

BOTANAS

Appetizers

SOFT TACO SAMPLER

Four small soft corn tortillas, two with carnitas and two with carne asada, served with fresh onion, cilantro, guacamole and salsa quemada. 17.50

CEVICHE

A classic seafood dish of citrus marinated wild Pacific shrimp, with chopped tomato, cilantro, onion, cucumbers, avocado and a bite of serrano. Served with crispy corn tostaditas. 14.95

QUESADILLA de BANDINI

A large flour tortilla filled with melted Monterey Jack and Cheddar cheese, mild California green chile strips, cut in wedges and served with guacamole and sour cream. 12.95 Add seasoned beef or chicken 2.95

MUCHISIMOS TAQUITOS

Mini rolled tacos with beef or chicken, topped with cheese and served with salsa quemada. Great to share. 14.95

NACHOS SUPREMO

Crisp fried tortilla chips, melted cheese, chorizo, sour cream, jalapeños, guacamole and salsa. 14.95 Add chicken or beef 2.95

QUESADILLA VAQUERO

Grilled certified angus beef topped with sautéed serrano chiles, onions and mushrooms, folded into a flour tortilla with Jack cheese then flame grilled into a crispy quesadilla. Served with sour cream and pico de gallo salsa. 15.95

CONCHA de GUACAMOLE

Fresh guacamole sprinkled with queso and served with crisp tortilla chips. 9.95

QUESO FUNDIDO

A blend of Jack and Cheddar cheese with roasted California and jalapeño chiles topped with spicy chorizo. Served with hot, handmade flour or corn tortillas. 12.50

MEXICAN TRIO

Our dipping trio consists of fresh guacamole, a cup of jalapeño cheese sauce and a cup of Mexican bean dip made with salsa quemada and melted cheese. 8.95

ENSALADAS ESPECIALES

Special Salads

GRILLED SALMON SALAD

Grilled Pacific wild salmon, served atop a beautiful tossed salad of fresh romaine, grapes, oranges and avocado with chipotle-mango dressing. 18.95

ULTIMATE CAESAR SALAD

Your choice of Mexican spiced shrimp or chicken, sprinkled with parmesan cheese, served with sliced avocado and quesadilla wedges. Grilled Chicken 15.95 Shrimp 17.95

SEAFOOD TOSTADA

Jumbo Mexican shrimp, king crab and guacamole highlight this colorful salad, layered atop two crispy corn tortillas, accented with tomatoes, Jack & Cheddar cheese, shredded lettuce, sour cream and sliced avocado. With jalapeño ranch and cilantro-lime dressing on the side. Market Price

TACO LOCO

A crispy oversized flour tortilla filled with shredded beef or chicken, frijoles, shredded lettuce, grated cheese, tomatoes, with guacamole and sour cream on the side. A lavish feast of a taco! 14.95

TOSTADA TRIO

Shredded chicken, shredded beef and tender carnitas top our tasty tostadas of refried beans, shredded lettuce, chopped tomato, shredded Jack and Cheddar cheese and garnished with red cabbage and sour cream. 12.95

MEXICAN CHOPPED SALAD

Chopped romaine & iceberg lettuce with flame-grilled chicken, avocados, tomatoes, red bell pepper, black beans, black olives, roasted corn, and crispy tortilla chips. Served with cilantro-lime dressing on the side. 14.95

CHICKEN TACO SALAD

Grilled chicken breast, cheese, black beans, tomatoes, avocado slices and lettuce tossed with cilantro-lime house dressing. Served in a concha shell surrounded with crispy tortilla chips. 14.95

TOSTADA CORONA

An incredible salad on a crisp flour tortilla crown. Layered with frijoles, shredded lettuce, tomatoes, slices of avocado and two kinds of cheese, all topped with guacamole and sour cream. Your choice of dressing on the side. 13.95

CARNITAS TOSTADA

Crispy corn tostada topped with refried beans, juicy pork carnitas, a touch of salsa verde, freshly chopped mixed greens, ribbons of fresh red cabbage and garnished with radish wheels. 13.95

FAJITAS

FAJITAS SUPREMAS

(Cielo, Mar & Tierra)

Shrimp, sautéed with onions, sweet peppers, mushrooms and tomatoes then topped with grilled pollo and carne asada. With guacamole, black beans and arroz amarillo. Your choice of tortillas. 24.95

SHRIMP FAJITAS

Wild Pacific shrimp sautéed with onions, calabaza squash, red and green peppers, mushrooms and tomatoes. Served on a platter with guacamole, black beans and Mexican rice. Served with handmade hot tortillas. 22.95

