# Best Margaritas in Town!



# MEXICAN RESTAURANT & CANTINA



GRATITUDE ADDED TO PARTIES OF 8 OR MORE

CASA COLIMA IS NOT RESPONSIBLE FOR LOST OR STOLEN ITEMS

# APPETIZER



# **(a)** TABLESIDE GUACAMOLE

\$13

Made fresh to order. Our best avocado, tomatoes, onions, cilantro, lime, and our secret blend of spices. Made to order chunky, smooth, mild, or spicy.

### **QUESADILLA**

\$16.50

Large flour tortilla filled with cheese, guacamole and sour cream on the side. Add chicken, birria or ground beef for \$1.00 more. \$4 more for asada.\*

### **CHICKEN TAQUITOS**

\$16.5

Two rolled flour tortillas stuffed with chicken and Monterey Jack cheese. Fried and garnished with tomatoes, Ranchero Mexican cheese, sour cream and guacamole.

# **QUESO DIP**

\$12.95

Melted Monterey cheese dip with Mexican chorizo and chips.

### **NACHOS SUPREMOS**

\$15.75

Choice of chicken, ground beef or birria. Chips, beans, cheese, onions, tomatoes, sour cream, and guacamole.
Substitute asada for \$4 more.

### FISH OR SHRIMP CEVICHE \$20.50

Made to order ceviche prepared with lime, tomatoes, cilantro, onions, carrots, and avocado slices.\*

### **MEXICAN PIZZA**

\$15.50

Crispy flour tortilla with choice of chicken, ground beef or birria. Refried beans and cheese. Onions, tomatoes, guacamole and sour cream on top.

# FRESH CHICHARRONES

\$10.75

Fresh made to order fried pork skins. Gluten free and Keto friendly.

### FIESTA SAMPLER

\$20

Taquitos, Quesadillas, Nachos, and Jalapeño Poppers. Add guacamole and sour cream for \$3.

### **CALIFORNIA FRIES**

\$18.50

Choice of chicken, ground beef or birria. Fries, queso dip, tomatoes, sour cream, and guacamole. Garnished with chopped chives. Substitute asada for \$4 more.\*

# SOPAS



# SIETE MARES

\$27.50

A Seafood blend of shrimp, octopus, fish and baby clams, simmered in a tomato based Mexican soup. Flour or corn tortillas.\*

# **TORTILLA SOUP**

\$16.50

Hearty chunks of tender chicken breast, fresh avocado, tortilla chips, and shredded cheese in a rich chicken broth mixed with tomatoes.

# **MENUDO**

\$20.50

Beef Honeycomb soup with garlic, onions, California peppers spices. Flour or corn tortillas.\*

# **CALDO DE CAMARON**

\$21.50

Shrimp and vegetables simmered in a tomato based Mexican broth. Served with your choice of flour or corn tortillas.\*

# CALDO DE PESCADO

\$21.50

Fish and vegetables simmered in a tomato based Mexican stew. Served with your choice of flour or corn tortillas \*

# SALADS



# FAJITA SALAD\*

\$21

Choice of either grilled chicken or steak, fresh green salad, grilled bell pepper and onions, whole black beans, topped with fresh avocado slices. Substitute shrimp for \$3.5 more.

# TACO SALAD

\$16.50

Traditional taco salad served with cheese over choice of chicken, birria or ground beef. Topped with lettuce, cheese and tomato. Choose with or without shell. Add guacamole & sour cream for \$3.

# TOSTADA SALAD

\$16.50

Crispy flour tortilla shell topped with choice of refried beans, lettuce, cheese, tomatoes and choice of chicken, birria or ground beef. Add quacamole and sour cream for \$3.

# **POLLO ASADO SALAD**

\$20

Crispy flour shell topped with grilled chicken, green salad, black beans, ranchero Mexican cheese, sour cream, diced tomatoes and avocado slices.\*

# 9A SALAD

\$16.50

Ground beef, lettuce, diced tomatoes, shredded cheese, chips, sour cream and avocado slices. Special house dressing on the side.

