



CELEBRACIÓN • CULTURA • COMPAÑÍA • CONVIVENCIA



Tradition meets folklore to create a colorful and vibrant dining experience full flavors, aromas and art from our beautiful México.

¡BIENVENIDO! ESTÁS EN TU CASA

13521 Tegler Dr.
Noblesville, Indiana 46060



CASA SANTA

COCINA MEXICANA CON FOLKLOR



EL LUGAR DE LA
**DIVINA
COMIDA**

• MARGARITAS •

Clase Azul \$55 **Texas** \$17
Premium 8-month aged Tequila, Grand Marnier, Fresh Citrus. Top shelf orange based margarita.

Skinny \$14 **Verde Select** \$17
Made with natural ingredients, Tequila, triple sec, lime, served up. Orange, lime, agave, lemon.
• Try it spicy +\$1

House
Available frozen or on the rocks:
• Lime \$15 • Mango \$16 • Strawberry \$16

• MEZCAL COCKTAILS •

La Malinche \$15 **El Solitario** \$15
Mezcal, lime, raspberries & ginger. Mezcal, ginger beer, lime & ginger cordial.

El Chicano \$15 **De Raíz** \$15
Mezcal, tamarind, Ancho Reyes & lime. Mezcal, root syrup, piloncillo, turmeric, ginger, cinnamon & pepper and lime.

Idolo \$15
Mezcal, hibiscus, habanero, agave & lime.

• SIGNATURE COCKTAILS •

El Grueso \$16 **Silencio** \$17
Bourbon, orange, honey & lemon. Gin, bergamot liquor, dry vermouth, vasil.

Me Extrañarás \$17 **Matadolores** \$16
Vodka, Vermouth Rosso, elderberry flower liquor, hibiscus, cardamon & Earl Gray tea. Rum, Pineapple juice, orange liquor & coconut cream.

Camino Verde \$16 **Mentiras con Cariño** \$17
Vodka, Midori, orange liquor & lime. Empress gin, dry vermouth, elderberry liquor & mint.

• TEQUILA COCKTAILS •

El Mentado \$16 **Agua Nueva** \$16
Tequila, mint, dry vermouth & orange liquor. Tequila, orange liquor, cucumber syrup & fresh lime.

Cantarito \$16 **María** \$16
Tequila mixed with a refreshing citrus blend of grapefruit soda & orange juice. Tequila, tamarind, Grand Marnier & lime.

• MOCKTAILS •

Vive \$12 **Rojo** \$12
Lime, ginger cordial with Topo Chico. Hibiscus infusion, agave & lime.

Chapalita \$12 **Beso** \$12
Pineapple juice, orange juice & coconut cream. Raspberry syrup, lime, ginger syrup & ginger beer.

• BEER •

Draft \$7 **Bottle** \$7 **Micheladas** \$12
Pacífico XX Amber XX Lager Modelo Especial Corona Premier Miller lite Seasonal IPA *Market Price
Corona Corona Light Negra Modelo Tecate Victoria Coors Light Heineken 0.0
Served in a chilled salt rimmed glass.



• APPETIZERS •

Quesadillas Fritas \$16
Three crispy fried quesadillas handmade with corn masa and filled with mushrooms & cheese, short rib and chicken. Served with Salsa Verde on the side.

Elotes Asados \$15
Four mini grilled elotes covered in mayo, cotija cheese and our chile lime seasoning.

Queso Fundido \$15
A blend off 3 cheeses melted on a cast iron skillet topped with chorizo and pico de gallo.

Sopes \$12
Three homemade corn flour sopes filled with beans, steak, chicken & chorizo, topped with lettuce, pico de gallo, sour cream & queso fresco.

Ostiones Casa Santa \$21
Ostiones Frescos: Six oysters served classically raw with lemon slices & an escabeche of tomato, jicama radish & jalapeno.
Ostiones a las Brasas: Six oysters topped with a medley of garlic lemon zest & cotija cheese, served with a side of avocado aioli.

