

CASACARMEN

FLATIRON

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www.casacarmennyc.com

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Chef Carmen "Titita" Ramírez Degollado, founder of "El Bajío" and Mexican food ambassador, discovered her love for traditional Mexican cuisine while running a family restaurant, "El Bajío," which she opened in 1972 with her husband and children. Today, she is an internationally renowned chef and culinary culture promoter, dedicated to preserving authentic Mexican flavors through various activities like writing, festivals, cooking demonstrations, and culinary exploration across Mexico.

To honor the legacy of Titita, her grandsons Sebastian and Santiago Ramírez Degollado have opened "Casa Carmen." This restaurant pays homage to their grandmother's passion for traditional Mexican cuisine. Sebastian, with culinary training from École Hôtelière de Lausanne, manages operations as the General Manager, while Santiago, with a finance background, oversees Casa Carmen's beverage program and administration. Their childhood memories of helping at El Bajío inspired this venture, preserving the authentic flavors Chef Carmen cherished.

SPACE DESIGNED BY LUIS ENRIQUE NORIEGA EMPHASIZING ON MEXICAN TEXTURES, EARTHY STUCCO WALLS, BLACK CLAY VASES, STONE AND WOODEN BEAMS.





PRIVATE DINING

Casa Carmen offers a unique private dining experience that takes you on a journey through the heart of traditional Mexican cuisine. This intimate setting, invites you to indulge in the truest flavors of Mexico.

NUMBER OF GUESTS

Seated: 50 private dining room
+ 20 dining room + 20 bar area
Standing: 150

FOOD & BEVERAGE MINIMUM

Large party reservations
9 to 20 guests

Not including tax and gratuity

PRIVATE LUNCH AVAILABLE TOO!

