

CASA BOND

— N O H O —

NYC RESTAURANT WEEK

TO START

Choose one

VERANO SALAD

Watercress, fresh watermelon, spices goat cheese, serrano vinaigrette, tajín

GORDITA

Pomegranate & chipotle coffee glaze short ribs, crispy corn-dough, mango coleslaw

CEVICHE DE COCO

Fluke, coconut milk, yuzu, Fresno chili, jalapeño & red onions, canchita maíz

ENTRÉES

Choose one

GOBERNADOR

Shrimp & steak on a flour tortilla, chihuahua cheese, tomato, poblano

POLLO BORRACHO

Pan seared semi boneless half chicken, negra modelo beer & butter reduction, creminni mushrooms

CATCH OF THE DAY

Local honey ajillo sauce, red peppers, green peas, potato purée, rainbow vegetables

VEGANO

Steak cauliflower, wild rice, kale, carrot purée, pumpkin pepitas

DESSERT

Choose one

CARAJILLO GELATO

Espresso iced cream, illy coffee, Liqour 43

PASTEL MIXTECO

Lava chocolate cake, pine nuts, mole mixteco, white toasted sesame seeds ice cream

Summer 2024, Dinner Prix-Fixe \$60

NYC Jul 22–Aug 18
RESTAURANT
WEEK®

EXECUTIVE CHEF: RODRIGO ABRAJAN



@CASABONDNOHO