



# CasaMaestros

**COCINA AND TEQUILA BAR**

**209.409.8279**

**901 10th St. Modesto, CA 95354**  
**[CasaMaestrosCocina.com](http://CasaMaestrosCocina.com)**

# BREAKFAST/LUNCH

## **Cheeseburger**

Cheese, tomato, onions and lettuce with a side of fries. \$15

## **B. L. T. Sandwich**

Lettuce, bacon, mayo, tomatoes, ranch with french fries. \$15

## **CasaMaestros Steak Sandwich**

Slice steak with a provolone cheese and arugula with a side of fries. \$15

## **Pancakes**

Three pancakes with slices of banana and strawberry with chocolate drizzle and sweet condensed on the side. \$15

## **Paco's Burrito**

Made with flour tortilla and filled with flavorful rice, beans, & cheese. Choose from asada or chicken. \$17

## **Burrito Bowl**

A satisfying breakfast bowl!

Loaded with rice, beans, lettuce, tomatoes, & cheese. Choose from steak or chicken. \$18

## **Chile Verde**

A savory pork meat simmered in a green sauce, served with beans, rice. \$18

## **Chavitas Favorite**

Savor the bold flavors of a steak with house red sauce. Served with rice & beans. \$20

## **Huevos con Chorizo**

A flavorful breakfast option!

Enjoy three scrambled eggs mixed with savory chorizo. Served with a side of rice, & beans. \$19

## **CasaMaestros Desayuno**

Indulge in Huevos Rancheros served with tender steak, rice, beans, & crumbled queso fresco. \$20

## **Chile Relleno (1)**

A stuffed chile relleno served with rice, beans, & tortillas. \$16 Add an extra one for \$20



## **French Toast**

Three slices of bread drizzled with chocolate syrup, sweet condensed milk powdered sugar. \$15

## **Enrique's Chilaquiles**

Fried corn tortillas, smothered with green or red sauce, topped with melted jack cheese, and sour cream. \$18

Add 2 eggs, for \$3  
Chicken or Steak add \$5

## **Chilaquiles a la Casa**

Fried corn tortillas, smothered with green or red sauce, topped with melted jack cheese, sour cream, bell peppers and chorizo. \$21

Add 2 eggs, for \$3  
Chicken or Steak add \$5

## **Tacos**

Two tacos with your choice of chicken or steak, or Shrimp. Corn tortillas hand made. \$18

## **Taco Salad**

A crunchy delight! Enjoy a fried tortilla shell filled with cheese, rice, tomatoes, avocado, cream, & your choice of chicken or steak. \$20



## **Birria Mexicana de Res**

(Friday, Saturday & Sundays)

Beef simmered in a flavorful thick house chili sauce. Served with rice, beans and corn tortillas. \$20



NO SEPARATE CHECKS FOR PARTIES OR 6 OR MORE

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# Starters/Appetizers

## Casa Wings

A saucy delight! Choose from Buffalo, BBQ, or Sweet Chili. A tantalizing culinary adventure awaits you! 6 wings: \$13. 12 wings: \$26

## Ivan's Carne Asada Fries

Crispy fries loaded with cheese, onions, jalapeños, beans, & sour cream. Choose from Steak, Chicken or Chorizo. Half \$11 • Full \$22

## Nachos

Irresistible layers of tortillas, beans, cheese, guacamole, jalapeños & sour cream. Steak, Chicken or Chorizo. Half \$10 • Full \$20

## Casa Maestros Choriqueso

Savor the rich flavors of our Casa Maestros Choriqueso, a delectable combination of melted queso fundido & savory chorizo. \$20

## Diego's Mini Burgers

Three mini burgers are packed with flavor & served with fresh lettuce, juicy tomatoes, melted cheese, creamy guacamole, & a side of crispy French fries. \$17

## Casa Guac

Small 6 / Large \$12

## Casa Bean Dip \$11

Fries 10

## Tostaditas Mexicanas

Three tostadas with guacamole, beans and queso fresco. \$18

# Salads

Make any salad vegetarian

## Chicken Cesar Salad

Enjoy your choice of grilled or shredded chicken breast served on a bed of crisp romaine lettuce, Tomatoes, cucumber and avocado. Topped with crunchy tortilla strips and cheese. \$19 Add shrimp for \$22

## Fruta Picada

Fresh Fruit Mix: A refreshing selection of watermelon, strawberries, and pineapple, featuring seasonal fruit for the freshest flavors. \$17

"YOU CAN ORDER ANY DISH FROM THE MENU TO-GO BY CALLING (209) 409-8279. WE ALSO OFFER CATERING SERVICES FOR YOUR SPECIAL EVENTS. RESERVATIONS FOR EVENTS OR PARTIES OF UP TO 100 PEOPLE CAN BE MADE AT OUR RESTAURANT. ASK YOUR SERVER FOR MORE DETAILS."

