

# Casa



# Oaxaca

Authentic Mexican food

(Wa-HA-ca)

**MENU**

RESTAURANT  
2010 WEEK

# MEXICAN DINNER



## MEXICAN DINNER

for \$35.10:

**PLEASE CHOOSE ONE OPTION PER COURSE.**

### ENTRADAS (APPETIZERS)

- **Flor de calabaza rellena.** Squash blossom stuffed with crab mousse/fried tempura style/chile de árbol smoked salsa.
- **Coctel de Atún Tropical** Yellowfish tuna cocktail/tangy guacamole and mango grapefruit salsa.

### PLATOS FUERTES (ENTREES)

- **Puerco con Mole Xico.** Braised pork and crispy chicharron with mole Xico (dark chile and dried fruit mole)
- **Mixiote de pollo.** Chicken breast stuffed with black beans and chorizo/ steamed-cooked in avocado and banana leaf.

### POSTRES(DESSERTS)

- **Empanada de arroz con leche.** Cinnamon empanada filled with Mexican rice pudding. Served with homemade cinnamon vanilla ice cream.
- **Tapioca con mango.** Slices of mango topped with coconut tapioca and homemade lime sorbet.

### BEBIDAS DE LA CASA (SIGNATURE DRINKS)

Choose ONE from above

- **Margaritas:** house, prickly pear, mango or hibiscus
- **Sangria:** red or white

\*Restaurant Week is not valid with other dining room promotions.

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