



## TRY OUR FAMOUS APPETIZER SAMPLER!

### SU CASA BOTANA

Four mini tacos, two nachos, two mini chicken chimichangas and two jalapeño poppers. Served with guacamole, sour cream, pico de gallo and rancho sauce.  
\$9.99

## ENSALADAS

All served in a crunchy tostada shell.

### ENSALADA SU CASA

Fresh greens with crisp vegetables and avocado slices.  
\$5.99

### BEEF TACO SALAD

Ensalada topped with picadillo, guacamole, sour cream, Cheddar and Mexican cheese.  
\$8.79

### ENSALADA CON POLLO

Fresh greens with crisp vegetables and avocado slices, topped with a sliced grilled chicken breast.  
\$9.79

### CACTUS SALAD

Shredded lettuce and diced marinated cactus topped with pico de gallo, cheese, sour cream and guacamole.  
\$6.99

## SPECIALTIES

Served with rice and refried beans.

### POLLO POBLANO

Tender grilled chicken breast grilled with onions and poblano peppers and topped with Mexican cheese.  
\$12.49

### POLLO CON MOLE

Tender grilled chicken breast topped with our famous mole sauce, made with almonds and peanuts.  
\$12.49

### POLLO PASILLA

Tender grilled chicken breast topped with pasilla pepper and tomatillo sauce.  
\$11.99

### CARNE ASADA\*

A butterfly cut of prime tenderloin steak.  
\$16.99

### STEAK RANCHERO

Flank steak simmered with green peppers, onions, tomatoes and cilantro.  
\$14.99

### CAMARONES

Pan sautéed shrimp with a touch of garlic butter and lime wedges. Served over Mexican rice.  
\$16.99

## COMBINACIONES TRADICIONALES

Served with rice and refried beans.

### COMBINACION SU CASA

A beef taco, a chicken enchilada and a tamale topped with chili con carne.  
\$12.49

### GUANAJUATO

A steak taco, a vegetarian burrito, a chicken chimichanga and a tamale.  
\$13.49

### SU CASA COMBINACION DELUXE\*

Carne asada, chile relleno, a cheese taco and a chicken enchilada.  
\$15.49

### FIESTA COMBO

An enchilada, a taco, a tamale and a chimichanga.  
\$13.49

### COMBINACION PARAISO\*

Three large camarones and grilled tenderloin of beef.  
\$15.49

## FAJITAS

Served with tortillas, sour cream, rice and beans, pico de gallo, guacamole and Su Casa's fajita sauce. Garnished with grilled onions and peppers.

Beef \$14.49 Chicken \$14.49

Shrimp \$15.49 Vegetable \$11.49

Combination  
(choice of two) \$15.49

## HACIENDA DINNERS

Served with rice and beans.

### ENCHILADAS

Three cheese enchiladas served with choice of salsa roja, salsa verde or mole sauce, made with almonds and peanuts. Topped with choice of sour cream or Cheddar cheese.  
\$11.79 Add chicken or beef for \$.99

### CHIMICHANGAS

Three vegetable and cheese chimichangas served with salsa verde and sour cream.  
\$11.99 Add chicken or beef for \$.99

### TACOS

Choice of three: hard or soft corn tortillas filled with cheese, chicken or beef.  
\$11.99

### TACOS RANCHEROS

Two soft corn tortillas filled with grilled flank steak, sour cream, guacamole and pico de gallo.  
\$11.79

### BURRITOS

Two bean or vegetable and cheese burritos served with salsa verde, salsa roja and sour cream.  
\$11.79 Add chicken or beef for \$.99

### TAMALES

Three tamales served San Antonio style with our own Su Casa chili on the side. (Please peel husk before eating)  
\$11.99

### CHALUPAS

Two tostadas topped with refried beans, melted cheese, beef or chicken, lettuce, guacamole, sour cream and cheese.  
\$11.79

