



FIESTA PLATTER



APERITIVOS

- \$12 CANCUN'S FRIES**
French fries served in a hot skillet with your choice of meat (shredded ck, shredded beef or ground beef) queso dip, pico de Gallo and jalapeño slices.
- \$11.5 FRESH GUACAMOLE**
Hand-made fresh smashed avocado with tomato, onion, cilantro, jalapeños, lime and salt. |
Add \$1 for MANGO
- \$16 FAJITA NACHOS**
Tortilla chips topped with chicken or steak stripes, beans, cheese dip, lettuce, tomato, jalapeños and sour cream served in a hot skillet.
- \$11 DE LA CASA WINGS**
Your choice of eight boneless or regular wings dipped in hot or chipotle salsa with ranch dressing.
- \$10.50 TAQUITOS PANCHE VILLA**
Eight crunchy little taquitos served with a mild salsa, lettuce and grated cheese on top.
- \$14.5 FLAUTAS**
Shredded chicken rolled into three deep-fried, crisp flour tortillas. Served with lettuce, tomatoes, sour cream, guacamole and cheese.
- \$17 FIESTA PLATTER**
A sampling of Casa's favorites nachos, mini-quesa, mini-taquitos and buffalo wings.
- \$12 QUESO FUNDIDO**
Melted Monterrey Jack cheese seasoned with chorizo, chopped tomatoes, onions, jalapeños and fresh cilantro. Served with a side of warm tortillas.
- \$6 STREET CORN**
Grilled corn coated with a mixture of mayonnaise, sour cream, Chile powder, lime and a sprinkling of cilantro.
- \$6 QUESO DIP**

SOUPS & SALADS

\$14 CHEF'S SALAD

Fresh cut Romaine lettuce tossed with ranch dressing and topped with grilled chicken, tomatoes and ranchero cheese.



CHEF'S SALAD

\$13 CLASSIC TACO SALAD

Choice of shredded chicken or ground beef served in a taco shell with chopped tomatoes, lettuce, sour cream and cheese.

\$15.5 SALMON SALAD

Grilled Salmon, romane lettuce, croutons, low-fat ranchero cheese, grape tomatoes, cut cucumbers and avocado slices.

\$14.5 CESAR CAMARONES SALAD

Grilled Shrimp, romane lettuce, croutons, low-fat ranchero cheese, tomatoes and avocado slices.



\$10.50 TOSTADA SALAD

A crispy flat corn tortilla, with refried beans, shredded chicken, ground beef, or chile verde pork, lettuce, tomato and sour cream

\$13 FAJITA SALAD

Choice of steak or chicken served with sautéed bell pepper, onion, tomato, lettuce, sour cream and cheese.

\$7.5 CHICKEN TORTILLA SOUP

Chicken broth served with grilled chicken, avocado slices, pico de Gallo and corn tortilla strips.

\$6.50 SOPA DE FRIJOLE

Healthy black bean soup, topped with fresh diced tomatoes, onions, cilantro, and ranchero cheese.

\$8 SOPA DE ALBONDIGAS

Soup made with extra lean ground pork and rice meatballs simmered in a seasoned tomato broth. Served with fresh diced cilantro and onion on the side.

BURRITOS

\$17

BURRITO FAJITA

Large flour tortilla filled with refried beans, rice, grilled peppers, onions, chopped tomatoes, and your choice of grilled chicken or steak. Smothered with cheese sauce, ranchero sauce and green sauce. Served with lettuce and sour cream on the side.

\$16

CASA CANCUN BURRITO

Large flour tortilla filled with refried beans, rice and your choice of shredded chicken, ground beef, shredded beef or pork. Topped with red mild sauce and cheese. Served with lettuce, tomato and sour cream on the side.



\$17

ASADO BURRITO

Large flour tortilla filled with refried beans, rice and your choice of steak or chicken. Covered with our red sauce and cheese. Served with sour cream and guacamole on the side.

\$15

MACHO BURRITO

Large flour tortilla filled with refried beans, rice and tender beef simmered in our house-made red sauce. Covered with colorado sauce, and cheese. Served with lettuce, tomato and sour cream.

\$16

BURRITO BOWL

Rice, beans, your choice of meat (grilled chicken or steak). Topped with lettuce, pico de gallo and guacamole.



BURRITO FAJITA

ESPECIALIDADES

CANCUN SPECIALTIES

Casa CANCUN
Family Mexican Restaurant

\$23 CARNE ASADA

Grilled skirt steak served with two broiled whole green onions, pico de Gallo, rice and beans on the side.

\$21 STEAK RANCHERO

Lean strips of top sirloin sautéed with tomatoes, onions, green and red peppers. Topped with a our home made tomato sauce. Served with rice and beans on the side.

\$33 CASA CANCUN MOLCAJETE

Steak strips, shrimp, grilled chicken, chorizo, bell peppers, and grilled onions marinated in our homemade red sauce cooked in a molcajete. Topped with a slice of cotija cheese and a grilled jalapeño pepper. Served with rice, refried beans and flour tortillas on the side.

