

BOTANAS

Appetizers

NACHOS SUPREMO

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

SOFT TACO SAMPLER

Four small soft corn tortillas, two carnitas and two carne asada, topped with fresh onion, cilantro, guacamole and

salsa Quemada. CONCHA de GUACAMOLE

A crisp flour shell filled with guacamole, sprinkled with cheese and served with our Casa tortilla chips.

QUESADILLA de BANDINI

Flour tortilla folded, melted cheese, mild green chilies and salsa, cut in wedges and served with guacamole and sour cream. Add seasoned beef or chicken

MEXICAN SHRIMP COCKTAIL

A traditional Mexican coastal favorite with avocado, celery, tomatoes, cucumber, onions and shrimp.

ANTOJITOS de BANDINI

A sampler platter of nachos, quesadilla, chicken flautas and beef taquitos. Served with guacamole, sour cream and salsa ranchera on the side.

MUCIHISMOS TAQUITOS

Mini rolled tacos with beef or chicken, topped with cheese and served with salsa Quemada. sml lg.

QUESO FUNDIDO with CHORIZO

Traditional botana of melted jack cheese, topped with spicy beef chorizo, and roasted California chiles, served with our fresh hand made flour or corn tortillas.

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.

ENSALADAS ESPECIALES

Special Salads

TACO LOCO

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

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.

CHICKEN TACO SALAD

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

TOSTADA de BANDINI

A tower of 3 tostadas, one shredded chicken, one shredded beef, and one frijoles covered with shredded lettuce, tomatoes, two kinds of cheese, guacamole and sour cream. Slices of avocados add the final touch!

ENSALADA FIESTA TROPICAL

Salad greens with morsels of grilled chicken, chunks of avocado and oranges, slices of grapes and black olives, sweet peppers and crispy red chipotle tortilla strips and our own spicy mango, chipotle lime dressing. Served in a crispy concha shell. add grilled shrimp

CHICKEN FAJITA SALAD

Chicken sautéed with onions, bell peppers, mushrooms and tomatoes. Served on a bed of garden greens, topped with avocado, tomato, black beans, and cilantro lime dressing.

BANDINI CHICKEN and AVOCADO SALAD

A giant crisp flour tortilla shell filled with salad greens, tomatoes, cheese, red bell peppers, hard boiled egg and chicken. Topped with avocado and guacamole and served with your choice of dressing on the side

SEAFOOD TOSTADA

Shrimp, crab and guacamole highlight this colorful salad, accented with bits of tomatoes, cheese, sour cream, avocado slices and shredded lettuce, all topping two crispy tortillas.

ULTIMATE CAESAR SALAD

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

SHRIMP OLÉ SALAD

Shrimp and avocado surround fresh garden greens, garnished with cucumber, tomatoes, olives and house dressing. Our spicy sauce is served on the side.

ENSALADA VERDE

Garden greens, tomatoes and cheese in a concha shell with your choice of dressing.





SOPAS

Soup



SOPA AZTECA

One of the most typical of Mexican vegetable soup. With chunks of avocado, topped with sour cream, a sprinkle of cheese and a sprig of cilantro.

CHICKEN TORTILLA SOUP A traditional, flavorful recipe.

ALBONDIGAS SOUP With fresh vegetables and our delicious, homemade meatballs.



PLATILLOS TRADICIONALES



LA ESPECIAL de la CASA

Our most magnificent Mexican combination plates with carne asada, green chile & cheese tamal, chicken enchilada, concha of frijoles, Mexican rice and guacamole. A perfect sampling of many of our popular Mexican items.

CARNE ASADA and SHRIMP COMBINATION

Well seasoned traditional carne asada and a three large shrimp brochette grilled quickly to retain their juices. Served on bed of Mexican rice with black beans and guacamole on the side.

CARNE ASADA TAMPIQUEÑA

Carne asada deliciously seasoned, grilled and topped with mild green California chile and grilled onion. Served with a cheese enchilada, frijoles and guacamole.

Truly traditional sautéed chicken tenders cooked in our original Mole Poblano sauce, topped with fresh onion and sesame seeds. Served with Mexican rice and frijoles.

Tasty shredded chicken specially seasoned and cooked with bell peppers, tomatoes and onions. Served on a bed of Mexican rice with a concha of frijoles. Hot tortillas on request.