# Estilo Mexicano

Served with rice & beans

## Authentic Chicken Mole Poblano "Al Chef"

Made by toasting and blending sweet ingredients and spices, including dried chiles, peanuts, sesame seeds, chocolate, cinnamon and anise

Served with tortillas. \$22

## Carne Asada

Carne asada accompanied by grilled onions, chiles toreados, & a spicy sauce.

Served with tortillas. \$22

## Enchiladas

Two green or red enchiladas, smothered in a tangy sauce. Finished with a refreshing mix of lettuce, cabbage, & cheese. \$20

(Add shrimp for \$22)

## Enchiladas a la Crema

Choose from steak, chicken, carnitas, or cheese enchiladas, generously topped with chipotle sauce. Garnished with fresh lettuce, cabbage, & cheese. \$20

(Add shrimp for \$22)

## Pollo a la Crema

Sauté chicken with chipotle sauce, tomatoes, onions, & mushrooms.

Served with tortillas. \$22

## Milanesa

Your choice of chicken or steak, perfectly breaded & covered in our special Culichi sauce.

Served tortillas. \$21

## Queso Birria Mexicana

Beef simmered in a flavorful thick house chili sauce. Cheese, cilantro & onions.

Served with rice and beans. \$21

## Jose's Quesadillas

Indulge in delicious quesadillas served with a side of guacamole, pico de gallo, & sour cream.

Choose from chicken, or steak. \$20

Shrimp. \$22

## Tacos

Enjoy your choice of steak carnitas, shrimp, or grilled chicken. Get three tacos. \$18

One taco. \$6 • Birria. \$7.5

Dorados. \$7

## Casa Maestro Burrito

Filled with rice, beans, and cheese \$17.

"Super" includes sour cream and guacamole. \$19

"Zaragoza CM" wet burrito with red

or green sauce for \$21



# CHEF'S SPECIALS

## LANGOSTA CON RIBEYE

DELICIOUSLY SLOW-COOKED LOBSTER ACCOMPANIED BY A JUICY RIBEYE STEAK, COMPLEMENTED WITH A BAKED POTATO AND A SELECTION OF FRESH VEGETABLES.

12oz \$100

16oz \$120



## LANGOSTA CON CAMARONES

TENDER, SLOW-COOKED LOBSTER PAIRED WITH SIX SUCCULENT SHRIMP OR OCTOPUS, SERVED ALONGSIDE A BAKED POTATO AND A MEDLEY OF FRESH SEASONAL VEGETABLES. \$85



## CAMARONES A LA ITALIANA

ITALIAN-STYLE SHRIMP WITH TWO SHRIMP SKEWERS DRIZZLED IN A SAVORY GREEN SAUCE, TOPPED WITH RICH ITALIAN CHEESE, AND SERVED WITH A BUTTERY BAKED POTATO AND A FRESH SALAD DRESSED IN OLIVE OIL. \$28



## PULPO AL CHEF

TENDER OCTOPUS COOKED IN BUTTER AND SERVED WITH OUR SPECIAL HOUSE SAUCE, ACCOMPANIED BY MASHED POTATOES, RED JALAPEÑO, AND CAMBRAY ONIONS. \$40  
With Shrimp, \$50



## CEVICHE DE CAMARON

TWO REFRESHING SHRIMP CEVICHE TOSTADAS TOPPED WITH FRESH MANGO, JALAPEÑO, CRISP CUCUMBER, CREAMY AVOCADO, AND DRIZZLED WITH A SPECIAL HOUSE SAUCE FOR A BURST OF FLAVOR  
IN EVERY BITE. \$24  
One Tostada \$12





# THE BEEFS!

## TACOS MOLINA

THREE RIBEYE TACOS, CRAFTED WITH HAND-MADE CORN TORTILLAS AND TOPPED WITH GRILLED ONIONS, ACCOMPANIED BY OUR HOUSE-MADE SPICY SALSA FOR A DELIGHTFUL KICK THAT ELEVATES EVERY BITE. \$30



### RIBEYE

A PERFECTLY COOKED RIBEYE STEAK, SERVED ALONGSIDE FLUFFY WHITE RICE, A BAKED POTATO, AND A VIBRANT MEDLEY OF FRESH VEGETABLES, THIS DISH CAN BE ENHANCED WITH YOUR CHOICE OF RICH GARLIC SAUCE OR SPICY A LA DIABLA SAUCE.

12oz \$35 • 16oz \$45  
ADD SHRIMP, 12oz \$55 • 16oz \$65

### PECHUGA A LA NARANJA

#### ORANGE-GLAZED CHICKEN BREAST

GRILLED CHICKEN BREAST SAUTÉED IN BUTTER AND FRESH ORANGE JUICE, SERVED WITH A LIGHT OLIVE OIL SALAD AND FLUFFY WHITE RICE FOR A REFRESHING AND FLAVORFUL MEAL. \$24

### FILET MIGNON CON CAMARON

#### Chef Zaragoza's Style

##### FILET MIGNON WITH SHRIMP

A PERFECTLY TENDER FILET MIGNON PAIRED WITH SHRIMP, SERVED WITH A BAKED POTATO, WHITE RICE, AND FRESH VEGETABLES, CHOICE OF RICH GARLIC SAUCE OR SPICY A LA DIABLA SAUCE.