### CHILE RELLENO

Two poblano peppers filled with cheese and served with salsa roja.  
\$11.99 Add steak ranchero for \$1.99



## APPETIZERS

**SOUP OF THE DAY**  
Cup or bowl. \$1.49 / \$3.99

**GUACAMOLE DIP**  
\$4.99

**CON QUESO DIP**  
\$4.99

**SU CASA BOTANA**  
Our famous sampler of four mini tacos, two nachos, two mini chicken chimichangas and two jalapeño poppers. Served with guacamole, sour cream, pico de gallo and rancho sauce. \$9.99

**QUESADILLAS CON SALSA VERDE**  
Served with guacamole, sour cream and pico de gallo. \$6.99

**SINCRONIZADAS**  
A large quesadilla filled with cheese, mushrooms, onions and peppers. Served with salsa verde. \$6.99

**SU CASA CHIMICHANGAS ESPECIAL**  
Two flour tortillas filled with chicken and cheese and one filled with chorizo and cheese. \$6.99

**QUESO FUNDIDO**  
A casserole of melted Mexican Chihuahua cheese and chorizo. Served with warm tortillas. \$6.99

**RAJAS CON QUESO**  
A casserole of melted cheese, mushrooms and peppers. Served with warm tortillas. \$7.79

**NACHOS SU CASA**  
Mild spiced beef or chicken topped with guacamole, pico de gallo and sour cream. \$9.79

## LUNCH SPECIALS

Monday - Friday until 3pm  
All served with a cup of soup, rice and refried beans.

**1. ENCHILADAS**  
Choice of two: beef, chicken or cheese. Served with salsa roja, salsa verde or mole sauce, made with almonds and peanuts, and topped with Cheddar cheese. \$6.99

**2. TACOS**  
Choice of two: hard or soft corn tortillas filled with choice of cheese, chicken or beef. \$6.99

**3. BURRITO**  
Choice of beef, chicken, bean or vegetable. Served with salsa verde, salsa roja and sour cream. \$6.99

**4. CHILE RELLENO**  
A poblano pepper filled with choice of steak or cheese. \$7.99

**5. STEAK RANCHERO**  
Flank steak simmered with green peppers, onions, tomatoes and cilantro. \$7.99

**6. FAJITAS**  
Choose from beef, chicken or vegetable. \$8.49

**7. HUEVOS RANCHEROS**  
Two sunny side up eggs on soft flour tortillas, topped with salsa roja. \$6.99

**8. CHILAQUILES CON POLLO O CHORIZO**  
A flavorful mix of tortillas, eggs, chicken or chorizo. \$6.99

**9. CARNE TAMPIQUENA\***  
Grilled skirt steak with a Mexican enchilada filled with queso fresco. \$7.99

**10. CHIMICHANGAS**  
Choice of two: beef, chicken or vegetable and cheese. Served with salsa verde and sour cream. \$6.99



## DRINKS

SOFT DRINKS \$2.29

Pepsi®  
Diet Pepsi®  
Sierra Mist®  
Ginger Ale  
Lemonade  
Iced Tea

## DESSERTS

**BUÑELO**  
A crunchy tostada topped with honey, ice cream and cinnamon. \$4.49

**FLAN**  
Su Casa's very own! Homemade egg custard baked with caramelized syrup. \$4.79

**TRES LECHE**  
A soft and moist cake, made with a blend of evaporated, condensed and whole milk. \$5.49

**ARROZ CON LECHE**  
Rice Pudding, the Su Casa way—an old fashioned creamy dessert, made from scratch with sugar, cinnamon and raisins. So rich and indulgent in flavor that it's almost (we said almost) sinful ... and wonderfully sweet. \$5.49



Mexican Cuisine  
since 1963

49 East Ontario Avenue  
Chicago, Illinois 60611  
312-943-4041



# Su Casa



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\*Items marked with an asterisk may be cooked to order. Consuming raw or under-cooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.