



MEXICAN CUISINE & TEQUILA BAR • AUSTIN, TEXAS

Casa Chapala

3010 W Anderson Ln Ste D, Austin, TX 78757 • (512) 459-4242

Mon-Thu 11am-10pm • Fri-Sat 11am-11pm • Sun 11am-9pm

★ House favorite **SPICY** **V** Vegetarian

Starters

First serving of chips and salsa is complimentary.

Hand Mashed Guacamole \$9.99

Guacamole with lime juice, pico de gallo, and our own seasoning blend | Ask about caliente style | Add Chicharron +\$2.50

★ Queso Flameado \$13.99

Melted Oaxaca cheese topped with chorizo, grilled peppers, and onion. Served flaming with warm flour or corn tortillas • Substitute chorizo for mushrooms.

Texas Queso \$8.99

Yellow queso enhanced with guacamole, pico de gallo, and salsa picante • Add Ground Beef +\$2.50

Camarones Momias (S) \$17.99

Shrimp, stuffed with Monterrey Jack cheese, and jalapeño, wrapped in bacon.

Poblano Quesadilla \$10.99

Melted jack and cheddar cheese, roasted poblano peppers, and pico de gallo between two flour tortillas. Served with guacamole and sour cream • Add Steak +\$5.00 or Chicken Fajita +\$3.99 | Add Shrimp +\$6.00

Mango Habanero Wings (S) **SPICY** \$16.99

10 wings tossed in our sweet and spicy homemade sauce, fried crispy on the outside and moist and tender on the inside.

Nachos Compuestos \$16.00

Our homemade chips topped with steak or chicken, black beans, melted cheddar and Monterey Jack cheese, and topped with guacamole, sour cream, onion, tomato, and jalapeño peppers.



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Ostiones en Su Concha (GF)

6 Pieces \$15.99 | 12 Pieces \$21.99 • Fresh plump oysters served over ice, shucked and ready to be enjoyed with fresh lime and picante sauce.

Shrimp & Mango Ceviche (GF)

\$12.99

Small shrimp, fresh mango, jicama, Serrano peppers, and pico de gallo marinated in lime juice and topped with diced avocado.

Tostada De Ceviche La Paz (GF)

Fish \$6.99 each | Shrimp \$7.99 each • Choose from shrimp or ceviche de pescado, baja style, cooked with fresh lime juice, tomato, pickled jalapeños, capers, red onion, and avocado.

Sopas y Ensaladas

Chicken Tortilla Soup (GF)

Small \$10.99 | Large \$12.99 • Homemade chicken broth and grilled chicken with fresh avocado, cilantro, green onion, chopped tomato, queso fresco, and tortilla strips. Served with a side of rice.

Ensalada Fresa (GF)

\$10.99

Mixed greens, spinach, cucumber, sliced red onion, roasted pecans, and queso fresco. Made with homemade dressing • Add Grilled Salmon +\$8.99 | Grilled Chicken +\$4.99

Fajita Salad Bowl

Chicken \$16.99 | Steak \$19.99 • Grilled steak or chicken with onions, mushrooms, red and green bell peppers, topped with lettuce, sliced avocado, black beans, rice, and queso fresco served in a flour tortilla bowl.

Menudo SPICY

\$13.99

Beef tripe and hominy, simmered in a spicy broth, served with chopped onion, limes, oregano, and warm flour or corn tortillas.

Burritos

Burrito Asadero

\$16.99

A large grilled tortilla stuffed with your choice of carne asada strips, grilled chicken, or pork carnitas, whole pinto beans, pico de gallo, and cheese | With Steak \$18.99

Macho Burrito

\$15.99

A large flour tortilla filled with your choice of ground beef or chicken tinga, rice, beans, and topped with spanish sauce and melted cheese. Garnished with diced tomato, green onion, guacamole, and sour cream.

Burrito Verde

\$14.99

A large flour tortilla stuffed with pieces of pork simmered in a tomatillo green salsa and topped with jack cheese.