# ESPECIALIDADES

SERVED WITH RICE AND REFRIED BEANS.



# **MOLCAJETE MEXICANO**

\$40

A hearty Mexican dish featuring Carne Asada, Pollo Asado, Seasoned Shrimp and Mexican Chorizo sausage, topped with grilled green onions, tender cactus and a jalapeño. Served with avocado slices, pico de gallo & fresh Mexican cheese.\*

# CIELO, MAR Y TIERRA

\$34

One of our favorite dishes featuring Carne Asada, Pollo Asado, and Marinated Shrimp Served with guacamole, pico de gallo, rice, beans and tortillas. Fried jalapeño and grilled onion on top.\*

### **COLIMA ESPECIAL**

\$31

Carne asada, Shrimp, and mushrooms sautéed in a blend of butter, garlic and mild spices.
Served with pico de gallo and guacamole. Grilled onion on top.\*

# CARNES

SERVED WITH RICE, REFRIED BEANS AND TORTILLAS.



# **CARNE ASADA**

\$27.50

Perfectly seasoned grilled outside skirt steak. Served with guacamole and pico de gallo.\*

# **CHILE COLORADO**

\$20

Tender beef chunks simmered in a red sauce sauce of tomatoes, onions, mild pepper and spices. Garnished with chopped chive.

# **CHILE VERDE**

\$20

Chunks of tender braised pork in our house tomatillo sauce. Garnished with chopped chive.

# **PORK CARNITAS**

\$21.50

Choice of natural flavor or marinated chipotle. Pieces of pork sautéed, until lightly browned and crisp. Topped with chopped green onions. Grilled onion on top\*

# **BORREGO**

\$29

Tender Lamb shank slowed braised on a mix of Mexican spices and its natural juices for a perfect tenderness. Served with whole pinto beans.

\*Add extra Lamb Shank for \$10 more

### **STREET TACOS**

\$2.0

Five soft corn tortillas filled with your choice of one protein. Asada, Al Pastor, Grilled Chicken or Pork Carnitas. Topped with onions and cilantro. \*No rice and beans.\* Add rice & beans for +\$3.50

### **TAQUITOS DORADOS**

\$18.50

Three crisp corn tortillas filled with Birria or Chicken. Garnished with tomato, lettuce, cheese, sour cream and guacamole.

#### CHILE SAMPLER

\$2.1

A perfect combination of Chile Verde, Chile Colorado and our Chile Relleno served with rice and beans. Your choice of corn or flour tortillas.

### **TACOS AL CARBON**

\$22

Three soft corn tortillas marinated in red sauce filled with your choice of one protein. Asada, Al Pastor, or Pork Carnitas.

Topped with onions, cilantro, pico de Gallo & guacamole.\*

# **FAJITAS**

SERVED WITH RICE, REFRIED BEANS, PICO DE GALLO, LETTUCE, GUACAMOLE, SOUR CREAM AND TORTILLAS.



FAJITAS DE POLLO (CHICKEN)\*

\$22

FAJITAS DE CAMARON (SHRIMP)\*

\$25

FAJITAS DE RES (STEAK)\*

\$27.50

\$29

FAJITAS COMBO \*(STEAK, SHRIMP, CHICKEN)

# FAJITAS QUESADILLA.

\$21.50

Choice of chicken, steak or shrimp, with fajita mix.

# FAJITAS SEAFOOD\*

\$27.50

Prawns and grilled fish of the day sautéed with Mexican spices delivered with a delicious blend of fajita vegetables over a sizzling skillet.

