

Welcome
TO MY HOME



FROM THE OCEAN

TIRADITO DE ATÚN AZUL

Thin slices of Tuna cured in oriental sauce.



TIRADITO DE ABULÓN

Sliced Abalone, red onion, serrano pepper, watermelon radish with special sauce.



TIRADITO DE PESCADO

Thin slices of striped Bass, serrano pepper, XO vinaigrette, sorrel and cilantro.

TIRADITO DE SALMÓN

Thin slices of Salmon, cured in ponzu sauce with jalapeño peppers.



OSTIONES CON TOPPING

Fresh Oysters with a variety of ceviches on top: tuna, octopus and shrimp.

OSTIONES

Fresh Oysters.

ALMEJAS CON TOPPING

Fresh Clams with a variety of ceviches on top.

ALMEJAS FRESCAS

Fresh Clams.

ALMEJAS CON MANTEQUILLA YUZU

Cooked clam, brown butter, ponzu sauce, yuzu.

ESTOFADO DE CALLO

Scallop in fish broth, seasoned with olives and Leo's favorite spices.

CALLO ROBALO

Fresh Sea Bass scallop, cucumber, red onion, variety of chiles in premium sauce.

CEVICHE SAN BLAS

Pescado fresco y los cocoters de San Blas harán de tu paladar un encanto.

CEVICHE PARAÍSO

Bailarás con los sabores de este ceviche de pulpo, abulón, kanikama, caracol, almeja baby y mejillón.

CEVICHE LA BAJA

Un equilibrio de sabores con nuestro tradicional camarón fresco.

TOSTADAS

TOSTADA DE JAIBA CON PATÉ DE LUBINA

Crab meat, striped bass paté, cucumber, red onion and pepper vinaigrette.

TOSTADA DE ATÚN TORO

Bluefin tuna, ponzu sauce with kombu salicornia algae, persian cucumber and red onion.

TOSTADA DE ATÚN LEO

Bluefin tuna, persian cucumber, wasabi dressing and red onion.

TOSTADA DE SALMÓN

Slices of cured Salmon, cardamom mousse, lemon dressing and rice toast.

TOSTADA DE LA TÍA

Shrimp, habanero mayonnaise, susumber, onion, aunt's sauce.





EL PLACER DE COMPARTIR



TOAST DE MEJILLONES

Herb butter with mussels, milk cream with lemon brioche.



JABUGO

Slices of Iberico. Special edition from Arturo Sánchez.



AGUACHILE NY

Thick slices of New York choice, seared on the grill, in avocado sauce.

CALAMAR ROMANA

Tempura calamari arches with chipotle tartar.

CROQUETAS DE JAMÓN SERRANO

Crunchy serrano ham, croquettes with saffron dressing, with slices of Serrano ham.



LECHÓN CONFITADO

Golden suckling pig, pickled onion, blue corn tortilla, chimichurri.

BORREGO

Lamb, broth, onion and cilantro.

SALPICÓN MARLÍN

Dorado Marlin, cherry tomato, bell peppers, red onions and pickled chiles, with tostadas.

CAMARÓN ROCA

Tempura Shrimp with spicy dressing.

QUESO FUNDIDO AL CARBÓN

Variedad de quesos gratinados.

BOTANA DE LEO

To choose: shrimp, scallop, octopus, oysters and clams; served with a variety of aguachiles sauces.

TACOS

VAMPIRO GOBER

Baked tortilla, shredded shrimp, cheese, avocado, bean and tomato sofrito cream.

VAMPIRO RIB EYE

Baked tortilla, cubes of Rib Eye, cheese, avocado, bean and tomato sofrito cream.

TACO LEO

Flour tortilla, cheese crust, beef filet with pork rind in salsa verde, avocado slice.

TACO GOBER DE MI CASA

Corn tortilla, shredded shrimp, cheese, chile morito sauce, cream.

TACO CAMARÓN ROBATA

Braised, head on shrimp with XO sauce.

TACOS DE BIRRIA

Stingray Birria, broth, onion pickled in habanero.

LA MIXTA DE ASADA

Flour tortilla, carne asada and cheese.

TACO DE PESCADO PASTOR NEGRO

Striped Bass, cooked in black pastor sauce, garlic mayonnaise, lemon and pickled onion dressing.

TACO RIBETEADO

For the taco Lovers.

TACO DEL CHEF

Grill Octopus with bean pate.

TACO EL PRIMERO

Crunchy Octopus marinated with sriracha.





THE BEST OF OUR ORCHARD

ENSALADA DE LA CASA

Mixed greens, parmesan cheese dressing.

