

CASA CAMÍ

DIPS [vg/gf]

served with tortilla chips

SALSA TRIO 18

- SALSA VERDE (bright, mild) roasted tomatillo, poblano, lime
- SALSA TATEMADA (smoky, medium) charred tomato, ancho chili, cilantro
- SALSA ROJA (fresh, hot) chili de árbol, chipotle, roma tomato

GUAJILLO QUESO roasted chili, scallion, tajin 14

GUACAMOLE lime, cilantro 15

TACOS [gf]

3 per order served on white corn tortilla

POLLO AL PASTOR 18

adobo charred pineapple, pickled onion

CARNE ASADA 20

tomatillo salsa, cilantro, onion, cotija

CARNITAS 17

braised pork, salsa roja, cilantro

CAMOTE 15

chipotle roasted sweet potato, manchego, pickled onion, pepita crunch, crema [vg]

STARTERS

HAMACHI CEVICHE cucumber, citrus, toasted sesame, guajillo, blue corn tostada* [gf] 22

SNAPPER CRUDO charred pomelo, pickled gooseberry, pepita crunch, ají amarillo* [gf] 21

PICO RÚSTICO oaxaca, yellow tomato, red onion, pickled tomatillo, cilantro, crispy chive, citrus vinaigrette [vg/gf] 16

BLISTERED SHISHITO cotija, pickled onion, pistachio salsa macha, crispy garlic, cumin lime crema, [vg/gf] 18

CHORIZO PIZZA oaxaca, cotija, avocado, micro arugula, chipotle crema, crispy tortilla 17

QUESO FRITO seared provolone, pistachio salsa macha, lemon, oregano, warm flour tortillas [vg/gf] 16

FLAUTAS adobo chicken, queso fresco, pickled onion, avocado crema 17

QUESADILLA manchego, oaxaca, roasted cipollini, piquillo pepper, salsa tatemada [vg] 15

Add carne asada 8 / chicken 6

SALADS

MIXED GREEN 18

shaved brussels, queso fresco, charred corn, pickled onion, tomato, avocado, cotija, crispy tortilla, pepita crunch, cilantro lime vinaigrette [vg/gf]

ICEBERG CHOP 17

manchego, pickled onion, puffed rice, tajín, cashew, chives, lime crema, pasilla vinaigrette [vg/gf]

CHICKEN PAILLARD 23

arugula, manchego, tomato, cilantro lime vinaigrette served with fries and pimentón aioli [gf]

Add chicken 7 / shrimp 10 / steak 14

ENTRÉES

GREEN CHILI CHICKEN salsa verde, sweet plantain hash, crispy chive 28

BISTEC grilled picanha, mojo butter, creamy shishito pepper* [gf] 34

BARBACOA SHORT RIB FAJITA cipollini, blistered shishito, piquillo pepper, pistachio salsa macha served with flour tortillas 36

SHRIMP FAJITA roasted cipollini, blistered shishito, piquillo pepper, mezcal lime butter served with flour tortillas 32

SIDES

FRIES cotija, pimentón aioli [vg] 6

MADUROS sizzled scallion, salt [v] 6

CORN ELOTE charred corn, crispy chive [vg/gf] 7

CRISPY BRUSSELS pasilla vinaigrette, cotija [vg/gf] 8



[v] vegan / [vg] vegetarian / [gf] gluten free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Automatic gratuity of 20% will be added to parties of 6 or more.