



visit us at
casacorazonrestaurant.com



APPETIZERS

-  **★AGUACHILE** 24
Butterflied raw shrimp marinated in our house made chile serrano, and cilantro citrus blend, cucumber or the house special chipotle style. *GF* 🔥🔥
-  **★AGUACHILE - SHRIMP AND FISH** 26
Butterflied shrimp, sea bass marinated in our house made chile sauce (Leche de Tigre). *GF* 🔥🔥
-  **TORITOS DE CAMARÓN HALF ORDER - (3)** 15
FULL ORDER - (6) 25
The best appetizer! Stuffed yellow peppers with shrimp, cream cheese and wrapped in bacon, served in a savory soy sauce mix. 🔥
- SHRIMP QUESO FUNDIDO** 20
Piping hot blended cheese mix, poblano pepper, onion, spinach, red poblano, fresh garlic with olive oil. *GF*
- Vegetarian or Chorizo** 16
- SHRIMP COCKTAIL** 16
Shrimp with tomato, red onion, cucumber, and jicama marinated in citrus juice. *GF*
- GUACAMOLE & CHIPS** 12
Avocado, lime juice, chopped cilantro, chile serrano, onion, and tomato. *GF*

SALADS

- AVOCADO STRAWBERRY SALAD** 12
Mixed greens, blueberries, strawberries, and avocado with a strawberry dressing and cheese.
- Add Protein**
- Sirloin Meat 5
- Chicken 4
- Shrimp 6

SOUPS

-  **CALDO TLALPEÑO** 12
A delightful and nutritious soup made with chicken, garbanzos, chipotle, carrots, and avocado. *GF*
- POZOLE VERDE** 12
A comforting mexican stew consisting of shredded chicken and hominy in a warm green chili broth. *GF*
- CALDO DE CAMARON** 16
Tomato based shrimp soup flavored with carrots, zucchini, and cilantro. *GF*

KIDS MENU

- CHICKEN TENDERS** 8
Served with french fries
- BREADED SHRIMP** 12
Served with rice and french fries

TACOS

-  **TACOS DE CHICHARRON** 6
Fried pork skin rinds seared with house paste tomatoes, onions and cilantro.
- TACOS COSTRA DE QUESO** 6
Caramelized cheese tortilla with asada beef.
(keto friendly) *or choice of shrimp add* 2
-  **TACO CORAZON - Our House Signature Taco** 4
Dipped in red chile sauce with beef, cheese and red onions. *GF*
- TACO AL PASTOR** 4
Roasted pork with pineapple and onions, topped with cilantro and red sauce. *GF*
- FISH TACO** 5
Breaded fish, chipotle dressing, red and green cabbage.
(Grilled Option *GF*)
- CARNE ASADA** 4
Grilled sirloin meat, topped with onions, and cabbage. *GF*
- SHRIMP TACO** 5
Breaded shrimp, chipotle dressing, red and green cabbage.
(Grilled Option *GF*)
- GOBERNADOR** 5
Shrimp taco cooked with cheese, onion, and bell peppers.

BURRITOS

- SONORA BURRITO** 15
Asada sirloin with guacamole, rice, beans, cheese and pico de gallo.
- PASTOR BURRITO** 13
Roasted marinated pork with a special secret salsa, pineapple, tomato, lettuce, onions, cilantro, salsa guacamole and al pastor salsa.
- MAR & TIERRA BURRITO** 16
Grilled sirloin and shrimp, vegetable medley with guacamole, cheese, rice and beans.

SIDE ORDERS

- GRILLED NOPALES** 3
- CHILES TREADOS** 2
- GRILLED VEGETABLES** 4
- TORTILLAS (3)** 2
- FRIES** 4
- RICE** 3
- BEANS** 3
- CHIPS & BEANS DIP** 6
1st round of chips & bean dip courtesy of the house.

GF=GLUTEN FREE 🔥 Mild 🔥🔥 Medium 🔥🔥🔥 Hot



Casa Favorite

★These items may be served raw or under cooked. Consuming raw or undercooked meats may increase your risk of food-borne illness, especially if you have certain medical conditions.