\$15.5 CHILE VERDE

Tender pork simmered in green tomatillo sauce with green peppers, onions and spices. Garnished with lettuce and tomato. Served with rice and beans on the side.

\$16.5 PORK CARNITAS

Deep-fried seasoned pork tips served with rice, beans, avocado slices, lettuce, pico de gallo, tomatoes and onions. With our home made red tomatillo sauce and tortillas on the side.



ESPECIALIDADES

CANCUN SPECIALTIES

Casa CANCUN
Family Mexican Restaurant

\$16.5 PUERCO ADOBADO

Marinated tender extra lean pork loin, grilled in a blend of spices. Served over grilled jalapeños and onions.

\$19 ARROZ CON POLLO

Tender sliced chicken breast with fresh mushrooms, onions, bell peppers sautéed in a red mild sauce. Served over rice, jack cheese and avocado slices. (Not served with beans)

\$17 POLLO CON MOLE

Your choice of shredded or grilled chicken smothered with our made-from-scratch mole sauce. Served with rice and refried beans on the side.

\$18 POLLO A LA CREMA

Tender, sliced chicken breast and mushrooms, simmered in a rich cream sauce. | Add \$1 for shrimp

\$14 CHILE RELLENO

Poblano pepper stuffed with queso, covered in red sauce. Served with rice and refried beans.

\$14 TORTA DE LA CASA

Your choice of meat (pork, chorizo, steak, grilled chicken or pork carnitas) on a toasted torta roll with beans, cheese, chopped onions and cilantro.



MOLE CON POLLO



ARROZ CON POLLO

QUESADILLAS

\$16 FAJITA QUESADILLA

Grilled flour tortilla stuffed with a blend of cheddar and jack cheese, grilled bell peppers, onions and your choice of grilled chicken or steak. Served with a side of sour cream. | Add Shrimp \$1.00

\$17 QUESADILLA CHINCUAL

Grilled flour tortilla stuffed with a blend of cheddar and jack cheese, grilled skirt steak or chicken. Served with rice, refried beans, sour cream and guacamole on the side.

\$14 BAJA QUESADILLA

Grilled flour tortilla stuffed with a blend of cheddar and jack cheese. Filled with your choice of shredded chicken, ground beef or mexican chorizo. Garnished with lettuce and chopped tomatoes.



CHIMICHANGAS

\$14 TEXANA CHIMICHANGA

Deep-fried flour tortilla filled with your choice of shredded chicken, beef or ground beef. Topped with sour cream. Served with rice, beans, lettuce, tomatoes and cheese sauce on the side.

\$15.50 FAJITA CHIMICHANGA

Deep-fried flour tortilla filled with your choice of grilled chicken or steak, grilled onions and peppers. Topped with mild red sauce. Served with rice, beans, lettuce, tomatoes and sour cream on the side.

\$16.5 SEAFOOD CHIMICHANGA

Deep-fried flour tortilla filled with shrimp or fish. Topped with our green tomatillo sauce. Served with rice, beans, lettuce, tomatoes and sour cream on the side.



TACOS

\$19 BACON & SHRIMP TACOS

Three soft corn tortillas, filled with bacon and shrimp. Topped with caramelized onions, pico de Gallo, avocado slices, and roasted chipotle sauce on the side. Served with rice and beans.

\$18 TACO REAL

Three soft corn tortillas, filled with skirt steak or grilled chicken. Topped with Monterrey Jack cheddar cheese and pico de Gallo. Served with rice and beans.

\$15 PASTOR

Three soft corn tortillas, filled with marinated pork. Served with rice, beans, chopped cilantro, onions and our homemade tomatillo sauce.

\$15 PORK CARNITAS

Three soft corn tortillas filled with slow cooked pork. Served with rice, beans, our mild red Carnitas sauce and pico de Gallo on the side.

\$18 FISH TACOS

Three soft corn tortillas filled with seared Cod fish. Served with rice, beans, cilantro, onions and our homemade cilantro sauce on the side.

\$18 TACOS AL CARBON

Three soft corn tortillas dipped in a red sauce, folded then stuffed with char-broiled chicken or skirt steak. Grilled with pico de gallo and sprinkled with cotija cheese. Garnished with chopped cilantro and onion. Served with rice and beans.

\$17.5 BIRRIA TACOS

Birria-style cooked beef folded into a corn tortilla. Served with rice, beans and consomé for dipping.



TACOS AL CARBÓN



BIRRIA TACOS

FAJITAS

Sautéed bell pepper, onions, tomato and choice of protein. Served with rice, beans, lettuce, guacamole, sour cream, pico de Gallo and tortillas.

\$19 CHICKEN | \$21 STEAK | \$23 SHRIMP



\$23 THREE WAY FAJITA

VEGETARIAN DISHES

Vegetarian dishes are served with rice and black beans on the side.

\$14 SPINACH ENCHILADAS

Two soft corn tortillas filled with spinach and cheese then drizzled with green tomatillo sauce. Garnished with lettuce, tomatoes and sour cream.

