served with habanero hot sauce	7.99
Roasted Vegetable	Portobello mushroom, tomato, poblano rajas, cheese, chimichurri, black bean spread, dressed greens and avocado	7.50



SOPAS



Sopa de Lima Rich chicken broth, vegetables, crisp tortilla strips and lime 3.99


Minguichi Light milky vegetable broth with poblano peppers, onion, tomato, corn and fresh herbs 3.99



QUESA WITH SALAD DILLA



Crispy-grilled, cheese-filled flour tortillas with a small Ensalada Fresca.

Roasted Chicken	Chipotle chicken with grilled red onions	7.99
Grilled Shrimp	Chipotle-rubbed shrimp with roasted poblano peppers and onions	7.99
Mushroom Trio 	Garlicky mushroom medley with roasted poblano peppers	7.50
Chorizo	Chorizo sausage with roasted bell peppers	7.50

PARA LOS CHAMACOS

CHILDREN UNDER 6



- DEDOS de POLLO** 7. Breaded chicken tenders.
- SALCHICHA** 7. Hot dog wrapped in a tortilla.
- QUESADILLA** 6. Cheese filled tortillas

Above served with fries, refried beans or rice and a scoop of vanilla ice cream for dessert.

SIDES

Rice and Refried Beans	Mexican style rice with carrots and peas. Bayo refried beans	2.50
Nopalitos	Grilled cactus leaf	3.50
Guacamole and Chips	Made daily from fresh Hass avocados (8oz) and served with fresh tortilla chips made daily too.	7.50
Small Guacamole	Made daily from fresh Hass avocados (3oz)	3.00
Queso Rallado (2oz)	Blend of 2 shredded Mexican style cheeses	.50



BEBIDAS



JARRITOS MEXICAN SODA

Pineapple, mango, watermelon, sangria, green apple, strawberry, guava 2.50

MEXICAN COCA-COLA Served in its own traditional glass bottle. Coca-cola bottlers in Mexico still use the old Coke recipe using 100% cane sugar for that old time Coke flavor. You are welcome to take the bottle as a souvenir. 2.50

SOFT DRINKS 2

REG/DECAF COFFEE 2 **HOT TEA** 2

ICED TEA An unusual and naturally sweet blend of black tea and tropical flowers. 3

AGUAS FRESCAS Classic "fresh waters" of Lime, Horchata or Jamaica (Hibiscus flower) 2.50

FROM THE BAR

Wine	Red or white wine by the glass	6.50
Margarita	No sour mix here! Fresh lime juice, tequila, home made simple syrup and orange liqueur	7.00
Sangria	Home made and infused with fresh fruit. Red or white	8.00
Cerveza	Draft: Dos Equis Ambar or Lager, Beer of the month.	3.00
	Draft Pitcher of Dox Equis Ambar, Lager or Beer of the Month	8.00
	Bottle: Tecate, Pacifico, Sierra Pale Ale, Bohemia, Negra Modelo, Modelo Especial, Sol, Dos Equis Amber or Lager	4.00

POSTRE

FLAN 5 / MEXICAN LIME PIE 6 / SOPAPILLAS 5 / BREAD PUDDING 7

BIGGEST & BADDEST BREAD PUDDING IN TOWN



Big enough to share, but chances are, you won't want to!