FAJITAS DE BANDINI

Your choice of flame grilled certified angus beef or chicken breast marinated and combined with sautéed with bell peppers, onions, tomatoes and mushrooms. Served with handmade tortillas, guacamole Mexican rice and frijoles. 20.50
BEEF & CHICKEN FAJITAS 21.95

PLATILLOS TRADICIONALES

CARNITAS a la MICHOACÁN

Slow roasted succulent morsels of pork served with soft hot tortillas, guacamole, salsa and frijoles de la olla
A favorite from the Mexican state of Michoacan. 17.95

CHILE VERDE

Juicy and tender pork sautéed with onions, bell peppers, California chiles and salsa verde. Served with Mexican rice, frijoles de la olla and your choice of corn or flour tortillas. 16.95

MOLE POBLANO

Truly traditional! Sautéed chicken cooked in our original mole poblano sauce, topped with fresh onion and sesame seeds. Served with Mexican rice and frijoles de la olla. 16.95

CHILE COLORADO

Tender cubed beef slowly simmered in a mildly spicy traditional red chile colorado sauce. Served with Mexican rice, refried beans and your choice of corn or flour tortillas. 16.95

LAS COMBINACIONES

Combination plates are served with Mexican rice and frijoles.

Seasoned ground beef picadillo is available as a substitute for your tacos or enchiladas upon request.

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| 1. DE LOS DIGUEÑOS | Beef taco, cheese enchilada, chile relleno..... | 16.50 |
| 2. DE PIO PICO | Two tacos, beef or chicken..... | 14.95 |
| 3. DE YSADORA | Chile relleno, cheese tamale, enchilada verde..... | 16.50 |
| 4. DE SAN MIGUEL | Two enchiladas; cheese, beef or chicken..... | 14.95 |
| 5. DE ESTUDILLO | Cheese enchilada, chile relleno..... | 14.95 |
| 6. DE ALVARADO | Chile relleno, beef taco, chicken tamale | 16.50 |
| 7. DE MACHADO | Cheese enchilada, beef taco..... | 14.95 |
| 8. TRES AMIGOS | Three soft tacos; one carne asada, one grilled chicken and one carnitas..... | 17.50 |
| 9. MACHO GRANDE..... | | 23.95 |

The chef's sampling of Mexican favorites — Carne asada, chicken taco, cheese enchilada, chicken tamal, and chile relleno—served with guacamole, Mexican rice, frijoles and salsa fresca!

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| 10. LOS POQUITOS (One item combination plate)..... | | 12.95 |
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Choice Of: One Taco (chicken or beef) or one Enchilada (cheese, chicken or beef) or one chicken Tamal. Served with frijoles & Mexican rice.

SOPAS

CHICKEN TORTILLA SOUP

A traditional, flavorful recipe of tomatoes, peppers and onions combined with fresh chicken, tortilla strips and chopped cilantro garnished with a slice of avocado and Cotija cheese. 7.50

ALBONDIGAS SOUP

Traditional Mexican meatballs served in a fresh vegetable soup. 7.50

POZOLE

Saturday and Sunday only

A traditional combination of tender pork and hominy with sides of chopped onions, shredded cabbage, chopped cilantro, diced chiles and a lime wedge. 7.50



ENCHILADAS



ENCHILADAS DEL MAR

Crab, shrimp and pescado blanco enchiladas in creamy, spicy jalapeño sauce.

Served with arroz amarillo and black beans. 24.95

ENCHILADAS SUIZAS

Traditional enchiladas prepared with seasoned shredded chicken topped with salsa verde, cheese and sour cream. Served with a concha of frijoles and Mexican rice. 15.50

CHICKEN MOLE ENCHILADAS

Two chicken enchiladas in mole poblano sauce, topped with fresh onion, Cotija cheese and sesame seeds. Served with Mexican rice and frijoles. 15.95

GRILLED CHICKEN and AVOCADO ENCHILADA

An enchilada filled with grilled chicken, Jack cheese and jalapeños, topped with salsa roja, Jack cheese and avocado slices. Served with fiesta rice sautéed with fresh achiote vegetables and spinach. 15.50

ENCHILADAS POPULARES

One shredded chicken enchilada with salsa verde, one beef enchilada with salsa roja, one cheese enchilada with creamy jalapeño sauce. Served with Mexican rice and frijoles. 16.50

ENCHILADAS RANCHERAS

Two cheese enchiladas with salsa verde and ranchera sauce, topped with sour cream and served with guacamole, frijoles and Mexican rice. 15.50