# BURGER



# THE GOURMET COLIMA BURGER\*

\$16

Char-broiled Beef Patty, topped with bacon, sautéed mushrooms, American cheese, lettuce, tomatoes and onions. Served with crispy seasoned French fries.\* **A MUST TRY!** 



# MARISCOS

SERVED WITH RICE, REFRIED BEANS & TORTILLAS



### **CAMARONES TECOMAN**

\$29

Bacon wrapped shrimp, marinated in cilantro and garlic, served fajita style over sautéed onions and green peppers. Covered in melted Monterey cheese and served woth pico de gallo, sour cream, guacamole, and your choice of flour or corn tortillas.

### **PESCADO FRITO**

\$23.50

Fresh tilapia fried to perfection. Served with pico de gallo, avocado slices, and tortillas.

# CAMARONES AL MOJO DE AJO \$27

Sautéed shrimp with onions and mushrooms in garlic and butter.

# SEAFOOD MOLCAJETE

\$36

\$25.50

\$25.50

Delicious blend of shrimp and white fish in a slightly spicy sauce with mushrooms, chive, and tomatoes, topped with Mexican cheese slice.

Served with sliced avocado and your choice of corn or flour tortillas.

# CAMARONES A LA DIABLA

Sautéed shrimp with mushrooms in a traditional spicy tomato sauce.

# CAMARONES A LA CREMA \$25.50

Shrimp sautéed in our special creamy sauce with mushrooms and onions.

# CAMARONES MEXICANOS

Shrimp sautéed in garlic, with mushrooms, onions, tomatoes, celery and bell peppers.

# ARROZ CON CAMARON \$25.50

Shrimp sautéed with carrots, mushrooms and traditional Mexican sauce over a bed of rice. Served with choice of tortillas.
(Not served with beans.)

# **©** CAMPECHANA

\$23.50

\$23.50

Shrimp and our house seafood mix in their natural juices with diced tomatoes, onions, cilantro, and avocado.

# (a) COCKTAIL DE CAMARON

Shrimp cocktail with diced onions, tomato, cilantro and avocado.

# TACOS DE PESCADO O CAMARON \$23.50

Three soft flour tortillas filled with grilled fish or shrimp. Topped with pico de gallo, green salad, cotija cheese and our creamy dressing.

# VEGETARIAN



## **ENCHILADAS DE ESPINACAS**

\$15.50

Spinach, sautéed with mushrooms, onions, and cilantro, in two corn tortillas. Covered in spinach sauce, topped with cheese. Served with rice, pinto whole beans, and sour cream.

### **BURRITO DE VEGETALES**

\$15.50

Flour tortilla with rice, pinto whole beans, and vegetables. Topped with lettuce, tomato and our green Suiza sauce.

## **ENCHILADAS DE VEGETALES**

\$15.50

Two corn tortillas filled with carrots, zucchini, and broccoli. Topped with green Suiza sauce, served with rice and pinto whole beans.

### **TAMALES DE ESPINACAS**

\$15.50

Two handmade tamales filled with seasoned spinach. Topped with a spinach sauce and pico de gallo. Served with rice and beans.

# **OVEGGIE FAJITAS**

\$17.50

Broccoli, carrots and cauliflower. Served with whole pinto beans, rice, lettuce, guacamole, sour cream and pico de gallo. Choice of flour or corn tortillas.\*

# POLLO

SERVED WITH RICE, REFRIED BEANS & TORTILLAS



Grilled boneless butterflied chicken breast marinated with fresh citrus, "achiote" annatto tree seeds and spices.

# **POLLO A LA DIABLA**

\$22.50

Tender chunks of boneless chicken cooked with mushrooms in our spicy sauce. A la Diabla style.

# **CHICKEN CARNITAS**

\$22.50

Grilled strips of chicken breast with bell peppers, tomatoes, and onions. Served with guacamole and pico de gallo.

# **POLLO EN MOLE POBLANO**

\$22.50

Tender boneless pieces of chicken in our traditional mole sauce with fresh pico de gallo.