Calamari Frito \$20
Beer buttered calamari rings served with avocado aioli and guajillo glaze.

Tuna Tostadas \$16
Three corn tortilla topped with chunks of avocado, pineapple, ahi tuna, fried onions & a honey ginger drizzle.

Aguachile \$21
Raw shrimp cured in lime juice & a cilantro serrano pepper puree.

Ceviche de Pescado \$20
Raw fish cured in lime juice & spices, served on a bed of avocado.

Coctél de Camarón \$20
Sweet and spicy sauce with pico de gallo, cucumbers, avocado cubes & jicama.

House Dip \$12
Melted queso dip with ground beef & pico de gallo.

Guacamole Dip \$12
Fresh avocado prepared with lime & pico de gallo.

Chorizo Dip \$12
Melted queso dip with grilled chorizo.

Cheese Dip \$9
Melted queso dip.

• SOUPS •

Crema Poblana \$16
A creamy puree of mirepoix & poblano peppers with our house made baguette.

Pozole \$20
A Mexican traditional soup of chunks of pork and hominy marinated in guajillo peppers and oregano, served with tostadas, lettuce, onion & salsa macha.

Caldo de Mariscos \$31
Our seafood soup contains crab legs, clams, mussels, chunk of red snapper, langostinos & crawfish, served with tostadas, avocado slices & salsa macha.

Plato de Birria \$28
A stew of shredded beef marinated in an adobo of dried chiles, spices & herbs, served with a choice of tortillas, rice, beans, cilantro & onion. *Includes Tortillas.*

Carne en su Jugo \$24
A classic rendition of a Guadalajara favorite. Small pieces of steak cooked in its own juices, then mixed with whole beans & spicy crumbled bacon. *Includes Tortillas.*

• ESPECIALIDADES •

Tomahawk Steak \$160
Wet aged bone in ribeye served with rice, beans & grilled veggies. **40oz USDA Prime Steak**

Molcajete \$41
Bursting hot lava rock molcajete, filled with grilled steak, chicken, shrimp, chorizo, onions, ranchera salsa, grilled cactus, panela cheese & tortilla. Served with rice & beans.

Short Ribs \$35
Slowly braised bone in Short rib, served on a bed of Chef's special mole de espresso with cilantro lime white rice & refreshing arugula salad.

Pollo Asado \$23
A generous size grilled chicken leg quarters, served with Chef's special mole de espresso accompanied by our cilantro lime white rice, beans & arugula salad.

Salmon \$29
Grilled Salmon, served on chef's charred tomatillo salsa, accompanied with rice and a small version of the charred romaine salad.

Camarones al mojo de ajo \$29
Jumbo shrimp tossed in our specialty garlic butter, served with rice & house salad.

Alambres \$32
Three grilled skewers made with chicken al pastor, ribeye with panela cheese & garlic shrimp, cooked with onions and bell peppers. Served with tortillas.

Carne Asada \$32
A 12 oz. of Ribeye grilled to your liking, served with white rice, beans, pico de gallo, guacamole, grilled jalapeno, cactus, panela cheese & grilled onions. *Includes Tortillas.*

Carnitas \$25
Slow kettle cooked chunks of pork so tender they fall apart. Served with rice, beans, choice of tortillas, cilantro, pico de gallo, grilled onions, panela cheese & grilled jalapenos.

Pulpo \$32
Breaded octopus tentacles tossed in Chef's specialty sauce, served with white rice and an asparagus & cherry tomato salad.

Langostinos \$35
Ten langostinos split and marinated in dried chiles and spices grilled to perfection. Served on our salsa verde accompanied by our cilantro lime white rice & zucchini slices.

Chile Relleno \$22
A char grilled poblano pepper stuffed with a three cheese blend battered and covered in our charred tomatillo salsa. Served with rice, beans & small house salad.

• TACOS •

All tacos come with rice & beans
Served with a lime wedge & house tomatillo sauce.

Quesabirrias \$20
Birria style beef tacos filled with melted cheese. Garnished with cilantro, onions & chile de árbol sauce on the side.

