



APPETIZERS



CEVICHE

Citrus marinated shrimp, tomato, cilantro, onion, cucumbers and avocado with a bite of serrano. Served with crispy corn tostaditas. 12.50

MEXICAN SHRIMP COCKTAIL

Chilled shrimp, avocado, cucumbers, celery and cilantro in mild tomato cocktail sauce. 13.95

PICO QUESADILLA

Two soft tortillas filled with cheese, and Ortega chile strips. Served with guacamole. 10.25
Add beef or chicken 3.00 Add asada or shrimp 3.50

QUESADILLA DEL MUNDO

A crisp corn tortilla on the bottom, cheese and Ortega chiles inside and a soft corn tortilla on top. Served with guacamole. 8.95

MUCHISIMOS TAQUITOS

Appetizer size beef or chicken taquitos with melted cheese and salsa. 13.25 **A Pico favorite!**

NACHOS

Chips with melted cheese, chorizo, chile strips, Pico sauce, sour cream and guacamole. 11.95
Add beef or chicken 2.50 Add asada 3.00

CONCHA DE GUACAMOLE 8.95

QUESO FUNDIDO

Melted Oaxacan cheese with chorizo and green chiles. Served with handmade tortillas. 10.25

CHICKEN TORTILLA SOUP

Topped with crisp tortilla strips, fresh cilantro and avocado. 6.75

ALBONDIGAS SOUP

Beef broth, savory meatballs and vegetables. 6.75



FIESTA SAMPLER 18.95

ENTREE ENSALADAS

All of our salads are Gluten Free when ordered with-out a tortilla shell, tortilla strips or quesadilla wedges.

CHICKEN & AVOCADO PEPITA SALAD

Grilled chicken breast atop romaine lettuce with our homemade pepita dressing, sprinkled with toasted pepitas and crispy tortilla strips 13.25

MEXICAN CHOPPED SALAD

Chopped salad with grilled chicken, black beans, corn, tomatoes, avocados and crispy tortilla strips. Served on a flour tortilla concha with cilantro lime dressing on the side. 12.75

GRILLED CHICKEN AVOCADO SALAD

A juicy grilled chicken breast and avocado served on top of crisp romaine with quesadilla wedges on the side. Your choice of dressing. 13.25

TOSTADA SABROSA

A healthy combo of black beans, grilled chicken, avocado, red peppers, tomatoes, corn, olives, cilantro and shredded lettuce. Served with homemade cilantro lime dressing on a crispy flour tostada. 12.95

PICO'S AVOCADO SALAD

A giant crisp tortilla shell filled with delicious morsels of chicken breast, two kinds of cheese, lettuce, tomato wedges, hard-boiled egg and topped with half of a ripe avocado. Served with your choice of dressing. 13.50

TOSTADA DEL MUNDO

A crisp flour tortilla topped with beans, shredded lettuce, tomato, avocado, guacamole, two cheeses and sour cream. 11.25 Add beef or chicken 13.25
Our biggest and most lavish tostada!

GRILLED SHRIMP & MANGO SALAD

Shrimp sautéed with tequila, lime, butter, mango, garlic and cilantro on a bed of crisp spring mix salad garnished with fresh avocado and mango. Served with spicy chipotle-mango dressing. 15.25

SHRIMP CAESAR SALAD

Topped with seasoned grilled shrimp, sprinkled with shredded parmesan cheese and served with sliced avocado and quesadilla wedges. 16.25

ENSALADA DE CARNE ASADA

Grilled carne asada, sliced avocado, tomatoes, queso cotija, red onions, sliced radishes, spring mix and romaine, and cilantro lime dressing on the side. 14.50



GRILLED SALMON SALAD

A generous portion of wild salmon atop romaine & spring mix, with sliced avocado, grapes, oranges, watermelon and cucumbers topped with mango dressing. 16.25



CASA DE PICO'S DAILY SPECIALS

MONDAY

TACOS DEL MAR

Two tacos, one filled with crispy shrimp and one filled with crispy pescado blanco. Served with cabbage, pico de gallo, chipotle jalapeño cream sauce, arroz amarillo and black beans. 14.25