\$16 VEGGIE FAJITAS

For the fajita lovers with a healthy conscience. Directly from the garden; fresh carrots, broccoli, cauliflower, mushrooms, onions, green and red bell peppers sautéed in a special fajita sauce. Served with sour cream and your choice of corn or flour tortillas.

\$15 BURRITO DE VERDURA

Carrots, broccoli, cauliflower, mushrooms, onions, green and red bell peppers sautéed and wrapped with a big flour tortilla, smothered with green tomatillo sauce. Garnished with lettuce, tomatoes, sour cream and avocado slices.

\$15 SPINACH QUESADILLA

Grilled flour tortilla filled with spinach and melted Monterrey Jack Cheese. Garnished with lettuce, tomatoes and sour cream.

MARISCOS

\$19 ARROZ CON CAMARONES

Sautéed shrimp, mushrooms and vegetables in a special sauce served over a bed of rice and topped with jack cheese.

\$18 CAMARONES A LA DIABLA

Grilled shrimp smothered in a special spicy sauce. Served with rice, beans, lettuce, tomatoes, avocado slices on the side.

\$14.5 FISH CEVICHE

Cod fish cured in lime juice and Mexican spices, topped with chopped tomato, onion, jalapeños, fresh cilantro and avocado slices.

\$18 SHRIMP CEVICHE

Shrimp cured in lime juice and Mexican spices, topped with chopped tomato, onion, jalapeños, fresh cilantro and avocado slices.

\$18 CAMARONES AL MOJO DE AJO

Tendered shrimp and mushrooms, sautéed in butter, garlic and spices. Served with rice, refried beans, lettuce, tomato and avocado slices.



CAMARONES AL MOJO DE AJO

ENCHILADAS

- \$17 ENCHILADAS SUIZAS**
Three corn tortillas rolled around and filled with marinated shredded chicken. Smothered with our green tomatillo sauce. Served with rice, fresh vegetables and sour cream.
- \$16 ENCHILADAS DE MOLE**
Two corn tortillas rolled around and filled with shredded chicken. Smothered with our made-from-scratch mole sauce. Served with rice, black beans and fresh vegetables.
- \$18 ENCHILADAS CASA CANCUN**
Three enchiladas. First one filled with beef and covered with red sauce. Second one filled with chicken covered with green sauce. Third one filled with cheese covered with mole sauce. Served with rice, black beans, lettuce and avocado slices.
- \$17 SEAFOOD ENCHILADAS**
Two corn tortillas rolled around and filled with shrimp or fish. Served with rice, black beans, lettuce and tomatoes.

COMBINACIONES

Your choice of filling: cheese, ground beef, shredded chicken, shredded beef or pork. All served with lettuce, tomatoes, rice and beans.

- \$12.5 COMBO UNO (CHOICE OF ONE)**
Enchilada, Chimichanga, Tostada, Burrito, Taco
- \$15 COMBO DOS (CHOICE OF TWO)**
Enchilada, Chimichanga, Chile Relleno, Tostada, Burrito, Taco
- \$18 COMBO TRES (CHOICE OF THREE)**
Enchilada, Chimichanga, Tostada, Burrito, Taco

ADD CHILE RELLENO \$3

ADD TAMAL \$1



POSTRES

- \$6.50 FRIED ICE CREAM**
Vanilla ice cream covered in crispy deep-fried flakes. Served in a cinnamon-sugar tortilla shell. Topped with cajeta, hot fudge and whipped cream.
- \$7 CHURROS**
Traditional Mexican version of a donut. Fried pastry tossed in Cinnamon and sugar. Served with vanilla ice cream and whipped cream.
- \$7 FLAN**
Cancun's home style caramel custard, with caramel top and drizzled chocolate fudge.
- \$5 SOPAPILLAS**
A warm Mexican pastry dusted with cinnamon and sugar.
- \$6 SWEET CORN CAKE**
Home-made sweet, buttery and ultra moist Mexican cake topped with condensed milk.
- \$7 TRES LECHES CAKE**
Ultra light sponge cake soaked in a sweet milk mixture. Served with vanilla ice cream.
- \$8 CHEESECAKE**
Deliciously creamy cheesecake topped with strawberry syrup. Served with vanilla ice cream and whipped cream.
- \$8 SWEET PLANTAINS**
Fried sweet plantains drizzled with condensed milk. Served with vanilla ice cream.



EXTRAS

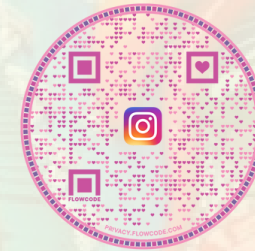
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|---|---|---|---|---|---|
|  |  |  |  |  |  |
| GUACAMOLE | SHREDDED CHEESE | SOUR CREAM | DIP CHEESE | REFRIED BEANS | RICE |
| \$2 | \$1 | \$1 | \$2 | \$3 | \$2 |



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