TACOS de CARNE ASADA

Slices of juicy seasoned steak in two large tacos, with guacamole, salsa fresca, ranchero sauce, frijoles and Mexican rice.

BURRITO CARNE ASADA de la CASA

A large burrito filled with marinated carne asada, guacamole, lettuce and tomato. Topped with cheese sauce and served with frijoles.

CARNITAS a la MICHOACAN

Golden brown succulent morsels of pork traditionally enjoyed with soft hot tortillas, guacamole, salsa and frijoles. A favorite from the Mexican state of Michoacan

CHILE COLORADO

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

FAJITAS DE BANDINI

Your choice of beef, chicken, or both, marinated and sautéed with bell peppers, onions, tomatoes and mushrooms. With tortillas, guacamole, Mexican rice and frijoles.

CHILE VERDE

Chunks of pork sautéed with onions, bell peppers, California chiles and salsa verde. Served with your choice of corn or flour tortillas, Mexican rice and frijoles.



FAVORITAS

Favorites



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, and served with Mexican rice.

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.

ESPECIAL de FLAUTAS

Three large crispy, corn 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.

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.

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 Mexican rice and frijoles.

POLLO FUNDIDO

A very popular, deep-fried, crispy folded flour tortilla filled with tender seasoned shredded chicken, then covered with melted cheese sauce. Served with rice.



ENCHILADAS



ENCHILADAS SUIZAS

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

ENCHILADAS VERDES

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

ENCHILADAS RANCHERAS

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

ENCHILADAS de TLAQUEPAQUE

Two large chicken, cheese and green chile enchiladas topped with salsa verde and more cheese.
Served with Mexican rice and frijoles.

ENCHILADAS HUASTECAS

One chicken enchilada with salsa verde and one beef enchilada with salsa roja, topped with sour cream.
Served with a concha of frijoles and Mexican rice.

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.

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.

ENCHILADAS DEL MAR

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



LAS COMBINACIONES



Combination plates are served with Mexican rice and frijoles

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

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

POQUITOS

Your choice of one:
Taco (beef or chicken), or
Enchilada (cheese, beef or chicken),
or Chicken Tamal.
Served with rice and frijoles.

New! 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.



HEALTHY DINING

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.

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

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.

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 tortillas, black beans and rice.

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

CALIFORNIA TACO

Grilled chicken and avocado taco with cabbage, salsa ranchera and black beans.

Calories = 703 Cholesterol = 86.6mg Fat = 20g Sodium = 334 mg Protein = 53g Carb = 71g Fiber = 13 g

ARROZ CON POLLO a la MEXICANA

Morsels of chicken breast with bell peppers, tomatoes and onions, served with Mexican rice, black beans and tortillas upon request.

Calories = 680 Cholesterol = 108mg Fat = 16.3g Sodium = 878 mg Protein = 57g Carb = 75g Fiber = 10 g

MEXICAN STIR FRY

Zucchini, bell peppers, onions and more fresh vegetables sautéed with shredded chicken in achiote sauce. Served over a bed of Mexican rice.

Calories = 505 Cholesterol = 86.6mg Fat = 14.9g Sodium = 993 mg Protein = 39g Carb = 53g Fiber = 6 g

FISH BURRITO

Tender chunks of grilled pescado blanco wrapped in a flour tortilla, garnished with cabbage and spicy vegetable sauce. Served with black beans and salsa fresca on the side.

Calories = 568 Cholesterol = 98.6mg Fat = 11.6g Sodium = 547 mg Protein = 55g Carb = 60g Fiber = 9 g

SOPA AZTECA

One of the most typical of Mexican vegetable soup. With chunks of avocado, a sprinkle of cheese and a sprig of cilantro.

Calories = 255 Cholesterol = 13mg Fat = 16g Sodium = 1025 mg

ENSALADA TROPICAL

Salad greens with morsels of grilled chicken, chunks of avocado and oranges, slices of grapes and black olives, sweet peppers and crispy red chipotle tortilla strips and our own spicy mango, chipotle lime dressing. Served in a crispy concha shell. Add grilled shrimp

Calories = 476 Cholesterol = 277mg Fat = 27g Sodium = 629 mg Protein = 34g Carb = 30g Fiber = 8 g

GRILLED CHICKEN & AVOCADO BURRITO

Grilled chicken, avocado and mango burrito with mango chipotle sauce.

Served with black beans.