ENCHILADAS ESPINACAS

Sautéed fresh spinach, mushrooms, onions and peppers with jalapeño cheese sauce then folded into two corn tortillas and topped with salsa verde, parmesan cheese and sour cream. Served with arroz amarillo and a side of black beans. One of our most delicious vegetarian dishes. 15.50

ENCHILADAS VERDES

Two enchiladas filled with cheese and topped with our salsa verde, sour cream, more cheese and roasted California chilies. Served with frijoles and Mexican rice. 14.95



FAVORITOS *Favorites*



CHIMICHANGA

A large flour tortilla with your choice of shredded chicken or beef with beans and rice, fried to a golden brown then topped with salsa roja and melted cheese. Garnished with cheese, lettuce, tomatoes, salsa roja and sour cream on the side. 15.95

GRILLED CARNITAS BURRITO

A soft flour tortilla filled with a blend of authentic flavors of our carnitas, grilled onions, sliced serrano chiles and pico de gallo then folded and grilled to perfection. Served with frijoles de la olla, salsa quemada and guacamole. 15.95

BURRITO de BANDINI

A long time customer favorite! A large burrito filled with juicy seasoned shredded beef and frijoles, topped with cheese sauce and sour cream. Served with Mexican rice. 15.75

GRILLED CHICKEN and AVOCADO TACOS

Soft corn tortillas filled with seasoned strips of grilled chicken breast, sliced avocados and served with jalapeño white sauce, Mexican rice and black beans. 14.95

TAMALES

Two homemade tamales, one chicken with salsa española, and one green chile & cheese topped with salsa verde. Both topped with cheese and served with arroz amarillo and frijoles. 15.95

ESPECIAL de FLAUTAS

Three large crispy, flour tortillas filled with seasoned chicken and vegetables, garnished with lettuce, tomato, cheese, guacamole and sour cream. Served with frijoles, Mexican rice and salsa on the side. 15.50

CHEESE CRISP SPECIAL

A large crispy flour tortilla covered with refried beans, shredded beef or shredded chicken, topped with melted cheese, sliced avocados, tomato, guacamole and sour cream. 13.95



MARISCOS ESPECIALES DE LA CASA

House Seafood Specials

FISH TACOS DE BANDINI

Tender grilled or fried pescado blanco served in corn tortillas, garnished with cabbage and our special sauce. Served with black beans and arroz amarillo, with salsa fresca on the side. 15.95

CRAB ENCHILADAS ESPECIALES

Two enchiladas filled with seasoned king crab, one with salsa verde and one with salsa roja. Both topped with sour cream and served with a concha of Mexican rice and frijoles. Market Price

ENCHILADAS DEL MAR

Crab, shrimp, and pescado blanco enchiladas in creamy, jalapeño sauce. Served with arroz amarillo and black beans. 24.95

SEAFOOD RELLENOS

Grilled Pasilla chiles filled with shrimp and deep sea cod served in a jalapeño white sauce and topped with melted jack cheese. Served with a side of black beans and arroz amarillo. 19.95

TEQUILA LIME SALMON

Premium Farm Fresh Pacific Salmon pan seared and baked then served with Chef Ignacio's creamy tequila lime sauce with achiote seasoned vegetables and chipotle mashed potatoes garnished with sour cream. 20.95

CILANTRO SHRIMP and ENCHILADA COMBO

Large grilled Pacific wild shrimp over arroz amarillo with a flavorful cilantro, garlic, pineapple, jalapeño sauce. Served with a chicken enchilada verde and black beans. 20.95

TEQUILA LIME SHRIMP

A fabulous creation made popular and introduced by Bandini in the 1980's. Pacific wild shrimp sautéed with tequila, lime and butter, then seasoned with garlic, crushed chili and cilantro atop arroz amarillo. Served with black beans. 19.95

SHRIMP FAJITAS

Tender Pacific wild shrimp sautéed with onions, calabaza squash, red and green bell peppers, mushrooms and tomatoes. Served on a platter with guacamole, black beans, and arroz amarillo. Served with handmade tortillas! 22.95

CRISPY SHRIMP TACOS

Camaroncitos fritos served in two corn tortillas and topped with shredded cabbage and zesty white sauce. Served with arroz amarillo, a concha of black beans and a side of salsa. 17.95

SAN GERMÁN

First place award winner at the International Ensenada Seafood Competition. Seasoned Pacific wild shrimp sautéed with butter, brandy, pineapple then combined with a creamy wine sauce over a bed of arroz amarillo. Served in a pineapple half. 19.95

