

LUNCH SPECIALS

Lunch specials served daily from 11 a.m. until 3 p.m.

EL BURRITO

A flour tortilla filled with rice and beans topped with a mild chipotle salsa, cheese, and sour cream. Choice of chicken, beef, bean, or veggies. \$11.95

ENCHILADAS EN SALSA ROJA

The bosses favorite! Soft corn tortillas filled with beef, chicken, cheese, or veggies, and topped with a slightly spicy New Mexico red chili sauce, onions and sour cream. \$12.95

ENCHILADAS VERDES

Tart and zesty! Soft corn tortillas filled with beef, chicken, veggies, or cheese and topped with green tomatillo salsa. \$12.95

CHILE RELLENOS

Fresh roasted poblano peppers stuffed with cheese and topped with the mild tomato salsa and sour cream. \$12.95

MOLE POBLANO

One of Mexico's finest dishes! A rich blend of chocolate and chilies, slightly sweet and spicy, served as chicken or veggie enchiladas. \$13.95

MOLE VERDE

A nutty sauce made from roasted pumpkin seeds, sesame seeds, and green tomatillos with a touch of jalapeno and garlic. Served on top of chicken breast strips or our veggie mix. \$13.95

TACOS ESTILLO GUADALAJARA

(Javier's Guadalajara style tacos) Soft corn tortillas filled with cilantro and onion and 3 amazing hot sauces on the side. Choice of Panela (grilled Mexican cheese), Chorizo, Carne Asada, Pork, Chicken or Rajas. \$13.95

FAJITAS

A sizzling platter of onions and bell peppers accompanied by the usual condiments... cheese, sour cream, lettuce, guacamole, roasted tomato salsa, rice and beans, and warm tortillas.

Choice of chicken, beef, combination chicken and beef or vegetarian

For One \$14.95 For Two \$19.95 ~ With grilled flounder For one \$17.95 For two \$21.95

SOUP AND SALAD OR QUESADILLA

Your choice of a cup of soup and House salad or cheese quesadilla. \$9.95

SANDWICHES

Sandwiches served with French fries | Burger, cheeseburger, grilled chicken. \$11.95

PESCADO A LA VERACRUZANA

An authentic and famous Veracruz dish. Tina Marie ate 12 orders in 3 days while vacationing in Puerto Escondido. Fresh grilled fish topped with tomato, onion, capers, olives, and a touch of jalapeno. \$15.95

FLUTES (MOO, PEEP OR QUESO QUESO)

Two flour tortillas stuffed, rolled and fried. Topped with salsa, guacamole, and sour cream. \$12.95

TOSTADA VAGABUNDA

Two crisp corn tortillas layered with beans, lettuce, cheese, guacamole and sour cream. Choice of chicken, beef, veggies, or bean. \$12.95

TAMALES

Fresh corn dough, wrapped in a cornhusk and steamed, and topped with a mild tomato salsa and sour cream. Choice of Chicken or Rajas and Queso. \$13.95

STARVING ARTIST SPECIAL

Vegetarian rice and beans with warm tortillas. \$7.50

AMERICAN TACOS

Two tortillas filled with your choice of beef, chicken, bean, or cactus. Crispy or soft with lettuce, cheese and sour cream. \$11.95

HALF A QUESADILLA

With rice, beans and sour cream. Choice of Chicken, Beef, Veggie or plain cheese. \$9.95

CATERING MENU

Perfect for parties, office parties, or family get togethers. 24 hours notice is suggested.