ENSALADA BURRATA

Burrata cheese, cherry tomato glaze, peppermint pesto, rustic baguette.

ENSALADA DE AGUACATE

Mixed greens, french dressing, avocado cubes, cherry tomato, olives, parmesan cheese.

ENSALADA DE BETABEL A LAS BRASAS

Cooked beets, peanut paste and goat cheese, balsamic glaze, pistachio and arugula.

COLIFLOR A LAS BRASAS

Baked cauliflower, green pipian, sambal dressing, fried kale, parmesan cheese.

FOR THE SOUL

CLAM CHOWDER

From San Francisco.

SOPA DE CEBOLLA

Onion, red wine, beef broth covered bread au gratin.

SOPA DE TOMATE

Roasted tomato, simmered, with freshly baked bread.

CREMA DE LANGOSTA

Fresh Lobster mixed with bechamel and bell pepper sauce.

FROM OUR MASTER IN PASTA AND DOUTH

PASTA DE 3 QUESOS CON TARTUFO

Fresh pasta, three cheese and truffle sauce.

∞ RISOTTO NEGRO CON PULPO BRASEADO

Risotto, grilled octopus, black pastor sauce, pistachio, parmesan cheese.

∞ PAPPARDELLE CON SHORT RIB

Fresh pasta, pomodoro sauce, Short Rib, parmesan cheese.

PIZZA MARGARITA

Mozzarella cheese, pomodoro sauce and basil.

PIZZA CON TRUFA

Mozzarella cheese, thinly sliced truffle.

PIZZA MARISCOS

Mozzarella cheese, pomodoo sauce and the best of the sea.

ARROZ DE LEO

Slowly cookefrice in seafood broth.

The dough, our noblest ingredient, is trated with delicacy and passion. All our pastas and pizzas are handmade in an instant.

LECHÓN CONFITADO

750

*The taste of home
and the sea* 





GRILL

RIB EYE TRUFA

Rib Eye with truffle salt and thin truffle slices. 600 g.

RIB EYE CHOICE

600 g.

TOMAHAWK

Price per each 100 g.

COWBOY

600 g.

ARRACHERA

300 g.

THE WORLD, MY STORIES

CHEESEBURGER

The best cheeseburger in town.

CALLOS TIBIOS

Baked Scallops with a butter emulsion and Shisito pepper pasta.

TOTOABA TRUFA

Totoaba filet, orange beurre blanc, truffle oil, with asparagus.

CAMARÓN ROBATA

Whole shrimp braised in XO sauce.

PULPO ROBATA

Grill Octopus braised in XO sauce.

SALMÓN BRASAS

Mesquite smoked Salmon, slowly cooked in charcoal oven.

SEA BASS MISO

Mesquite smoked Sea Bass, slowly cooked in charcoal oven.

LONJA BRASAS

House's recipe from Los Arcos Restaurant.

LOBSTER ROLL

Freshly baked brioche, Lobster, celery, lemon zest, with tuffed potatoes.

SIDES

GUACAMOLE

Avocado, onion, cilantro, tomato and lemon.

ELOTES BABY

Baby corn with tajín mayonnaise.

CREMINI PARMESANA

Cremini mushroom, with cheese sauce.

FRIJOLE CON VENENO

Sinaloa style beans with chilorio.

PAPAS A LA FRANCESA

French Fries.



Recomendación
DEL CHEF

PULPO ROBATA

450





DESSERT

STICKY TOFFEE

Date biscuit with caramel gravy and coffee ice cream.

TARTÍN DE CHOCOLATE

Chocolate and caramel spread tart with chocolate ice cream.

PASTEL DE PLÁTANO

Babana cake.

CRÈME BRÛLÉE

Always a good ending.

MOSTACHÓN

Season's fruit cake.

HELADOS DE LA CASA

Chocolate, coffee or vanilla Ice Cream.

SORBETE DE LA CASA

Strawberry or Mango Sorbet.

KIDS

BURGER KID

Cheeseburger.

PIZZA KID

Margarita small pizza.

NUGGETS DE CAMARÓN

Shrimp nuggets.

NUGGETS DE PESCADO

Fish nuggets.

TAQUITOS DE CARNE




Carne Asada tacos.

In the world there are places, tastes and flavors, that have taught me to enjoy life; you've come to the right place, it's your turn to live this story.

#COCINADEHISTORIAS

CASA ^DLEO

— Bistro sin fronteras —

   [casadleo.mx](https://www.casadleo.mx)



CL^D.