6 oz	\$50
8oz	\$65
12oz	\$80
16oz	\$120



### MARISCADA DE LA CASA

DIABLA SHRIMP, CREAMY SHRIMP, AND GARLIC SHRIMP, AND TWO GRILLED SHRIMP SKEWERS. SERVED WITH BEANS, RICE, AND A FRESH SIDE SALAD. FOR 4 PEOPLE \$140

### MARISCADA CASAMAESTROS

DIABLA SHRIMP, CREAMY SHRIMP, AND GARLIC SHRIMP, AND FOUR GRILLED SHRIMP SKEWERS AND LOBSTER. SERVED WITH BEANS, RICE, AND A FRESH SIDE SALAD. FOR 8 PEOPLE \$260

### PARRILLADA A LA CASA

RIBEYE, CHICKEN & CHORIZO SERVED WITH BEANS, RICE, AND SALAD. ACCOMPANIED BY OUR SIGNATURE SPICY SAUCE, FOR 4 PEOPLE, \$110

### PARRILLADA CASAMAESTROS

FILLET MIGNON, RIBEYE, CHICKEN & CHORIZO SERVED WITH BEANS, RICE, AND SALAD. ACCOMPANIED BY OUR SIGNATURE SPICY SAUCE, FOR 8 PEOPLE, \$220

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# Mariscos | Seafood

## Camarones a la Diabla

Grilled shrimp cooked in a specialty house sauce & chipotle salsa. Served with salad & white rice. \$22

## Camarones al Mojo de Ajo

Shrimp stewed in a flavorful garlic sauce with wine, parsley, & butter. Served with rice & beans. \$22

## Camarones a la Crema

Sauté shrimp in a spicy chipotle sauce & Italian sauce with mushrooms. Served with rice & beans. \$22

## Cocktail in a Molcajete

Shrimp cocktail prepared with clamato juice, ketchup, cucumber, tomato, & avocado. Grande. \$22 Add Octopus \$26

## Cielo, Mar y Tierra

Chicken, steak, & shrimp in a special sauce, served with rice & beans. \$25

## Aguachile

Lime-cooked raw shrimp in a zesty green house sauce, topped with onions, cucumbers, & avocado.

Grande. \$26 Super. \$35

Aguachile Negro \$30

# FAJITAS

Indulge in our sizzling fajitas. Served with rice, beans, guacamole & meat options:

**STEAK: \$31**

**VEGETARIAN: \$22**

**SHRIMP: \$34**

**CHICKEN: \$27**

**2 Meats: \$36**

**3 Meats: \$40**



# Sides

Rice \$5  
Beans \$5  
Salsas \$4  
Sour Creme \$4  
Molcajete Sauce \$4  
Red Sauce \$4  
Hand Made  
Corn Tortillas (3) \$3  
Flour Tortillas (3) \$3

Lime \$3  
Aguacate \$5  
Cheese \$3  
Small Fries \$10  
Chiles Toreados \$5  
Cebollitas Asadas \$5  
House sauce 6oz \$8  
Hot Sauce 2oz \$3

## Churros

Churro served with a scoop of ice cream chocolate syrup & whipped cream. \$15

# MOLCAJETE

Served with rice, beans, guacamole, sour cream, and your choice of tortillas.

For those who want to savor multiple flavors, we offer combo options:

**Vegetarian: \$24** | **Chicken: \$30** | **Beef: \$35**

**Pulpo (Octopus): \$34** **Shrimp: \$36** | **Chorizo: \$26**

**Combo 2 Meats: \$38** | **Combo 3 Meats: \$42**

**XL Molcajete 4 meats: \$50**

## Molcajete 901

**Octopus, Chorizo, Steak, Chicken, Shrimp & Ribeye. \$65**



# COMBINATIONS

Each combination comes with rice, beans, sour cream, and salad. Choose from the following meat options:  
Steak, Chicken, or Carnitas.

Taco • Chile Relleno • Enchilada • Quesadilla

Tostada • Sopé • Flautas

One Item \$17 • Two Items \$20

Three Items \$27 • Four Items \$32

# Drinks

Chamomile Tea. \$4.5	Mexican Coke \$7.5
Green Tea. \$5	Mineral Water \$5
Iced Tea. \$5	Squirt \$5.5
Lime Tea. \$4	Sangria \$5
Coffee. \$5	Jarritos. \$6
Milk. \$4	
Orange Juice. \$4.5	
Apple Juice. \$4.5	

## Fountain Drinks \$5

Coke. • Diet Coke. • Mr. Pibb. • Barg's. • Sprite

# Desserts

Cake \$11

## Flan

A traditional vanilla custard smothered in caramel sauce. \$10

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