



CASA SANCHEZ

Mexican family owned



The 14 food allergens are present in this menu.
If you have intolerances or allergies please let the staff know.

SPECIALS

QUESADILLA DE PAPA Y CHORIZO

(Recommended as starter)

One soft corn tortilla with melted
cheese, potato and chorizo
(spiced pork sausage)

7€

TACO DE PULPO

(Recommended as starter)

One soft corn tortilla with delicate and
aromatic octopus cooked with garlic and
guajillo chile pepper (not spicy),
served on avocado cream

8€

TACOS DE SUADERO

Two soft corn tortillas with tender beef
cooked with onion and chili pepper.
Garnished with cucumbers, avocado cream,
coriander and lime

15€

Any requested variation will incur an additional cost.



ENTRADAS

QUESADILLAS

Two soft corn tortillas with
melted cheese

6€

FRIJOLES

Black beans cream served with
cheese and corn chips

7€

GUACAMOLE

Avocado hass sauce, diced
tomato, onion and lime.

Served with corn chips

8€

NACHOS



Corn chips with melted cheese and
pico de gallo (diced tomato, onion
chile pepper, coriander and lime)

7€

ADD:

- Guacamole (+2€)
- Pastor (spit-grilled pork) (+2€)
- Chorizo (spiced pork sausage) (+2€)

NACHOS DE LA CASA



Corn chips with pico de gallo,
sour cream and guacamole

7€

Any requested variation will incur an additional cost.



TOSTADAS

Two CRUNCHY corn tortillas stuffed with:

AGUACHILE



(Recommended as starter)

Avocado cream and shrimps marinated with lime, cucumber, chile pepper and house spices

12€

ATUN*



(Recommended as starter)

Avocado cream, tuna tartare marinated in house salsa, chile pepper, diced mango, sesame and alfalfa

12€

TINGA



Black beans cream, shredded chicken in chipotle pepper sauce, tomato, onion and spices. Garnished with lettuce, cheese and sour cream

11€

CHORIZO

Black beans cream and chorizo (spiced pork sausage). Garnished with lettuce, cheese and sour cream

11€

*Blast frozen product

Any requested variation will incur an additional cost.



TACOS

Two SOFT corn tortillas stuffed with:

TINGA



Shredded chicken in chipotle pepper sauce, tomato, onion and spices.

Garnished with lettuce and avocado

9€

CARNITAS

Long-cooked pork with citrus and spices. Garnished with radishes, onion, chile pepper, coriander, avocado and lime

9€

PASTOR

Spit-grilled porkch marinated with guajillo pepper, pineapple, vinegar, onion and spices. Garnished with onion, pineapple, chile pepper, coriander, avocado and lime

9€

GRINGA

Melted cheese and carne al pastor
(What is carne al pastor? Read above)

9€

VEGETARIANO



Mix of zucchini, mushrooms and frigitelli sauteed with onion, garlic, chile pepper and spices.

Garnished with cheese, coriander and avocado

9€

Any requested variation will incur an additional cost.



CAMPECHANO

Strips of beef mixed with chorizo (spiced pork sausage), onion and jalapeño pepper. Garnished with lettuce, chile pepper, coriander, avocado and lime
11€

DE PESCADO



Tempura cod (with beer and mustard), garnished with pico de gallo, red cabbage, avocado, coriander, lime and mayo-chipotle
14€

DE CAMARON**



Stir-fried shrimps with garlic, guajillo pepper, lime and tequila. Garnished with avocado, coriander, lime, pico de gallo and mango-chile de arbol sauce
14€

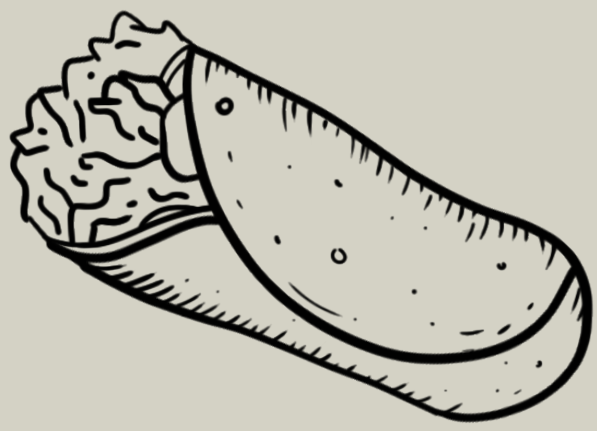
DEGUSTAZIONE

Three different tacos of your choice (pescado and camaron are excluded)
15€

** Frozen product

Any requested variation will incur an additional cost.