Automatic 20% gratuity charge on tables of 6 or more. 2% credit card processing fee. **prices subject to change

TRADITIONAL

 ENCHILADAS	18
Our house specialty, rolled corn tortillas, made with a choice of our signature Corazon beet sauce, traditional green or red chile sauce. Option of beef, chicken or cheese. <i>GF</i>	
	<i>add shrimp</i> 5
VEGETABLE BOWL	16
Sautéed mushrooms, bell peppers, onions, zucchini, corn, black beans, avocado, pico de gallo, with tortilla strips.	
	<i>add queso fresco</i> 2
 COCHINITA PIBIL	20
Slow roasted pork butt, marinated in our house made achiote mix, placed on banana leaves and cooked to perfection, served with in-house made tortillas, rice and beans. <i>GF</i>	
AZTECA TINGA	18
Freshly made chicken, tossed in chipotle sauce, served with in-house made tortillas, rice and beans. <i>GF</i> 🔥	
 CHILE EN NOGADA	20
Poblano pepper stuffed with ground pork picadillo, almonds, walnuts, dried fruits, apples, pears, prunes, apricots. Covered in a creamy almond blonde sauce and sprinkled with pomegranate seeds (seasonal) or cranberries. (sauce contains cheese)	
	<i>add shrimp</i> 5
CHILES RELLENOS	20
Charred hatch chiles stuffed with cheese and served with in house made tortillas, rice, and beans.	
	<i>add shrimp</i> 5
FLAUTAS	14
Rolled tacos with your choice of shredded beef or chicken, fried till crispy and served with sour cream, lettuce, onion and avocado. <i>GF</i>	
	Choice of traditional green or red sauce
 MOLE NEGRO	20
Mexican blend of spices, chiles, nuts, and chocolate made into a rich and flavorful sauce, with chicken, served with in-house made tortillas, rice and beans. <i>GF</i>	
FAJITAS	
Vegetable medley with your choice of protein.	
Served with rice and beans, in house tortillas. <i>GF</i>	
Chicken	16
Sirloin	18
Combo sirloin / chicken	20
Shrimp	22
Trio Sirloin, Chicken, and Shrimp	23

HOMEMADE DRINKS (no refills)

AGUA MAZAPAN	5
Toasted peanut powder, vanilla, sugar, and milk.	
JAMAICA (Hibiscus)	5
Served with strawberries, raspberries and a sliced orange.	
TAMARINDO	5
Fresh tamarindo.	
FRESH SQUEEZED LEMONADE (MINERAL)	5
<i>add chia, mango, strawberry, berries, cucumber mint or prickly(seasonal)</i>	
HORCHATA	5
ORANGE JUICE (fresh squeezed)	5
KOMBUCHA (local)	6

Seafood & Fine Meat Cut Cortes Finos

 LAVA MOLCAJETE-MIXTO	42
A scorching hot molcajete served with red Guajillo sauce. Includes plenty of fried fish, grilled shrimp, asada sirloin, and grilled chicken! Served with rice, Mexican onions, nopal, mushrooms and squash. 🔥	
★ MOLCAJETE FRIO	46
Butterflied raw shrimp, octopus, scallops, cucumber, red onion, marinated in our house made sauce with chiltepin. <i>GF</i> 🔥🔥🔥	
 CAMARONES CULICHI	22
The dish that made us famous. Shrimp sautéed in our house spices served with a creamy green sauce with rice and salad. 🔥	
 CAMARONES CUCARACHAS	24
Sizzling grilled whole shrimp (head-on) with a hot spicy sauce. <i>GF</i> 🔥🔥	
 SALMON IN WHITE WINE	24
Pan seared salmon in a white wine mixed with garlic, salt, pepper, olive oil, and lemon juice, served with rice and vegetables.	
RED SNAPPER (HUACHINANGO)	25
Whole fried fish, chicharron style	
LOBSTER QUESADILLA	23
Lobster cooked in butter sauce, with salt and cilantro, folded with cheese, and served with rice and vegetables.	
PASTA CORAZON WITH TEQUILA SHRIMP	24
Infused in a creamy habanero sauce.	
 ★STEAK MEXICANO	32
Here at Casa Corazon, our ribeye is seasoned with our special blend of spices and served with nopal and onions.	
We take our steak to the next level, served in a traditional style with an Arizona flare. <i>GF</i>	
RIBEYE 8oz.	29
Served with grilled vegetables.	
BISTEC RANCHERO	23
Sautéed steak, with olive oil, tomato, onion, chile serrano, garlic and cilantro, served with beans and rice. <i>GF</i> 🔥🔥	

DESSERTS

BUÑUELOS CORAZON	10
Fluffy treats, powdered with sugar and cinnamon served w/ ice cream.	
CHURROS	10
Cajeta topped with strawberries, served with ice cream.	
JERICALLA	9
Combination of a creme brulee and a flan.	
HIBISCUS CHEESECAKE	10
Cheesecake with a kick of spice.	

DRINKS

SODA	3
Coke, Diet Coke, Dr. Pepper, Orange Crush, Sprite, Lemonade, and Iced Tea.	
MEXICAN COCA-COLA BOTTLE	4
SEDONA SPARKLING WATER	5
SEDONA SPRING WATER	5
TOPO CHICO SPARKLING WATER	5

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