

BRUNCH MENU

TRADITIONAL MEXICAN STYLE EGGS

We proudly feature organic free range eggs!

HUEVOS RANCHEROS

The classic Mexican breakfast. Two eggs on top of homemade corn tortillas with your choice of roasted tomato salsa, or a chipotle tomato sauce served with black beans. \$8.95

HUEVOS DIVORCIADOS

½ and ½ of two of our delicious sauces! Two eggs on top of homemade corn tortillas topped with salsa roja and tomatillo sauce served with black beans. \$8.95

HUEVOS CON CHORIZO

Eggs scrambled with slightly spicy crumbled sausage and served with homemade corn tortillas and black beans. \$8.95

HUEVOS CON NOPALES

Eggs scrambled with nopales cactus and served with homemade corn tortillas and black beans. \$8.95

HUEVOS MOTULENOS

Two eggs on top of tostadas layered with beans and topped with mole poblano sauce sprinkled with cotija cheese. Served with Casa's potatoes. \$9.50

MACHACA

Chihuahua style scrambled eggs with shredded spiced beef served with corn tortillas and black beans. \$9.50

ESPECIALIDADES DE MI CASA SPECIALS OF THE HOUSE

HUEVOS A CABALLO

Two eggs sunny side up on top of flank steak served with a red cheese enchilada, beans and Casa's potatoes. Roasted tomato salsa on the side. \$11.95

BREAKFAST ENCHILADA

Corn tortillas cooked in salsa roja filled with scrambled eggs and topped with queso fresco, cilantro and crema Mexicana. Black beans on the side. Another boss's favorite. \$8.95

EGGS BENEDICT MEXICAN STYLE

Two poached eggs with smoked salmon, spinach, chipotle hollandaise, and avocado served on fresh corn sopes. With papaya mojo and black beans on the side. \$11.95

LOBSTER TACOS

Soft flour tortilla filled with lobster, spinach and jalapeno jack cheese. Topped with a vodka chipotle cream sauce and served on top of black bean puree. Casa's potatoes and papaya mojo on the side. \$11.95

VUELVE ALA VIDA

Back to Life! The perfect post Saturday night dish. Lobster, shrimp and fish cocktail with avocado chunks and served with chips and crackers. \$11.95

CHILAQUILES

Corn tortilla chips baked with cheese and your choice of salsa roja or tomatillo sauce. Topped with queso fresco, cilantro and crema Mexicana. Chicken or Rajas. Beans on the side. \$8.95
Topped with eggs add \$1.95

MOLLETES

Toasted whole grain bread layered with pinto beans, queso Oaxaca, and avocado. Mole poblano and roasted tomato salsa served on the side. \$8.95
With scrambled eggs on top. \$1.95

SOPES

Fresh corn sopes layered with black beans, lettuce, chipotle tomato sauce and topped with queso Oaxaca, cilantro and crema Mexicana. Choice of Chicken or vegetarian. Beans on the side. \$8.95

PAPAS TINA'S

Our home fried potatoes topped with roasted tomato salsa and queso Oaxaca. Tina's post ride splurge! \$5.95



LAS COSAS MAS DULCES SWEETER SIDE OF THINGS

We proudly feature organic free range eggs!

FRUTA CON ORGANIC YOGURT Y GRANOLA

When you need to be good... a bowl of fresh seasonal fruit, honey, cinnamon, organic yogurt and homemade granola. Fresh, light, delicious! \$6.95

EL CONTINENTAL

Coffee or hot chocolate, Mexican sweet bread, agua fresca or oj. \$6.95

MINI SWEET CORN TAMALES

Tina's favorite Michoacan dish. Three sweet corn tamales served with queso cotija and crema Mexicana. Black beans on the side. \$8.95

CREPAS

Thin crepes stuffed with apple and banana filling and topped with a warm spiced berry salsa. Served with honey, cinnamon, yogurt and homemade granola. \$8.95

FRENCH TOAST

Mexican style! Toasted whole grain bread dusted with powdered sugar served with maple syrup and butter. Choice of classic, warm berry sauce, or apple and banana topping. \$8.95

ESTO Y ESO SIDE ORDERS

CONCHAS - basket of fresh warm
Mexican sweet bread. \$4.95

CASA TINA'S POTATOES \$2.50

2 ORGANIC FREE RANGE EGGS \$2.95

SIDE OF BACON \$2.95

SIDE OF FRUIT OR YOGURT \$2.95

BEBIDAS BEVERAGES

ORGANIC MEXICAN COFFEE \$2.50

MEXICAN HOT CHOCOLATE

Mexican dark chocolate, milk, cinnamon,
and orange topped with whipped cream. \$2.95

CAPPUCCINO \$3.95

AGUAS FRESCAS

ask for todays fresh flavors. \$3.95

TINA'S MOCK MOJITO (NO RUM)

Fresh mint, lime, agave nectar and soda water. Refreshing! \$3.50

MIMOSA

Champagne and fresh oj \$6

GRAND MIMOSA

Champagne, oj and grand manier \$8

POMEGRANATE MIMOSA

Pomegranate juice and Pama Liquer \$8

BLOODY MARY

our slightly spicy version made with our fresh tomato salsa. \$6.00

BLOODY MARY CHINGON!

Casa Tina's style....delicious with a little or a lotta kick! Our homemade tomato salsa and Ketel One vodka ... as spicy as you want it. \$8.50



Que linda esta la manana en que vengo a saludarte...!

CASA TINAS

365 Main Street Dunedin 34698 | www.casatinas.com | 727-734-9226
Open seven days Sunday Brunch 10am-1pm