Enchiladas

Enchiladas De Mole \$16.99

Stuffed with chicken, Mole poblano sauce, and topped with Mexican crema.

Enchiladas Banderas \$18.99

Three enchiladas, one cheese, one ground beef and one shredded chicken, topped with three different sauces garnished with queso fresco and sour cream. Served with rice, lettuce and pico de gallo.

Enchiladas Suiza \$16.99

Stuffed with chicken tinga, topped with tomatillo salsa verde, chopped cabbage, sour cream, and queso fresco.

Enchiladas Miramar \$18.99

Tender shrimp, sauteed with red onion and garlic, then stuffed inside corn tortillas, smothered with our roasted poblano and tomatillo salsa, garnished with sliced onion, cut cilantro, and queso fresco crumbles.

Enchiladas Aztlan SPICY \$16.99

Stacked enchiladas with black beans, pico, Jack Cheese, spicy chicken, and sour cream.

Molcajetes

Mar Y Tierra (S) \$29.99

Grilled large shrimp wrapped in bacon, steak, short pork ribs, nopales, and queso fresco.

El Original (S) \$25.99

A perfect mix of steak, chicken, and chorizo with a blend of sautéed mushrooms, onions, and a zesty red salsa.

Las Fajitas

Steak Fajitas

1/2 lb \$24.99 | 1 lb \$42.99

Chicken Fajitas

1/2 lb \$22.99 | 1 lb \$39.99

Shrimp Fajitas

1/2 lb \$25.99 | 1 lb \$42.99

Fajita Mixta

1 Piece \$26.99 | 2 Pieces \$42.99



Carne de Res

Carne Asada (GF) \$25.99

Broiled thinly sliced skirt steak, served with jalapeño, grilled green onion, guacamole, and tortillas.

Asada Combo \$26.99

Broiled skirt steak and your choice of a cheese: chile relleno or cheese enchilada.

Tacos Al Carbon (GF) \$22.99

Three corn tortillas stuffed with marinated grilled skirt steak and pico de gallo. Served with guacamole & queso fresco.

Lamb \$25.99

Lamb served with two sides of your choice of beans, rice, nopales, or vegetables. Bone-in lamb, rubbed with spices, pasilla and arbol chiles, then roasted Jalisco-style. Garnished with lime, pico de gallo, and warm tortillas.

Carne de Puerco

Costillas Del Sancho \$23.99

Pork spare ribs with our chipotle spice rub, served with cabbage salsa and grilled jalapeño.

★ Cochinita Pibil (GF) \$21.99

A slow-roasted pork with achiote spice rub and served with tortillas. A favorite dish of Yucatan!

Carnitas Zacatecas (GF) \$19.99

Tender pulled pork sautéed with onions, lime juice, and spices. Served with your choice of warm tortillas.

Pollo

Pipian Verde \$19.99

Grilled chicken breast topped with tasty green mole, made of roasted poblanos, pumpkin seeds, serranos, and almonds.

Pollo a La Crema \$19.99

Grilled chicken breast, sautéed mushrooms, onions, and garlic in a creamy chipotle sauce.

Mole Poblano \$20.99

Tender grilled chicken breast simmered in a traditional mole made with Mexican chocolate, peanuts, and a combination of dried chiles.



Mariscos

Mojarra Dorada \$21.99

A whole head-on Tilapia fish, perfectly seasoned, then fried until it is crisp on the outside, tender on the inside.

Camarones Zarandiados \$25.99

Butterflied shell on shrimp, brushed with a creamy mayo sauce, flame broiled to perfection.

Camarones Al Mojo De Ajo \$25.99

Large shrimp simmered in a special sauce, with butter, garlic, green onions, mushrooms and tomatoes.

Piña De La Costa (GF) \$29.99

Tropical flavors, with shrimp, octopus, and fish chunks, peppers, mushrooms, garlic, and fresh cilantro, topped with broiled Oaxaca cheese.

