




— tapas —

 **Fried Yucca** 4
 Latin "French fries" served with Casa Mia's salsa rosada. A great starter!

Guacamole and Chips 5.5
 Made fresh daily!

Poblano Queso Dip 5.5
 Our take on traditional Mexican cheese dip. Served with tortilla chips.

Queso Dulce 6
 Cream cheese topped with sweet red bell peppers and served with bread.

Mushroom Cheese Dip 6
 Sautéed mushrooms and onions in melted Monterrey Jack cheese. Served with French bread and topped with parmesan.


Fried Green Tomatoes 6
 Fried golden brown and served with leafy greens and a blueberry habanero vinaigrette.

Arepas
 A traditional South American dish of grilled, crispy corn pockets stuffed with your choice of filling.


Spinach & Cheese	6
Avocado Chicken Salad	6.5
Chicken	6.5
Steak	7.5

Empanadas
 Crispy flour turnovers served with a vinaigrette sauce and stuffed with cheese and your choice of:

Spinach	6
Chicken	6.5

 **Latin Sushi Roll**
 Stuffed plantains drizzled with an avocado sauce. Served with guacamole and a tomato and cucumber salad.

Chicken	7.5
Fish	8.5

 **Pabellon**
 Traditional Venezuelan dish of rice, black beans, and cheese, topped with avocado. Served casserole style in a skillet.

Vegetarian	7
Chicken	8
Steak	9

Tacos Especiales
 All tacos are served on warm corn tortillas and topped with lettuce, cheese, pico de gallo and sour cream.

Black Beans & Rice	5
Shredded Chicken	6
Shredded Steak	6.5

Tacos de Pescado 6.5
 Sautéed tilapia topped with fresh pico de gallo, lettuce, chipotle sour cream and red cabbage.


Calamari Tacos Market
 Fried calamari served with a chipotle sauce and red onions, topped with cilantro.

Calamari Market
 Fried calamari served with our charred tomato salsa.

Ceviche* 8
 Tilapia cured in lime juice and topped with red onions and cilantro.

Scallops Market
 Bay sea scallops sautéed with broccoli in a warm ginger sauce.


Garlic Shrimp Market
 Sautéed in a garlic herb butter sauce. Served in a hot skillet.

 **Avocado Salmon** 10
 Pan-seared salmon topped with avocado salad and lime juice.


 **Chorizo** 7
 Colombian sausage served with salsa rosada and bread.

Grilled Skewers
 Seasoned in a Latin-inspired marinade, skewered, seared and served with mashed potatoes.

Chicken	7
Steak*	8

 **Lomo Saltado**
 Strips of steak or chicken sautéed with onions and tomatoes and topped with cilantro. Served over French fries.

Chicken	8
Steak*	9

 **Lamb Lollipops*** Market
 New Zealand lamb chops marinated in rosemary, garlic and olive oil. Pan-seared and served over mashed potatoes. Served medium unless otherwise specified.

— tapas —

Five tapas and 1/2 bottle of house wine. 50

Five tapas and 1/2 bottle of sangria. 55

Five tapas and 1 bottle of house wine. 60

Five tapas and 1 bottle of sangria. 65

Seven tapas and 1 bottle of house wine. 70

Seven tapas and 1 bottle of sangria. 75

 **House Specialties**

*NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

Dinner Menu

Dinner Menu

— samplers —

- Original Sampler** 13
Includes ceviche, fried yucca, your choice of arepa, your choice of empanada and Colombian chorizo.
- Vegetarian Sampler** 11
Includes two fried green tomatoes, fried yucca, black beans, queso dulce and your choice of a spinach & cheese arepa or a spinach & cheese empanada.

— soups & salads —

- Chicken Soup** 4.5
Chicken breast cooked with rice, peas and carrots.
- Soup of the Day** 4.5
Ask your server for today's soup special.
- Ensalada Amazona** 6
Mixed greens with tomatoes, red cabbage, carrots, red onions and avocado. Served with your choice of dressing.
- Caesar Salad*** 6
Romaine lettuce and Parmesan cheese tossed in traditional Caesar dressing and topped with croutons.
- Spinach Salad** 7
Spinach, golden raisins and tomatoes topped with croutons and goat cheese.
- Mediterranean Salad** 7
Mixed greens, Kalamata olives, tomatoes, red onions, cucumbers and feta cheese.
- Salad Dressings**
Mango Vinaigrette (House), Creamy Cilantro, Blueberry Habanero, Balsamic Vinaigrette or Ranch.
- Add chicken for \$2, steak* for \$3 or salmon for \$4 to any of our salads.

— sides —

- Mashed Potatoes** 2
- Small Salad** 2
- Black Beans** 2
- Rice** 2
- French Fries** 2
- Sautéed Vegetables** 3
- Platanos Maduros** 3

— latin specials —

- Cuban Sandwich**
Our take on the traditional Cuban sandwich. Ham, Swiss cheese, avocado, mustard, mayonnaise and your choice of meat. Hot-pressed on Cuban bread and served with fried yucca.
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| Vegetarian | 7.5 |
| Chicken | 8.5 |
| Pork | 8.5 |
| Steak* | 9 |

Texas Fajitas

Your choice of meat sautéed with bell peppers and onions. Served with soft corn or flour tortillas and black beans and rice. Add pico de gallo or guacamole for \$0.5.

Chicken	10
Steak*	12

Quesadilla

Two grilled flour tortillas stuffed with cheese. Served with a side of rice and black beans. Add guacamole or sour cream for \$0.5.

Cheese	7
Spinach	8
Chicken	8.5
Steak*	9

Substitute a side for \$1

Add a side salad or cup of soup to any Latin Special for \$2.5

We reserve the right to add an 18% gratuity to parties of 6 or more.

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about tapas

The tradition of Latin tapas has evolved into a dining experience that allows guests to sample, share and design their ideal meal each visit.

The word "tapa" literally translates to "cover" or "lid" in Spanish. Legend has it that tapas originated in Spain as slices of ham or cheese used as lids on wine glasses to keep fruit flies out.

Others explain it as small plates that were traditionally used to help fuel workers between regular meals.

Casa Mia has brought this tradition to Athens, maintaining authenticity in many dishes while also creating our own specialities.

Enjoy your tapas experience with us!