# **POLLO A LA CREMA**

\$22.50

Chunks of chicken breast sautéed with onions and mushrooms in a creamy sauce.

# **ARROZ CON POLLO**

\$22.50

Chicken breast sautéed with mushrooms, carrots, and served over a bed of Mexican rice and melted cheese. (Not served with beans.)





# COMBINATIONS

All Combos come with your protein choice of: (Chicken, Birria, Ground Beef, or Cheese) Tamale options: (Chicken, Pork, or Cheese)

# **COMBO #1 (CHOOSE ONE)**

- Crunchy Taco
- Enchilada
- Tamale
- Chimichanga
- Burrito
- · Chile Relleno.



# **COMBO #2 (CHOOSE TWO)**

- Crunchy Taco
- Tamale
- Chimichanga
- Burrito
- · Chile Relleno.

Enchilada

SERVED WITH RICE AND REFRIED BEANS. (BLACK BEANS ON REQUEST)

\$18

# **COMBO #3 (CHOOSE THREE)**

- · Crunchy Taco
- Enchilada
- Tamale
- Chimichanga



- Burrito
- Chile Relleno.

# ENCHILADAS



TWO CORN TORTILLA ENCHILADAS SERVED WITH RICE AND REFRIED BEANS. CHOICE OF ONE OF THE SAUCES BELOW.

Protein Choice of Chicken, Birria, Ground Beef, or Cheese

# **ENCHILADAS ORIGINAL**

Original tomato sauce.

# **ENCHILADAS SUIZA**

Green tomatillo sauce.



# **ENCHILADAS DE MOLE**

Original Mole sauce.

# **ENCHILADAS A LA CREMA**

Original creamy white sauce.



### **COLIMA BURRITO**

A giant flour tortilla with your choice of carne asada, pollo asado, al pastor or pork carnitas. Filled with pinto whole beans and rice. Topped with pico de gallo, Mexican cheese and guacamole.\*

# TECOMAN BURRITO \*STREET STYLE\*

\$14.50

\$18

Flour tortilla filled with rice, refried beans and choice of chicken, shredded beef, ground beef, chile verde or chile colorado. Add guacamole & sour cream for +\$3

# **FAJITA BURRITO**

\$19.50

Soft flour tortilla filled with your choice of chicken, steak, pork carnitas or shrimp, rice, refried beans, grilled onions and bell peppers. Served with pico de gallo, guacamole and sour cream.\*

# **DELUXE BURRITO**

Flour tortilla filled with rice, refried beans and choice of chicken, birria, ground beef, chile verde or chile colorado. Garnished with melted cheese, lettuce, onions, tomato, sour cream and guacamole.

# CHIMICHANGAS

GIANT FLOUR TORTILLA FILLED WITH YOUR CHOICE OF PROTEIN, BEANS, CHEESE, DEEP FRIED, SERVED WITH SOUR CREAM AND GUACAMOLE. CHOICE OF DRY OR "WET" WITH RED SAUCE AND MELTED CHEESE.

# POLLO ADOBADO (GRILLED CHICKEN)

**CHILE VERDE** 

CHILE COLORADO



ASADA (STEAK)\*

FAJITAS (STEAK OR CHICKEN) \*

**PORK CARNITAS** 

Add rice and beans for \$3.50

# HUEVOS



# **HUEVOS RANCHEROS**

\$15.75

A traditional Mexican favorite of three sunny side fried eggs served on a crisp corn tortilla covered with refried beans, topped with salsa and avocado.\*





# ABOUT US

Casa Colima is a true family owned and operated Mexican restaurant with locations in Portland, Vancouver and Happy Valley. We opened our doors in September of 2004 and have since been focused on providing the best authentic Mexican food in a comfortable family environment. We have been fortunate to have shared many special events here with our family, friends, and patrons and hope you have as well. We thank you for supporting our family business and dining with us. Gracias!

# **PORTLAND**

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# VANCOUVER

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