APPETIZERS

Casa Tina's Fresh Salad	Cup \$3.75	Pint \$6.95	Quart \$12.50
Tortilla Chips	8oz bag \$2.95	16oz \$3.95	
Guacamole	Cup \$5.95	Pint \$11.95	Quart \$18.95
Hot Green Sauce	Cup \$4.95		

	Serves	Price
ENSALADA DE LA CASA	8-10	\$29.95
Mixed greens, cucumber, tomato, cheese, olives and guacamole		

TACO SALAD	8-10	\$59.95
Beef, chicken or veggie w/ lettuce, cheese, sour cream, guacamole and beans		

DOS FRIJOLES DIP	8-10	\$39.95
Pinto and black beans, salsa, cheese, onion, black olives and jalapenos		

BEEF or BLACK BEAN VEGGIE CHILI	8-10	\$49.95
Served on rice and topped with cheese and onion		

QUESDILLAS ALBANIL (24 Triangles)	8-10	\$39.95
Corn tortillas filled with cheese folded, grilled and served with roasted salsa (Beef, chicken, veggie, wild mushroom or rajas and onion)		

ENTREES

MOLE POBLANO or MOLE VERDE	8-10	\$79.95
Grilled chicken breast strips topped with mole sauce. Garnished with sesame seeds.		

CHILE RELLENOS	10 peppers	\$55.95
Roasted poblano peppers stuffed w/ cheese and topped w/ salsa. Served with sour cream		

BURRITOS (Beef, chicken, bean or veggie)	8 burritos	\$44.95
Flour tortillas filled w/ rice and beans topped w/ melted cheese, salsa, and sour cream		

TAMALES (Chicken or rajas and onion)	12 tamales	\$44.95
Corn dough wrapped in husk and steamed. Topped with salsa and sour cream.		

ENCHILADAS ROJAS	10 enchiladas	\$45.95
Red enchiladas filled w/ cheese, and choice of beef, chicken or veggies. Topped w/ onion and sour cream.		

CHAYOTE VERDES	10 chayotes	\$39.95
Buttery squash steamed and stuffed w/ onion, garlic, bread crumbs and toasted almonds.		

FAJITA PAN	8-10	\$89.95
Grilled chicken, steak or veggies w/ peppers, onions. Served with cheese, sour cream guacamole, lettuce, tortillas and salsa on the side.		

SIDES AND DESSERT

Rice	8-12	\$29.95
Beans (Black or pinto)	8-12	\$29.95
Veggie Mix	8-12	\$29.95
Flan with caramel sauce	8-12	\$45.95

Casa Tina

Fresh, Healthy, Authentic Mexican

365 Main St • 734-9226
Downtown Dunedin

Hours

Mon - Thurs: 11am - 10pm
Fri & Sat: 11am - Midnight
Sun: 11am - 10pm

AS ALWAYS, ALL OF OUR SAUCES, RICE AND BEANS ARE PREPARED FRESH DAILY WITH YOUR HEALTH IN MIND. IT IS OUR GOAL TO SERVE YOU GREAT FOOD AT A FAIR PRICE IN A FUN ATMOSPHERE WITH THE BEST SERVICE.

IF SOMETHING IS NOT RIGHT PLEASE TELL US AND WE WILL FIX IT!

www.casatinas.com

APPETIZERS

SPECIALTIES OF THE SEA

COMIDA TIPICA

All of our seafood dishes are served with rice and beans. All grilled fish dishes are also served with black bean and corn salad and tortillas.

Expect us to run out of fish every night since we don't want to sell you today's fish tomorrow...
choice of Flounder \$20.95 or Grouper \$25.95

All comida típica dishes served with rice and beans.

GUACAMOLE SALAD

Fresh avocado dip served with lettuce and cucumber on top of a crisp tortilla. \$10.95

A DISH CALLED NACHOS

Pinto beans and two cheeses on corn tortilla chips with sour cream and jalapenos. \$10.95

MONTERREY NACHOS

Tortilla Chips layered with black beans, queso fresco and Monterey Jack cheese, jalapenos and sour cream. \$11.95

QUESADILLAS

Flour tortillas filled with cheese, grilled, then topped with sour cream.

Only cheese \$8.95,
beef, chicken or veggie \$11.95
or crab \$14.95

QUESADILLAS ALBANIL

Three corn tortillas filled with cheese, grilled and served with roasted tomato salsa.

