

Appetizer

Tapas = Marinated slow cooked beef brisket with mango cucumber jalapeno slaw, drizzle of black pepper sauce atop a crunchy piece of crostin

\$12

Aguachile = Butterflied Shrimp marinated in our house made serrano chile and cilantro citrus blend. Served with housemade tostadas

\$16

Quesadilla = Our in-house made Tortillas with your choice of beef, cochinita, chicken, chicharon, or beans all with queso oaxaca

\$8

Queso fundido = Piping hot blended cheese mix with house made chorizo served with freshly made chips

\$12

Street corn: we take a modern twist to a neighborhood classic fresh corn,our house aioli,queso fresco,and topped with a spice mix

\$8

Ceviche = shrimp,tomato, red onion and cucumber marinated in citrus juice accompanied by house made tostadas

\$12

Lunch

Gorditas = made fresh everyday with your choice of beef, red or green chile,nopales, veggie,tinga frijol con queso,cochinita, soft chicharon, cracklings, marlin

\$5

Fajitas = served with in house tortillas, vegetable medley with your choice of protein

\$8

Burritos = served with your choice of protein and vegetables

\$6

Flautas = rolled tacos with your choice of filling fried till crispy served with crema, lettuce, and avocado slices

\$8

Salads: All salads with option of protein

Caesar Salad: Originally invented in Tijuana this salad contains romaine lettuce homemade croutons

Avocado strawberry mixed green salads

Dinner: all dinner served with housemade rice, beans, and tortillas

Chiles rellenos = charred hatch chiles stuffed with queso oaxaca

\$12

Zarandeado = marlin filet dry rubbed in our special cure and grilled to perfection

\$16

Tacos = your choice of protein or vegetable 4 per order

\$10

Rotating mole = ask the server for details

\$18

Grilled skirt steak and guacamole: we take skirt steak and marinated up to 12 hours hand selected and cook to order

\$17

Enchiladas Corazon: This is our house specialty! Option of beef or chicken rolled in a corn tortilla. Our one of a kind beet and chili sauce gets poured a top

\$18

Chiles en Nogada: poblano pepper stuffed with our exquisite ground beef mix topped with our mouthwatering almond blonde sauce

\$16

Steak mexicano: Not your ordinary kind of steak. Here at Casa Corazon we serve a piece of ny steak with nopales and onion and our special blend of seasoning and spices we take are beef to the next level served in a traditional style with an Arizona flare

\$19

Cochinita pibil: slow roasted pork butt marinated in our house made achiote mix wrapped in banana leafs and cooked to perfection

\$15

Azteca tinga: freshly made shredded chicken tossed in chipotle sauce

\$15

Soups

Tortilla soup: black bean corn and chicken based spiced to have you begging for more

\$10

Posole verde: our Green version served with chicken and hominy stewed to

\$12

Deserts: accompanied by our house made cafe de olla

Tri color coswrsdzz e stszZzznchas: the sweetbread are made with ,, love everyday paying homage to our past

\$10

Desert taco: a chocolate waffle taco filled with hazelnut chocolate mousse and drizzled with raspberry sauce and finished with papaya kiwi salsa

\$8

Arroz con leche: our comforting and enticing Homestyle of this dish will remind you of being in the Elder family's home

\$7

Roaàtating flan: we have different styles of custard dish from chocolate Apple Caramel and dulce de leche ask your server for details

\$10

Corazon pear: wine poached pear is topped with frozen creme anglaise scoop and white chocolate shavings for an elegant dessert
\$12

Drinks

Tepache: traditional fermented pineapple drink served chilled

Churro milkshakes: we take all the great things that make up a churro and emulsify together into a Shake

Agua fresca: various flavored drinks based on the fruits of our culture

Agua maza pan