SHRIMP & MANGO QUESADILLA

Sautéed Pacific wild shrimp in a large flour tortilla with melted Jack and Cheddar cheese and freshly chopped mango. Served with a side of fresh guacamole, sour cream and zesty mango chipotle dressing. 18.95

CARNE ASADA

CARNE ASADA TAMPIQUEÑA

Certified angus carne asada seasoned and flame-grilled topped with a grilled mild California chile and grilled onions. Served with a cheese enchilada, frijoles and guacamole. 19.95

LA ESPECIAL de la CASA

Our most magnificent Mexican combination plate with flame-grilled certified angus beef carne asada, a green chile and cheese tamal, chicken enchilada, concha of frijoles, Mexican rice and guacamole. A perfect sampling of many of our popular Mexican items. 21.95

TACOS de CARNE ASADA

Slices of juicy certified angus carne asada in two large tacos, with guacamole, salsa fresca, ranchero sauce, frijoles and Mexican rice. 17.50

CARNE ASADA and SHRIMP COMBINATION

Flame grilled certified angus carne asada and three seasoned jumbo shrimp sautéed with garlic butter and lime served over a bed of arroz amarillo with black beans and guacamole. 22.95

BURRITO CARNE ASADA de la CASA

A large tortilla filled with grilled certified angus carne asada, pico de gallo, and grated cheese. Served with guacamole, frijoles and a side of cheese sauce. Garnished with cilantro. 17.5

Mexican dishes are sometimes considered to be spicy hot, but this is not the case. You may season your food to create the hotness or mildness you prefer with our Mexican salsa caliente. Our food is prepared fresh without added preservatives (MSG) or animal fats. We use only soybean oil, EXCEPT in our tamales and tortillas.

Traditionally, most Mexican cooking is often laborious and time consuming because of the many ingredients and processes involved in making each facet of the meal.

At Casa de Bandini our sauces are made each morning with the freshest of vegetables.

Each dish is individually prepared to order. If you have any food allergies, notify your server.

HEALTHY DINING

ENCHILADAS VERDES de POLLO

Seasoned chicken wrapped in two corn tortillas and topped with tomatillo sauce and parmesan cheese. With a concha of black beans on the side. 14.95
Calories = 670 Cholesterol = 66.3mg Fat = 20.40g
Sodium = 859 mg Protein = 44g Carb = 71g Fiber = 11 g

GRILLED CHICKEN, AVOCADO and MANGO BURRITO

A large flour tortilla filled with grilled chicken, avocado, cabbage and pineapple-mango salsa. Served with black beans and a side of chipotle-mango sauce. 15.95
Calories = 725 Cholesterol = 91.6mg Fat = 29.4g
Sodium = 676mg Protein = 49g Carb = 68g Fiber = 12g

CALIFORNIA TACO

Grilled chicken and avocado taco with cabbage, salsa ranchera and black beans. 12.95
Calories = 703 Cholesterol = 86.6mg Fat = 20g Sodium = 334 mg Protein = 53g Carb = 71g Fiber = 13 g

FIESTA FAJITAS

Eight kinds of fresh vegetables sautéed and seasoned with achiote sauce. Served with soft tortillas, black beans, rice and guacamole. 16.50
Calories = 696
Cholesterol = 5mg Fat = 22.1g Sodium = 1,072 mg
Protein = 22g Carb = 104g Fiber = 12 g

SUMMER GRILL

Juicy certified Angus carne asada served with flame-grilled zucchini, roasted mushrooms and tomatoes. Served with a small ensalada of fresh greens, corn and sweet peppers with a touch of lime. 15.95
Gluten Free
Calories = 681

TACOS DE PESCADO TROPICALES

Grilled fish with pineapple and mango salsa in soft corn tortilla tacos. Served with jicama slaw, and lite sour cream jalapeño lemon sauce. Served with black beans. 15.95
Calories = 650

ENSALADA DE CARNE ASADA

Grilled and marinated carne asada, with sliced avocado, tomatoes, queso cotija, sliced radishes, spring mix of romaine, and cilantro lime dressing. 14.95
Gluten free cal: 390

CHICKEN and BLACK BEAN TOSTADA

A crisp corn tortilla topped with shredded chicken, black beans, shredded lettuce, tomato, parmesan cheese and olives. Served with salsa ranchera on the side. 13.95
Calories = 441 Cholesterol = 60mg Fat = 10.3g
Sodium = 698 mg Protein = 38g Carb = 53g Fiber = 11 g