Choice of Beef, Chicken, Veggie. \$10.95
Wild mushroom or Rajas and Onion. \$11.50

DOS FRIJOLES DIP

Pinto and black beans, cheese, black olives, onion, jalapenos, and our special salsa, served with warm tortillas. \$8.95

QUESO FUNDIDO

Melted cheese is mixed with salsa and onions, served with warm tortillas. With or without chorizo.
cup \$8.50 bowl \$11.50

CHILE

Our spicy versions on top of rice.
Choice of black bean veggie or beef.
cup \$8.50 bowl \$11.50

CEVICHE

Fresh fish marinated in lime juice and mixed with tomato, onion, cilantro and a touch of jalapeno. \$13.95 (Harry's Favorite!)

CEVICHE VERDE

Fresh fish and shrimp marinated in lime with cilantro, green olives, red onion and avocado. \$14.50

PESCADO A LA VERACRUZANA

An authentic and famous Veracruz dish. Tina Marie ate 12 orders in 3 days while vacationing in Puerto Escondido.

Fresh grilled fish topped with tomato, onion, capers, olives, and a touch of jalapeno.

PESCADO CON PAPAYA AND BASIL SAUCE

A chilled white wine, papaya, and basil sauce on lightly pan-fried pecan crusted fish.

PESCADO AL MOJO DE AJO

Garlic lovers rejoice! Grilled fish with white wine, butter, garlic, and fresh cilantro.

SMOKED SALMON QUESADILLA

A flour tortilla filled with smoked salmon, capers, red onion, monterey jack cheese and served with a black bean and corn relish and a cilantro cream sauce. \$18.95

CHALUPAS DE CANGREJO \$20.95

Crispy corn tortillas layered with beans, spinach, crabmeat, and cheese and served with roasted chipotle sauce.

SHRIMP AND MANGO QUESADILLA \$19.95

Flour tortillas filled with fresh mango, shrimp, ginger, cilantro, and jalapeno jack cheese.

FISH TACOS ENSANADA STYLE \$17.95

Grilled fish, cabbage, cheese, cilantro, and our special sauces on handmade corn tortillas.

LOBSTER TACOS

Soft flour tortillas filled with lobster, spinach, onion and cheese and served on a black bean puree. Rolled and topped with a vodka-chipotle sauce. \$24.95

OCTOPUS w/garlic or varacruzana. \$20.95

TAMALES

Fresh corn dough, wrapped in a cornhusk and steamed, and topped with a mild tomato salsa and sour cream.
Choice of Chicken or Rajas and Queso. \$13.95

CHAYOTE RELLENO

A buttery flavored squash steamed and stuffed with onion, mucho garlic, breadcrumbs, and toasted almonds. \$13.95

TOSTADA VAGABUNDA

Two crisp corn tortillas layered with beans, lettuce, cheese, guacamole and sour cream. Choice of chicken, beef, veggies, or bean. \$15.95

STARVING ARTIST SPECIAL

A large plate of our vegetarian rice and beans with warm tortillas. \$9.50

TACOS DE LENGUA

Slow cooked beef tongue with spices to flavor it to a delicious humble delicacy, our kid's favorite taco. \$ 15.95

CHAYOTE RELLENO

A buttery flavored squash steamed and stuffed with onion, mucho garlic, breadcrumbs, and toasted almonds. \$6.50

OCTOPUS CEVICHE

Fresh octopus w/pico de gallo. \$14.95

YUCCA FRIES
with Chipotle
Sauce \$6.95

CHIPS & SALSA
1* Basket On Us
Refills \$2.95

SPECIALTIES OF THE HOUSE

Specialties of the House all served with rice and beans.