TUESDAY

TACO COMBO

One delicious carnitas taco with cilantro and onions wrapped in a warm corn tortilla and one soft taco with strips of grilled chicken breast, sliced avocado and pico de gallo. Served with Mexican rice and Pico beans. 13.95

WEDNESDAY

ENCHILADAS POPULARES

One chicken enchilada with salsa verde, one beef enchilada with salsa roja and one white cheese enchilada with creamy jalapeño sauce. Served with rice and beans. 15.25

THURSDAY

POBLANOS RELLENOS DE CAMARONES

Two charbroiled peppers stuffed with shrimp and fresh vegetables sautéed in butter, garlic, lime and jalapeño cheese sauce. Served with fiesta rice sauteed achiote vegetables and spinach. 16.50

FRIDAY and SATURDAY

PESCADO A LA DIANA

Grilled pescado blanco fillet and two large shrimp topped with spicy jalapeño bernaise sauce and avocado. Served with arroz amarillo and seasoned vegetables sautéed with achiote sauce. 17.25

SUNDAY

TRES AMIGOS

A combination of three of your favorite soft tacos, one each of carne asada, pollo asado and grilled cod. Served with arroz Mexicano, beans, and two salsas on the side. 15.95

¡EVERYDAY!

CARNE ASADA y CAMARONES

Carne asada steak and large skewered shrimp marinated in cilantro-garlic lime sauce, both grilled on an open flame. Served with rice, Pico beans, and tortillas. 19.95



COMBINACIONES

Combos #1-12 served with beans and rice. Add beef or chicken 2.00. Add guacamole 2.00. Add sour cream .95

SEÑOR PICO

Thin-sliced carne asada with a beef or chicken taco, cheese enchilada, guacamole and refried beans. 16.50

¡FABULOSA!

MEXICAN FAVORITES

A scrumptious assortment of the best of our famous Mexican food! Carne asada, cheese enchilada, chile relleno, bean tostadita, Mexican rice, and concha de guacamole. 19.25

EL BANDIDO

A beef taco, cheese enchilada and chile relleno. Served with rice and beans. 13.25

LA GRANDE

Chile relleno, enchilada verde, chile colorado burrito topped with sour cream. Served with rice and beans. 14.25

MACHO GRANDE

The chef's sampling of Mexican favorites— Carne asada, chicken taco, cheese enchilada, tamal and chile relleno. Served with guacamole, Mexican rice and refried beans. 19.95

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|---|-------|
| 1. Taco, Cheese Enchilada, Bean Burrito | 13.50 |
| 2. Taco, Tamal, Cheese Enchilada | 13.95 |
| 3. Taco, Quesadilla, Chile Relleno | 13.95 |
| 4. Chile Relleno, Cheese Enchilada, Guacamole & Bean Tostada | 13.95 |
| 5. 3 Soft Tacos (shredded beef, chicken & carnitas) Salsa Quemada on the side. | 13.25 |
| 6. Enchilada, Chile Relleno | 12.95 |
| 7. Chile Relleno, Tamal | 13.50 |
| 8. Two Tacos (shredded beef or chicken)  | 12.50 |
| 9. Two Cheese Enchiladas | 12.95 |
| 10. Two Chile Rellenos | 13.50 |
| 11. Taco, Cheese Enchilada | 12.95 |
| 12. Taco, Chile Relleno | 12.95 |

BURRITOS

BURRITO DE LA CASA

A soft flour tortilla with beans and your choice of beef, carnitas or chicken. Served with melted cheese on top, rice and pico de gallo. 13.50

MACHACA BURRITOS

Two burritos combining shredded beef, scrambled eggs, green peppers, tomatoes and onions, topped with salsa ranchera and a special cheese sauce. Served with Mexican rice and refried beans. 13.50

CARNE ASADA BURRITO

A large burrito filled with marinated carne asada, and pico de gallo. Topped with cheese sauce and guacamole. With refried beans and rice. 14.95

GRILLED CARNITAS BURRITO

A flour tortilla filled with grilled carnitas, grilled onions and fresh grilled serrano chile slices. Topped with green tomatillo sauce and melted cheese. With Pico beans and guacamole. 13.95