BANDINI BOWLS

CHICKEN FAJITA Grilled chicken breast, sweet peppers, onions, mushrooms and tomatoes with arroz amarillo, frijoles de la olla, Cotija cheese and sliced avocado. 14.95

EL CHARRO Flame grilled carne asada served with frijoles de la olla, Mexican rice, pico de gallo and guacamole. Garnished with Cotija cheese and radish wheels. 14.95

CHICKEN MANGO Grilled chicken breast with chipotle-mango salsa, arroz amarillo, black beans and avocado slices. Garnished with sweet peppers and Jack cheese. 14.95

EL CORTEZ Grilled shrimp served with a delicate ranchero sauce, black beans, fiesta salad and sliced avocado. Garnished with Jack cheese. 16.95

DESAYUNOS *Breakfast*

Our eggs are from cage-free chickens. Served with your choice of hot corn or flour tortillas.

CHILAQUILES CON HUEVOS DIVORCIADOS

Toasted corn chips sautéed with zesty salsa and spices in a traditionally prepared recipe topped with melted Jack cheese and served with two eggs—one with salsa verde and the other with salsa española. Garnished with Cotija cheese, chopped cilantro and served with frijoles de la olla. 12.95

AVOCADO OMELETTE ESPAÑOL

An enormous Mexican omelette filled with green chilies and slices of avocado. All topped with salsa española and cheese. Served with refried beans. 12.95

HUEVOS RANCHEROS MEXICANOS

Fried eggs on crispy corn tortillas with salsa española and melted cheese. Served with papas de Bandini and refried beans. 12.95

HUEVOS RANCHEROS a la BANDINI

Grilled Certified Angus Beef Carne Asada, fried eggs and soft corn tortillas with salsa española and cheese. With papas de Bandini and refried beans. 16.95

MACHACA

Shredded beef sautéed with scrambled eggs, tomatoes, mild peppers and onions. With papas de Bandini and refried beans 14.50

MARGARITAS DE LA CASA



Traditional Margaritas

- Lemon Lime •Mango
- Strawberry •Passion Fruit
- Peach •Midori add 2.00

7.95 17oz. glass 10.95 27oz. glass

11.95 32oz. glass



COFFEE DRINKS

CAFE DE AMORE

Galiano, Crema de Cacao, Rum, Triple Sec, cappuccino mix, whipped cream and cinnamon. 7.95

MEXICAN COFFEE

Tequila, Kahlua, coffee, whipped cream and cinnamon. 7.95

BANDINI 52 COFFEE

Bailey's Irish Cream, Kahlua, Grand Marnier, coffee and whipped cream. 7.95

KEOKI COFFEE

Kahlua, brandy, coffee and whipped cream. 7.95

COFFEE CAKE COFFEE

Kahlua, cake flavored vodka, coffee and whipped cream. 7.95

RASPBERRY & CREAM COFFEE

Bailey's Irish Whiskey, Chambord, coffee and whipped cream. 7.95

POSTRIES

HOT APPLE BURRITO

A puffy fried burrito with hot apple filling. Sprinkled with cinnamon sugar and served with vanilla ice cream and a drizzle of caramel sauce. 7.95

FLAN

Traditional Mexican custard with caramel sauce. 7.95

BUÑUELO

A crispy, hot flour tortilla served with melted butter, cinnamon sugar and vanilla ice cream. 7.25

DEEP FRIED ICE CREAM

Vanilla ice cream rolled in crispies, fried and served in a cinnamon sugar concha shell with chocolate sauce and whipped cream. 8.50

CHURROS

Crispy, golden fried churros sprinkled with butter and sugar, topped with vanilla ice cream and dusted with cinnamon. 7.25

CHOCOLATE LAVA CAKE

Moist chocolate cake filled with bittersweet warm chocolate lava, topped with vanilla ice cream. 8.50

BANDINI AFTER DARK

Vanilla ice cream with Kahlua, caramel sauce and crunchies. Served in a crispy cinnamon sugared concha. 8.50

SOPAPILLAS

Fried puff pastry sprinkled with cinnamon and served with ice cream and honey. 8.50

DESSERT SAMPLER

Churros, Flan, Sopapilla, Buñuelo Chips and Chocolate Lava Cake with vanilla ice cream. 16.95

Please visit Our Other Fine Restaurants:

	In Old Town 619.295.5111 CasaGuadalajara.com
	In La Mesa 619.463.3267 CasadePico.com
	At Del Mar Highlands Town Center 858.792.4100 CasaSolYMar.com