ENCHILADAS EN SALSA ROJA

The bosses favorite! Soft corn tortillas filled with beef, chicken, cheese, or veggies, and topped with a slightly spicy New Mexico red chili sauce, onions and sour cream. \$18.95

ENCHILADAS VERDES

Tart and zesty! Soft corn tortillas filled with beef, chicken, veggies, or cheese and topped with green tomatillo salsa. \$18.95

CHILES RELLENOS

Fresh roasted poblano peppers stuffed with cheese and topped with the mild tomato salsa and sour cream. \$16.95

CHILES EN NOGADA

Two poblano peppers stuffed with picadillo and topped with a brandy walnut cream sauce and pomegranate seeds. \$20.95

ARROZ CABEZON

Pork and chicken in a tangy pilbil sauce made from the Mayan spice achiote served on a bed of rice and garnished with guacamole and pickled red onion. \$20.95

MOLE POBLANO

One of Mexico's finest dishes! A rich blend of chocolate and chilies, slightly sweet and spicy, served as chicken or veggie enchiladas. \$20.95

MOLE VERDE

A nutty sauce made from roasted pumpkin seeds, sesame seeds, and green tomatillos with a touch of jalapeno and garlic. Served on top of chicken breast strips or our veggie mix. \$20.95

LOS DOS MOLES

Half a dish of Mole Poblano sauce and half the dish of Mole Verde sauce. We provide tortillas and you do the rest! chicken or vegetarian. \$20.95

CARNITAS

Seasoned chunks of roasted and fried pork. Served with onion, cilantro, jalapeno salsa and corn tortillas. \$20.95

CARNE ASADA

A grilled flank steak served with a roasted tomato salsa, guacamole, and a red cheese enchilada. \$19.95

FAJITAS

A sizzling platter of onions and bell peppers accompanied by the usual condiments...
cheese, sour cream, lettuce, guacamole, roasted tomato salsa, rice and beans, and warm tortillas.
Choice of chicken, beef, combination chicken and beef or vegetarian.

For one \$20.95 For two \$28.95

With grilled flounder For one \$22.95 For two \$29.95 or fish of the day market price

SANDWICHES

Served with french fries.

Burger, Cheese Burger,
or Grilled Chicken \$13.95
or Grilled Fish Sandwich \$16.95

Warning:
Consuming raw or undercooked
meats, poultry, seafood or eggs may increase
your risk of foodborne illness, especially if
you have certain medical conditions.

SIDES

Casa Tina's Fresh Chips and Salsa
First basket complimentary. Refills \$2.95

Yucca Fries with chipotle cream sauce \$6.95

Esquites - Grilled corn
with Crema Mexicana and Queso Cotija
and a touch of Chile Piquin. \$5.50

Plantains-fried sweet bananas
with Crema Mexicana and Queso Cotija \$5.95

Side of guacamole \$4.95

Rice and Beans \$3.95

SOUPS AND SALADS

SOPA DE TORTILLA

Fresh tomato base with cheese and corn tortilla.
Choice of chicken or vegetarian.
Cup \$6.50 Bowl \$9.50

BLACK BEAN SOUP

Javier's thick version with cilantro and roasted jalapeno. Onion and chorizo sides.
Cup \$5.95 Bowl \$8.50

POSOLE

Spicy. A rich chicken stew simmered with hominy and ancho chile and traditional condiments.
Cup \$7.95 Bowl \$11.50

SOPA TARASCA

A hearty pinto bean soup from the state of Michoacan with crema Mexicana, queso cotija, tortilla strips and a touch of guajillo pepper. \$9.50

CALDO AZTECA

A flavorful consume with chicken, vegetables, a hint of chipotle and avocado garnish. \$9.50

ENSALADA DE LA CASA | BLACK BEAN

and CORN SALAD | CACTUS SALAD
Full Salad \$9.95 Side Salad \$6.95

QUESO PANELA SALAD

Mixed greens topped with grilled panela cheese and roasted pumpkin seeds. \$12.95

JUST ANOTHER TACO SALAD

A crisp flour tortilla topped with mixed greens, cheese, tomato, beans, sour cream, and guacamole. Choice of chicken, beef, octopus, veggies, or bean. \$14.95

As always, all of our rice beans and sauces are vegetarian. Please specify if you are vegan.

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