Calories = 725 Cholesterol = 91.6mg Fat = 29.4g Sodium = 676mg Protein = 49g Carb = 68g Fiber = 12g

Ask about our Gluten Free Items!





DESAYUNOS

Breakfast



Available until 2pm. Served with papas a la Bandini, frijoles and hot tortillas.

HUEVOS RANCHEROS MEXICANOS

Fried eggs on crispy corn tortillas with salsa española and melted cheese. Add carne asada

FIESTA FAJITA OMELETTE

An omelette filled with a variety of fresh vegetables sautéed and seasoned with a magnificent achiote sauce, topped with a cheese sauce and served with black beans.

HUEVOS RANCHEROS a la BANDINI

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

HUEVOS con CHORIZO

Eggs scrambled with tomatoes, bell peppers, onion, cilantro and Mexican sausage.

SCRAMBLED EGGS MEXICANOS

Eggs scrambled with tomatoes, bell peppers, onions and cilantro.

MACHACA

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

RANCHERA OMELETTE

Shredded beef, mild green chilies and topped with Española sauce and cheese.

AVOCADO OMELETTE ESPAÑOL

An enormous Mexican omelette with green chilies, inside a surprise of slices



BEBIDAS

Beverages



- SOFT DRINKS
- COFFEE/TEA.....
- LIMONADA
- ICE TEA.....
- MEXICAN HOT CHOCOLATE.....

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. If you have any food allergies, notify your server. Our food is prepared fresh without added preservatives (MSG) or animal fats. We use only soybean oil, EXCEPT in our tamales and tortillas, which contain trans fats. 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.

PLEASE LET US KNOW IF YOU HAVE ANY FOOD ALLERGIES.

PLEASE VISIT
OUR OTHER FINE RESTAURANTS:

CASA DE PICO
MEXICAN CUISINE
in LA MESA
619.463.3267 CasadePico.com



619.295.5111 CasaGuadalajara.com

MARISCOS ESPECIALES DE LA CASA

House Seafood Specials

CAMARONES al MOJO de AJO

Large shrimp grilled in a light sauce of butter and garlic, on a bed of arroz amarillo garnished with fiesta corn.

SAN GERMÁN

First place award winner at the International Ensenada Seafood Competition. Seasoned shrimp, sautéed with butter, brandy, chunks of pineapple and combined with creamy wine sauce, over a bed of arroz amarillo, served in a pineapple half.

CAMARONES RANCHEROS

Tender shrimp sautéed with fresh vegetables in a mildly spicy ranchero sauce. Served with Mexican rice and frijoles.

CRAB ENCHILADAS ESPECIALES

Two enchiladas stuffed with seasoned 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.

FISH TACOS

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

CONCHA de MARISCO

Seasoned crab, shrimp and pescado blanco sautéed in butter, brandy and creamy wine sauce. Served on a bed of arroz amarillo in a crispy flour tortilla shell.

PESCADO a la DIANA

A magnificent combination of pescado blanco fillet with crab legs and avocado. Topped with a spicy jalapeño bernaise sauce. Served with chipotle mashed potatoes with black beans and fiesta corn.

ENCHILADAS DEL MAR

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

SEAFOOD TOSTADA

Shrimp, crab and guacamole highlight this colorful salad, accented with bits of tomatoes, cheese, sour cream, avocado slices and shredded lettuce, served with cilantro lime dressing on the side.

TEQUILA LIME SHRIMP

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

SHRIMP FAJITAS

Tender shrimps sautéed with onions, squash, red and green bell peppers, mushrooms and tomatoes. Served on a platter with guacamole, black beans, and Mexican rice. Excellent wrapped in tortillas!

SEAFOOD CHIMICHANGA

A large flour tortilla wrapped around a combination of fish, shrimp, crab and grilled vegetables. Topped with a savory, creamy, jalapeño sauce and served with black beans.

CILANTRO SHRIMP and ENCHILADA COMBO

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

CAMARONES FUEGO

This dish has some heat! A pyramid of arroz amarillo with the brochettes of shrimp. Served with black beans.

CAMARONES FRITOS

Spicy, crispy shrimp, creamy chipotle sauce, salsa fresca, cabbage and lime wedges. Served with warm corn tortillas, perfect to make your own tacos!

PAPAYA a MANGO MAHI MAHI

Grilled Mahi Mahi topped with a delicious fresh, tropical salsa. Served with arroz amarillo and fresh sautéed vegetables.