BURRITOS

Wheat flour tortilla stuffed with black beans cream, rice, melted cheese, avocado and filling of your choice

TINGA



Shredded chicken in chipotle pepper sauce, tomato, onion and spices

12€

CARNITAS

Long-cooked pork with citrus and spices

12€

PASTOR

Spit-grilled pork marinated with guajillo pepper, vinegar, onion, spices and pineapple chunks

12€

VEGETARIANO



Mix of zucchini, mushrooms and frigitelli sauteed with onions and garlic, chile pepper and spices

12€

CAMPECHANO

Strips of beef mixed with chorizo (spiced pork sausage), onion and fried jalapeño pepper

14€

Any requested variation will incur an additional cost.



EXTRA

SAUCES 1€:

Red, green,
mayo-chipotle,
macha



GUACAMOLE 2€

TOTOPOS 2€

ICE CREAM 2€



DESSERTS

PAN DE ELOTE

Mexican sweet corn cake

5€

CHOCOLATE CAKE

Brownie-like cake served with
dulce de leche ice cream

6€

MANGO CHEESECAKE

Crunchy biscuit base, cheese
and mango mousse

7€



*Accompany your dessert
with a mexican liqueur!
(We're updating our list)*

Any requested variation will incur an additional cost.

BEVERAGES

WATER

50cl/1L
1,50€/3€

COCA COLA, FANTA,
SPRITE, CHINOTTO 33cl
3€

GLASS OF WINE

6€

FRUIT JUICES

4€

BOTTLE OF WINE

20€

COFFEE

2€

COCKTAILS

MARGARITA

Lime juice, tequila, cointreau
On the rocks, with tajin (spicy salt)
10€

VARIATIONS:

- Spicy 11€
- Mezcal 11€
- Spicy Mezcal 12€

PALOMA

Pink grapefruit juice, lime juice,
agave syrup, tequila
10€

MICHELADA

Tomato juice, lime juice, Worcester
sauce, Tabasco sauce, blonde beer
10€

NON ALCOHOLIC DRINK

Tropical fruit
6€



TEQUILA E MEZCAL

(We're updating our list)

Any requested variation will incur an additional cost.



MEXICAN BEERS

ARTESANAL 33CL



DIA DE MUERTOS BLONDE ALE 5.5%

Sweet caramelized taste and
pleasantly delicate finish

7€

DIA DE MUERTOS WEISS 5.7%

Medium body with little evident bitterness

7€

DIA DE MUERTOS AMBER ALE 5.0%

Sweet toffee taste with a floral
and delicately bitter hint

7€

DIA DE MUERTOS IPA 7.8%

Evident notes of malt balanced
with the right amount of bitterness

7€



MEXICAN BEERS 33CL

CORONA 4.5%

5€

PACIFICO 4.5%

6€

CORONA CERO 0%
(NON ALCOHOLIC)

5€

MODELO ESPECIAL 4.5%

6€

NEGRA MODELO 5.4%

6€

Service charge: 1€

Any requested variation will incur an additional cost.

LIST OF THE 14 FOOD ALLERGENS



PEANUTS



NUTS



MILK



MOLLUSCS



FISH



SESAME



SOYA



CRUSTACEANS



GLUTEN



LUPIN



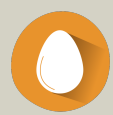
MUSTARD



CELERY



SULPHITES



EGGS



casasanchezroma



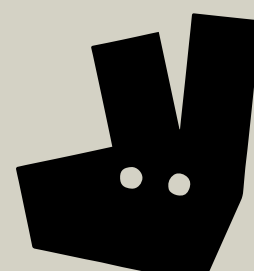
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JUST EAT



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