TACOS

STREET TACOS

Four tacos, two grilled pollo asado tacos and two grilled carnitas tacos, topped with lettuce, radishes, cilantro and onion. Served with beans, salsa quemada and guacamole on the side. 15.25

TACOS DE CARNITAS

Two delicious pork carnitas tacos with cilantro and onions, wrapped in warm corn tortillas. Served with three different salsas, a concha of Pico beans and guacamole. 13.95
Add sliced, grilled onions and serrano chile strips 1.00

CHICKEN & AVOCADO TACOS

Two soft corn tortillas filled with seasoned strips of grilled chicken breast, sliced avocados and served with salsa quemada, rice and beans. 13.95

CARNE ASADA TACOS

Juicy sliced carne asada in two large tacos with guacamole, pico de gallo, salsa quemada, Pico beans and rice. 14.50

TACO LOCO

A large, crisp flour tortilla enfolds shredded beef, refried beans, lettuce, tomatoes and cheese. Served with guacamole, sour cream and salsa quemada on the side. 13.50

TACOS VICTORIOSOS

Two Mexican style tacos with tender shredded beef in a traditional fried taco shell. With a concha of Pico beans, guacamole and three salsas. 12.95

TAQUITOS RANCHEROS

Three rolled crisp corn tortillas with shredded seasoned beef, topped with shredded lettuce, chopped tomatoes, and cheese. Served with guacamole, sour cream and rice, beans and salsa quemada on the side. 12.75

CRISPY SHRIMP TACOS

Two soft tacos filled with crispy shrimp, shredded cabbage, pico de gallo and chipotle jalapeño cream sauce. Served with arroz amarillo and black beans. 14.95

FISH TACOS

Pescado blanco crispy fried or grilled and served with cabbage, pico de gallo, chipotle jalapeño cream sauce, arroz amarillo & black beans. 13.95

ENCHILADAS

PICO ENCHILADAS SUIZAS

Two tortillas dipped in green tomatillo sauce and filled with shredded seasoned chicken. Rolled and topped with more sauce and melted cheese. Served with rice and beans and garnished with sour cream. 13.95

CHICKEN MOLE ENCHILADAS

Two enchiladas filled with chicken and topped with spicy mole sauce garnished with fresh onions. Served with Mexican rice and Pico beans. 14.25

GUACAMOLE ENCHILADAS

Two guacamole enchiladas topped with jack and cheddar cheese and our famous enchilada sauce. Served with refried beans and Mexican rice. 13.95
Add beef or chicken 2.00

ENCHILADAS DE CARNE

Two shredded beef enchiladas, topped with salsa roja, melted cheese and sour cream. Served with rice and beans. 13.95

ENCHILADAS RANCHERAS

Two cheese enchiladas with ranchero sauce and salsa verde, topped with sour cream and served with guacamole, refried beans and rice. 13.25

SEAFOOD ENCHILADAS SUPREMAS

Two enchiladas with shrimp, pescado blanco and vegetables. Topped with creamy jalapeño sauce and served with rice and black beans. 16.50

HORNITOS

Cadillac MARGARITA

10.25 17.5 oz glass

27oz add 3.00

32oz add 6.00



MARISCOS

TEQUILA LIME SHRIMP

Shrimp sautéed with tequila, lime, butter and seasoned with garlic, spicy crushed chili and cilantro. Served on a bed of rice with black beans and handmade tortillas. 19.25



FISH TACOS

Pescado blanco crispy fried or grilled and served with cabbage, pico de gallo, chipotle jalapeño cream sauce, arroz amarillo & black beans. 13.95

SEAFOOD CHIMICHANGA

Pescado blanco, shrimp, grilled vegetables & rice, in a flour tortilla, deep-fried. Topped with cheese, jalapeño sauce and served with black beans. 16.25

COCONUT SHRIMP

Crispy coconut fried shrimp atop a tangy mango chipotle salsa and savory arroz amarillo. 17.95

