

CASA DE BANDINI

LA COMIDA DE MEXICO
GLUTEN-FREE CHOICES



BOTANAS

Appetizers

NACHOS SUPREMO

Crisp fried tortilla chips, melted cheese, chorizo, sour cream, jalapeños, guacamole and salsa. 14.95

SOFT TACO SAMPLER

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

GUACAMOLE APPETIZER

A generous portion of guacamole, sprinkled with cheese and served with our Casa gluten free tortilla chips. 9.95

MUCHISIMOS TAQUITOS

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

CEVICHE

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

ENSALADAS ESPECIALES

Special Salads

CHICKEN TACO SALAD

Chunks of grilled chicken, cheese, black beans, tomatoes, avocado slices and lettuce tossed with lightly spiced house dressing. Served surrounded with crispy tortilla chips. 14.95

SEAFOOD TOSTADA

Shrimp, crab and guacamole highlight this colorful salad, accented with bits of tomato, cheese, sour cream, avocado slices and shredded lettuce atop crispy corn tortillas. *Market price.*

MEXICAN CHOPPED SALAD

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

GRILLED SALMON SALAD

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

FAJITAS

FAJITAS SUPREMAS (Cielo, Mar Y Tierra)

Shrimp sautéed with onions, sweet peppers, mushrooms and tomatoes. Topped with grilled Pollo and Carne Asada. Served with guacamole, black beans and arroz amarillo. Choice of tortillas.
24.95

SHRIMP FAJITAS

Shrimp, onions, calabaza squash, red and green bell peppers, mushrooms and tomatoes. Served on a platter with guacamole, black beans, & Mexican rice.
22.95

FAJITAS DE BANDINI

Beef or chicken, marinated and sautéed with bell peppers, onions, tomatoes and mushrooms. With tortillas, guacamole, Mexican rice and frijoles.
20.50
Beef & Chicken 21.95



SOPAS Soups



CHICKEN TORTILLA SOUP

A traditional, flavorful recipe. 7.50

ALBONDIGAS

With fresh vegetables and our delicious, homemade meatballs. 7.50

LAS COMBINACIONES

Combination plates are served with arroz amarillo and black beans.

#2 DE PIO PICO

Two tacos, beef or chicken. 14.95

#4 DE SAN MIGUEL

Two enchiladas verdes; cheese, beef or chicken. 14.95

#7 DE MACHADO

Cheese enchilada verde, beef taco. 14.95

#8 TRES AMIGOS

Three soft tacos: Carne Asada, Grilled Chicken, Carnitas. 17.50

#10 LOS POQUITOS

One taco, one enchilada (cheese, chicken or beef) or One chicken tamal. Served with rice and frijoles. 12.95

MARISCOS ESPECIALES DE LA CASA

House Seafood Specials

FISH TACOS de BANDINI

Grilled 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

TEQUILA LIME SHRIMP

A fabulous creation made popular and introduced by Casa De Bandini in the 1980's. Shrimp seasoned with garlic, sautéed with tequila, lime, butter, crushed chili and cilantro atop arroz amarillo. Served with black beans. 20.95

PLATILLOS TRADICIONALES

Traditional Dishes

CARNE ASADA TAMPIQUEÑA

Carne asada grilled and topped with green California chile and grilled onion. With a cheese enchilada verde, frijoles and guacamole. 19.95

CARNE ASADA and SHRIMP COMBINATION

Carne asada and a 3 seasoned jumbo shrimp sautéed and served on arroz amarillo with black beans and guacamole on the side. 22.95

TACOS de CARNE ASADA

Slices of steak in two tacos, with guacamole, salsa fresca, ranchero sauce, frijoles and arroz amarillo. 17.50

CARNITAS a la MICHOACAN

Slow roasted, succulent pork served with soft hot tortillas, guacamole, salsa and frijoles. 17.95

GRILLED CHICKEN and AVOCADO TACOS

Soft corn tortillas with strips of grilled chicken breast, sliced avocados and jalapeño white sauce, arroz amarillo and black beans. 14.95

TAMALES

Two tamales, chicken with salsa Española, and green chile & cheese topped with salsa verde, both topped with cheese and served with arroz amarillo and frijoles. 15.95

CHILE VERDE

Juicy and tender pork sautéed with onions, bell peppers, California chiles and salsa verde. With corn tortillas, arroz amarillo and frijoles. 16.95

HEALTHY DINING

ENCHILADAS VERDES de POLLO

Seasoned chicken wrapped in two corn tortillas and topped with tomatillo sauce. Served with a concha of black beans on the side and sprinkled with parmesan cheese. 14.95

Calories = 670 Cholesterol = 66.3mg Fat = 20.40g Sodium = 859 mg
Protein = 44g Carb = 71g Fiber = 11 g

FIESTA FAJITAS

All vegetable fajitas with eight kinds of fresh vegetables sautéed and seasoned with achiote sauce.

Served with soft corn tortillas, black beans and rice. 16.50

Calories = 696 Cholesterol = 5mg Fat = 22.1g
Sodium = 1,072 mg
Protein = 22g Carb = 104g Fiber = 12 g

CHICKEN and BLACK BEAN TOSTADA

A crisp corn tortilla topped with shredded chicken, black beans, shredded lettuce, tomato, olives and spiced with salsa ranchera on the side. Sprinkled with parmesan cheese. 13.95

Calories = 441 Cholesterol = 60mg Fat = 10.3g Sodium = 698 mg
Protein = 38g Carb = 53g Fiber = 11 g

TACOS DE PESCADO TROPICALS

Grilled fish with pineapple and mango salsa in soft corn tortilla tacos. Served with jicama slaw and light sour cream jalepeño lemon sauce and 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 Calories = 505

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



DESAYUNOS

Breakfast Served with *papas a la Bandini*, frijoles and hot tortillas.
Our eggs are from cage-free chickens.

HUEVOS RANCHEROS MEXICANOS

Fried eggs on crispy corn tortillas with *salsa española* and melted cheese. | 2.95

HUEVOS RANCHEROS *a la BANDINI*

Fried eggs and soft corn tortillas with *salsa española*, cheese, and grilled marinated top sirloin. | 6.95

MACHACA

Shredded beef combined with scrambled eggs, tomatoes, mild peppers and onions. | 4.50

AVOCADO OMELETTE ESPAÑOL

An enormous Mexican omelette with green chilies, inside a surprise of slices of avocado. All topped with *salsa española* and cheese.

Served with corn tortillas on request. | 2.95

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*. | 2.95

Welcome to Casa de Bandini!

Casa de Bandini was originally opened by Diane Powers in 1980 in Old Town State Park and was relocated to this present location in 2009. We are now one of four dining destinations in Powers' family of eateries serving fine Mexican food throughout San Diego County, including Casa Guadalajara in Old Town, Casa de Pico in La Mesa and Casa Sol Y Mar in Del Mar. Powers designed Casa de Bandini to capture the romantic essence of old Mexican haciendas, and today, is reminiscent of our original location with lavish dining rooms, enchanting lighting and lush landscaping.

Casa de Bandini's menu features traditional Mexican dishes with an emphasis on flavor and freshness. Our cuisine includes a large selection of regional entrees made from scratch, and award-winning seafood recipes that have been in our restaurant family for decades. Homemade dressings, salsas and sauces are made fresh daily, and we encourage guests to visit the tortilla kitchen to watch our tortillas being handmade and served hot-off-the-grill.

Throwing A Party Or Special Event?

Casa de Bandini will bring the fiesta to you with our professional catering services, or host your gathering in our beautiful banquet rooms or heated patio. It's entertaining made easy.