



CasaMaestros

COCINA AND TEQUILA BAR

209.409.8279

901 10th St. Modesto, CA 95354

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

WE APPRECIATE YOUR BUSINESS | VISIT: CASAmaestrosCocina.com

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

CasaMaestros Choriqueso

Savor the rich flavors of our CasaMaestros 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

QuesaBirria Mexicana

Beef simmered in a flavorful thick house chili sauce. Chesse, 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

CasaMaestro 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



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



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





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 Zaragosa'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

Desserts

Cake \$11

Flan

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

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 · Sope · Flautas

One Item \$17 · Two Items \$20

Three Items \$27 · Four Items \$32

Drinks

Chamomile Tea. \$4.5

Green Tea. \$5

Iced Tea. \$5

Lime Tea. \$4

Coffee. \$5

Milk. \$4

Orange Juice \$4.5

Apple Juice. \$4.5

Mexican Coke \$7.5

Mineral Water \$5

Squirt \$5.5

Sangria \$5

Jarritos. \$6

Fountain Drinks \$5

Coke, · Diet Coke · Mr. Pibb · Bang's · Sprite

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