SHRIMP & AVOCADO CHEESE CRISP

Crisp flour tortilla with Mexican shrimp, olives, jalapeños, cilantro, avocado, tomatoes and sour cream. 14.25

SEAFOOD ENCHILADAS SUPREMAS

Two enchiladas with wild Mexican shrimp, pescado blanco and chopped fresh vegetables. Topped with creamy jalapeño sauce and served with Mexican rice and black beans. 16.50



FAVORITAS DEL CHEF

PICO'S CHIMICHANGA

A large flour tortilla filled with chicken or beef and cheese, rice, refried beans and deep fried. Topped with salsa roja, cheese, sour cream and guacamole on the side 13.50

CHILES POBLANOS

Two mild peppers charbroiled and filled with seasoned grilled chicken and sautéed vegetables. Covered with salsa verde and melted cheese. Served with rice and black beans. 13.50

CHILE VERDE

Tender seasoned pork prepared in a mild chile verde sauce. Served with rice and beans. Handmade tortillas upon request. 14.25

CHILE COLORADO

Tender cubed beef in our traditional red chile Colorado sauce. Served with Mexican rice and refried beans. Handmade tortillas upon request. 14.25

ESPECIALIDADES

FAJITAS Beef or chicken

Marinated and grilled with bell peppers, onions, mushrooms and tomatoes on a sizzling platter. Served with guacamole, rice, beans and hot, handmade flour tortillas. 16.95

COMBO Beef, Chicken 18.95 add Shrimp 4.00



CARNITAS Great to wrap in hot tortillas!

Pork served in the traditional Mexican style, with Pico beans, guacamole, salsa fresca, onions and cilantro. 15.50

CARNE ASADA TAMPIQUEÑA

Carne asada topped with grilled onions and Anaheim chile, an enchilada with melted cheese, chopped onions and olives, served with Mexican rice, beans, guacamole and hot tortillas. 17.95

¡CARNE ASADA!

LA ESPECIAL DE JUAN

Carne asada, a cheese enchilada, a Pico tostada, refried beans and guacamole. 17.50

POLLO FUNDIDO

A deep fried burrito filled with a delicious combination of seasoned shredded chicken and vegetables and covered with melted cheese sauce. Served with rice. 13.95

GRILLED CHICKEN

& MANGO QUESADILLA

A very tasty blend of flavors fill a handmade flour tortilla. Served with mango chipotle sauce. 13.50

CHEESE CRISP SPECIAL

A crisp flour tortilla topped with refried beans, two kinds of beef or shredded chicken and melted cheese. With avocado slices, tomato wedges, guacamole and sour cream. 11.25

STEAK PICADO

California-style cubes of steak lightly sautéed with bell peppers and onions in our special española sauce. Served with rice and beans. Handmade tortillas upon request. 14.25

ESPECIAL DE FLAUTAS

Three corn or flour tortillas, with shredded chicken, rolled, fried, and topped with lettuce, tomato, cheese, sour cream and guacamole. With rice, beans and salsa quemada. 13.25

TAMALES

Two homemade chicken or beef tamales topped with salsa española and cheese. Served with rice and refried beans. 13.75

GREEN CHILE & CHEESE TAMALES

Melted cheese and green chiles fill tamales and is set off by the fresh tomatillo sauce that covers the top. Served with black beans and rice. 12.95

HEALTHY DINING

If you are ordering Gluten-Free—Please notify your server when you order your meal.

ARROZ CON POLLO A LA MEXICANA

Chicken breast sautéed with bell peppers, tomatoes and onions. With Mexican rice, black beans and tortillas upon request. 12.95 Calories = 672 Cholesterol = 193 mg Fat = 13 g Sodium = 1169 mg Diabetic Exchange: 4³/₄ Veg., 1¹/₄ Bread, 10 Meat. Trans Fats=0

ENCHILADAS VERDES DE POLLO

Seasoned chicken in two corn tortillas topped with tomatillo sauce and Mexican Chile cheese. Served with black beans. 12.95 Calories = 670 Cholesterol = 66.3mg Fat = 20.40 g Sodium = 859mg Protein = 48 = 5g Sugar = 10 g Trans Fats = 0