Arrachera \$16
Skirt steak tacos topped with cilantro & onion.

Pulpo \$18
Grilled octopus topped with our house slaw of cabbage & radish, red onions and avocado dressing.

Shrimp \$18
Battered shrimp topped with slaw of cabbage, radish & a slice of avocado.

Pastor \$15
Marinated pork in dried chile peppers, topped with pineapple, cured onions & cilantro.

Chicken \$15
Grilled chicken topped with onion, cilantro & queso fresco.

Carnitas \$15
Kettle cooked pork topped with cilantro & pico de gallo.

Short Rib \$17
Shredded short rib topped with cured cabbage, radish with a sprinkle of cilantro.

Chapulín (Grasshopper) \$15
Smoke grasshopper tossed in lime and salt, topped with cilantro, pico de gallo & cured onions.

Vegetarian/Vegan \$12
A mix of mushrooms, zucchini and black beans, topped with onions & cilantro (add queso fresco).

Fish \$17
Buttered fish topped with our house slaw of cabbage, radish & a slice of avocado.

• CLASSICS •

Fajitas
Combination of protein, bell peppers, onion & tomato, served on a hot skillet. Accompanied with rice, beans, choice of tortilla, pico de gallo, sour cream & guacamole.
Protein options: • Chicken \$20 • Steak \$22 • Shrimp \$23 • Veggies \$19
• Tres Caminos \$25

Quesadilla \$18
A 12 inch toasty flour tortilla filled with cheese, pico de gallo and the protein of your choice. Accompanied with rice, beans & house salad.
Protein options: • Cheese • Chicken • Steak • Shrimp

Enchiladas de la Casa \$18
Four enchiladas with different fillings: Chicken with salsa verde, beef with salsa ranchera, cheese with mole de espresso and beans with cheese sauce. Served with rice, beans & a side salad of lettuce, tomato, pico de gallo, sour cream & cabbage.

Arroz con Pollo \$18
A bed of homemade rice topped with chunks of grilled chicken, shredded cheese and melted queso dip. Served with lettuce, pico de gallo, sour cream on the side & tortillas.
Add grilled veggies: +\$3

Burrito Casa Santa \$18
Our house burrito filled with your choice of protein. Served with rice, beans, lettuce, guacamole, pico de gallo & sour cream.
Protein options: • Ground Beef • Shredded Chicken • Birria • Steak • Pastor

Chimichanga \$18
Deep fried tortilla filled with your choice of protein. Served with rice, beans, lettuce, guacamole, pico de gallo & sour cream.
Protein options: • Ground Beef • Chicken • Birria • Steak

Combination Platters
Have your choice of two or three options accompanied by rice & beans.
2 choice \$17 3 choice \$19
Quesadilla, Taco, Sope, Tamal, Tostada, Enchiladas.
• Ground Beef • Shredded Chicken • Cheese • Beans

• SALADS •

Taco Salad \$16
A ten inch flour tortilla fried and filled with lettuce, protein of choice, queso dip, black beans, corn, pico de gallo, guacamole, sour cream, cured onions, queso fresco & salsa.
Protein options: • Chicken, beef, steak +\$4, • Shrimp +\$6

Mexi Salad \$20
A whole romaine heart is charred just enough and topped with black beans, grilled corn, jicama, tomato, red onion, cucumbers, oranges, strawberry, queso fresco, tortilla strips & our avocado dressing.
Protein options: • Chicken, steak +\$4, • Salmon +\$8, • Shrimp +\$6

• DESSERTS •

Tres Leches \$15
A very moist cake soaked in three different kinds of milk served with a berry puree.

Churros \$15
Traditional Mexican pastry tossed in cinnamon & sugar, served with homemade caramel sauce and vanilla cream.

Strawberry Sopapilla Tacos \$15
Two sopapillas filled with strawberry infused cream cheese topped with fried plantains and a side of vanilla bean ice cream.

Celebration Cake \$18
Homemade vanilla cake with six layers of vibrant colors topped with whipped icings. Perfect for all special celebrations.