★ Baja Fish Tacos \$19.99

Soft corn or flour tortillas stuffed with grilled or beer-battered tilapia fish, topped with our cabbage salsa, chipotle cream sauce, and sliced avocado.

Filete Al Gusto \$20.99

Fish fillet cooked your way, zarandeado, al ajillo, or empanizado.

Steak Y Camarones (GF) \$43.99

16oz. bone-in ribeye, cooked to perfection with grilled seasoned shrimp.

Pepita Salmon \$27.99

Salmon fillet rubbed with a seasoned pepita crust, seared, then baked to perfection, served with our pipian verde sauce.

Caldo Siete Mares (S) \$26.99

A nice seafood mix of shellfish, oysters, crab legs, and fish simmered in a delicious chipotle-seafood broth | Not served with sides.

Cocktel De Camarón (GF) \$19.99

Small and large shrimp in a broth with pico de gallo and diced avocado, Vallarta-style. Served with crackers | Not served with sides.

Vuelve a La Vida \$23.99

A shrimp cocktail enhanced with octopus. Served with crackers | Not served with sides.

Camarones a La Diabla (S) SPICY \$25.99

Large succulent shrimp, simmered in a spicy Diablo sauce.

Para la Familia

Parriada Campestre \$140.00

Beef arachera, pork costillas, chicken fajitas, pork carnitas, cordero, jalapeño sausage | Served 3-4 people



Parriada VIP \$180.00

Mixed beef and chicken fajitas, pork costillas, grilled shrimp, salmon adovado, pulpo en guajillo sauce, lobster tails mantequilla limon, and jalapeño sausage | Served 3-4 people

Veggie

Chile Relleno Especial (GF) \$16.99

Poblano pepper stuffed with quinoa, zucchini, and Oaxaca cheese with a roasted tomato salsa.

Portobello Tacos (GF) \$15.99

Two soft corn tortillas dipped in guajillo chile sauce, grilled and stuffed with sautéed portobello mushrooms, onions, tomato, lettuce, avocado, and queso fresco.

Enchiladas Poblanas \$15.99

Two corn tortillas stuffed with summer squash, zucchini, onion, and tomato, topped with a poblano cream sauce.

Spinach Enchiladas \$14.99

Two corn tortillas stuffed with sautéed fresh spinach, tomato, onion, roasted garlic, and a hint of Serrano pepper. Topped with salsa verde, and Jack cheese.

Combinations

Pick Two:

Taco | Enchilada | Tostada | Burrito +\$2.00 | Cheese Chile Relleno +\$3.00 | Chimichanga+\$2.00

Pick Your Fillings:

Chicken Tinga | Cheese | Ground Beef | Queso Fresco & Onion

American

Hamburger \$10.99

1/2 lb. grilled burger, topped with lettuce, tomato, onions, and pickles. Served with fries • Add Cheese +\$0.55 | Add Avocado +\$1.99

Southwestern Burger \$15.99

1/2 lb. grilled burger, topped with bacon, cheese, lettuce, tomato, onions, roasted red peppers, and guacamole. Served with fries.

Grilled Chicken Sandwich \$13.99

Boneless chicken breast grilled over an open flame. Topped with tomato roasted poblanos and lettuce. Served with fries.



Dulce Final

Dulce De Leche \$9.99

Velvety vanilla cake with a light and airy dulce de leche mousse and a silky glaze topped with caramel chocolate.

Sopapillas \$7.99

Traditional fresh Mexican puff pastry sprinkled with cinnamon sugar. Served with honey.

Homemade Flan \$7.99

House-made Mexican custard in seasonal flavors.

Tres Leches Cake \$9.99

Traditional Mexican cake, rich, moist, and sweet.

Fried Ice Cream \$8.99

A delicious treat made with vanilla ice cream, topped with chocolate or strawberry sauce.

Prices and availability subject to change. Please ask your server about daily specials.