CHICKEN FAJITA SALAD

Grilled chicken fajitas with sautéed fresh vegetables served over mixed greens in a crisp flour tortilla with guacamole. 13.95 Calories = 435 Cholesterol = 84 mg Fat = 17 g Sodium = 632 mg Diabetic Exchange: 3¹/₂ Meat, 3 Veg., 4¹/₄ Fat. Trans Fats=0

CHICKEN & AVOCADO TACOS

Two soft tacos with strips of grilled chicken breast and sliced avocado. Served with pico de gallo and black beans. 12.75 Calories = 660 Cholesterol = 125 mg Fat = 15 g Sodium = 1270 mg Protein = 59 g Sugar = 5 g Trans Fats = 0

CHICKEN & BLACK BEAN TOSTADA

A crisp chipotle tortilla topped with shredded chicken, black beans, lettuce, tomato, olives and Mexican chile cheese with salsa quemada. 11.25 Calories = 441 Cholesterol = 60 mg Fat = 10.3 g Sodium = 698 mg Diabetic Exchange: 5³/₄ Bread, 1¹/₂ Fat. Trans Fats=0

GRILLED FISH TACOS

Two soft tacos with grilled pescado blanco, cabbage, pico de gallo, and chipotle jalapeño cream sauce. Served with black beans. 13.95 Calories = 540 Cholesterol = 35 mg Fat = 15g Sodium = 1240 mg Protein = 31g Sugar = 8 g Trans Fats = 0

SALMON FRESCO

Grilled salmon topped with cilantro lime sauce with vegetables sauteed in achiote sauce. 17.50 Calories = 520 Cholesterol = 125 mg Fat = 22g Sodium = 174 mg Protein = 51g Sugar = 10g Trans Fats = 0g

FIESTA FAJITAS

Vegetable fajitas sautéed with achiote sauce. Served with warm tortillas, black beans and rice. 14.50 Calories = 268 Cholesterol = 0 mg Fat = 17 g Sodium = 88 g Diabetic Exchange: 4³/₄ Veg., 1¹/₄ Fruit, 2³/₄ Fat. Trans Fats=0

MEXICAN STIR FRY

Fresh vegetables sautéed with shredded chicken in our wonderful achiote sauce. Served over a bed of Mexican rice. 13.95 Calories = 445 Cholesterol = 120 mg Fat = 19 g Sodium = 250 mg Diabetic Exchange: 6¹/₄ Meat, 2 Veg. Trans Fats=0

ENSALADA DE CAMARONES

Fresh salad greens with grilled shrimp, avocado, gorgonzola cheese and tomatoes. Tossed with cilantro lime dressing. 17.25 Calories = 400 Cholesterol = 275 mg Fat = 22 g Sodium = 1010 mg Protein = 37g Sugar = 4 g Trans Fats = 0

VEGETARIAN

VEGGIE TACOS

Crispy tacos filled with achiote seasoned sautéed vegetables, black beans, salsa quemada, cheese and avocado. Served with ensaladita. 12.95

FIESTA VEGETABLE BURRITO

A flour tortilla filled with achiote seasoned sautéed fresh vegetables and black beans topped with salsa fundido. Served with an ensaladita. 12.95

AVOCADO, MANGO & RED PEPPER QUESADILLA

A flavorful quesadilla made with a flour tortilla filled with two cheeses, avocado, mango and roasted red pepper. Served with a concha of black beans. 12.95

CHILE POBLANO FRESCO

Two flame roasted chiles filled with achiote seasoned vegetables and topped with creamy jalapeño sauce and cheese. Served with black beans. 12.95

AVOCADO & VEGGIE ENCHILADA

Fresh sautéed achiote vegetables and cheese enchiladas topped with salsa española, jalapeño white sauce and guacamole. Served with black beans and an ensaladita. 12.95

COMBO PRIMAVERA

Sauteed vegetables and cheese enchilada topped with jalapeño white sauce and sliced avocado and one crispy veggie taco. Served with a concha of black beans and a ensaladita. 12.95

LAS POQUITAS

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|-------------------------------------|-------|
| TACO <i>beef or chicken</i> | 9.50 |
| Rice and Beans | |
| CHILE RELLENO | 10.25 |
| Rice and Beans | |
| CHEESE ENCHILADA | 10.25 |
| Rice and Beans | |
| BEAN & CHEESE BURRITO | 8.95 |
| Rice and Beans | |
| BEAN TOSTADA | 8.95 |
| Rice and Beans | |
| QUESADILLA | 9.95 |
| Rice and Beans | |
| TAMAL <i>beef or chicken</i> | 10.25 |
| Rice and Beans | |

If you have **FOOD ALLERGIES**, please notify your server. Our food is prepared fresh without added preservatives or MSG. We use only soy oil, except in tamales, sopapillas and flour tortillas which are made with authentic traditional ingredients.

Please notify your server if you are ordering Gluten Free = 

ALMUERZOS

All served with refried beans and Mexican rice. Tortillas upon request. Served until 2pm.

MACHACA

Shredded beef, scrambled with eggs, green bell peppers, tomatoes and onions. 10.95

CARNE ASADA & HUEVOS RANCHEROS ESPECIALES

Huevos Rancheros on a crispy tostada with black beans, salsa quemada, salsa verde, and a tender marinated carne asada steak. 14.95



CHILAQUILES CON HUEVOS

Strips of tortillas lightly fried, and topped with seasoned tomato sauce, fresh tomatoes, onion, bell peppers then covered with cheese. Served with Mexican scrambled eggs. 10.50

HUEVOS RANCHEROS

Two eggs cooked to your preference on top of lightly fried corn tortillas, topped with our zesty salsa española and melted cheese. 10.50

HUEVOS CON CHORIZO

Eggs scrambled with chorizo. 10.50

AVOCADO & GREEN CHILE OMELETTE

A superb omelette filled with ortega chiles, avocado and cheese. Topped with savory española sauce and served with rice and beans. 10.50

Welcome to Casa de Pico!

Opened in the early 1970s by Diane Powers, Casa de Pico was originally located within San Diego's Old Town State Park. With the vision of recreating the beautiful Mexican bazaars she had long-admired, Powers leased the site of the rundown and boarded-up Casa de Pico Motel from the State, and began a legendary transformation of the space to create Bazaar del Mundo, a colorful complex of shops and restaurants, including Casa de Pico.

The restaurant relocated to La Mesa's Grossmont Center in 2005, and is now one of four dining destinations in Powers' family of eateries serving fine Mexican food throughout the county. The restaurants include Casa Guadalajara in Old Town, Casa de Bandini in Carlsbad and Casa Sol y Mar in Del Mar. Designed to capture the vibrant spirit of Mexico, today's Casa de Pico has maintained its charm, with hacienda-like archways, hand-crafted, wrought iron fixtures and beautiful landscaping.

Fresh, Authentic Cuisine

Casa de Pico'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 stop at the tortilla kitchen to watch our tortillas being handmade and served hot-off-the-grill. Throwing a party or special event? Casa de Pico will bring the fiesta to you with our professional catering services, or host your gathering in our beautiful banquet rooms or heated patio.

Sights and Sounds of Mexico

The fiesta at Casa de Pico begins when you walk through the door. Whether dining in our gorgeous dining room filled with vivid colors and classic and authentic folk art, or on our heated patio with its splashing fountain, tropical plants and flowers, we hope to bring you, in every way, the very best in Mexican culture. In addition to authentic food and décor, Casa de Pico brings the spirit of Mexico to life with lively performances from our mariachis.

Diners are serenaded as these world-class musicians stroll through our dining rooms and patio, Tuesday to Sunday evenings. Let Casa de Pico transport you to Old Mexico with our delicious flavors, famous margaritas and vibrant décor! Please come back soon!

CASA DE PICO'S FIESTA CATERING

Let Casa De Pico's **FIESTA CATERING** take care of all your party needs!

Large or small events, at your location or ours, fabulous food, incredible decorations, authentic entertainment.

WE CAN DO IT ALL!

Call our Banquet Coordinator at 619.463.3267