**Pricing may vary depending on number of guests*

***Full buyout and private room pricing
upon request**

EVENTS

20+ guests and full buyout

**Price upon request*



FLOOR PLAN

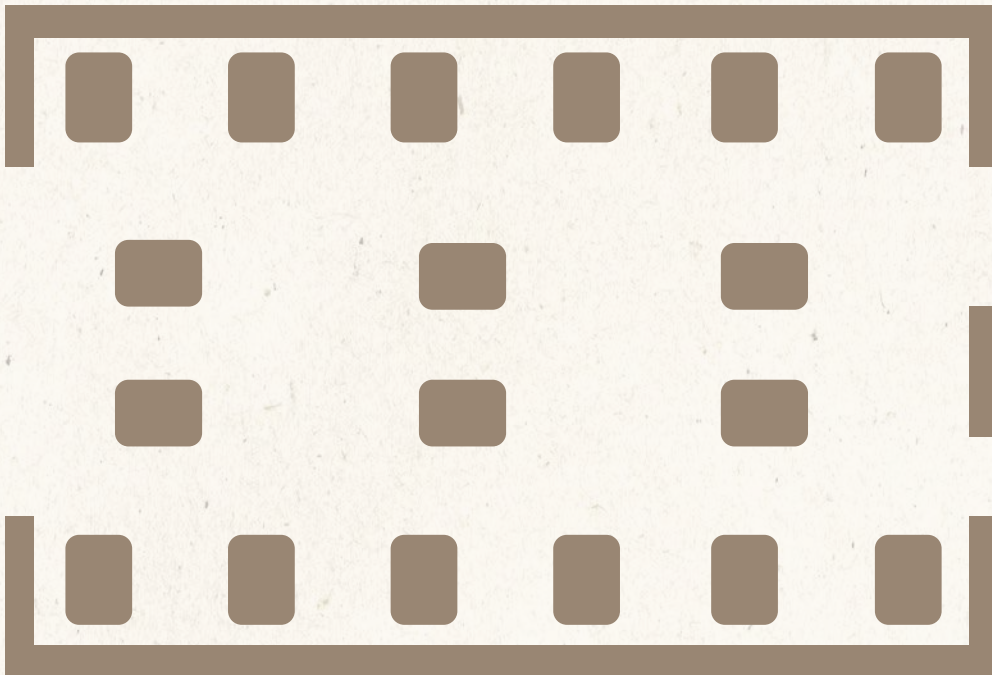
Dining Room | Private Dining Room



PRIVATE DINING ROOM
50 GUESTS SEATED

MAIN DINING
25 GUESTS SEATED

MAIN DINING ROOM | METLAPILES



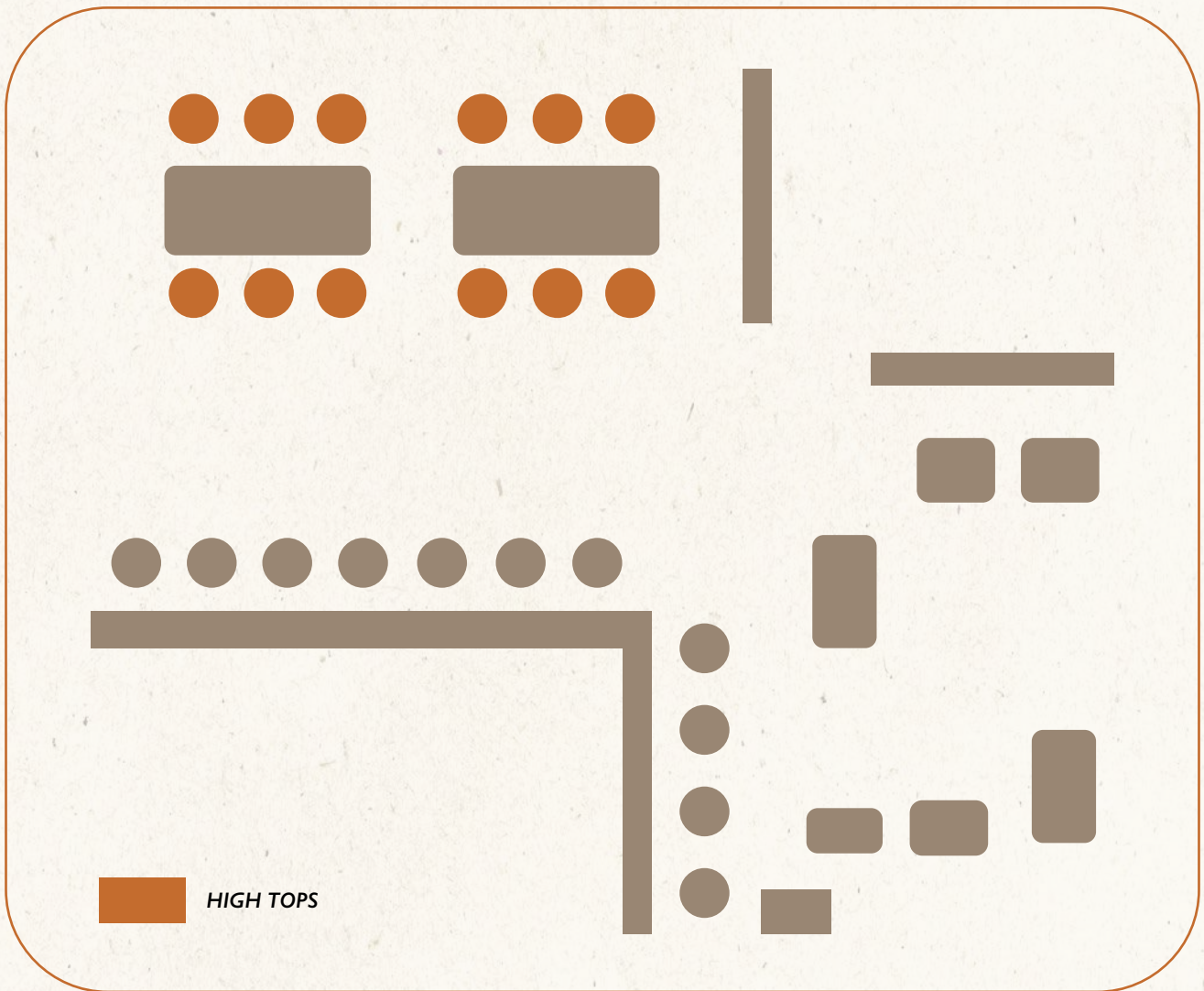
PRIVATE DINING ROOM

**Tables can be rearranged to your preference.*

FLOOR PLAN

The Bar

THE BAR
25 GUESTS SEATED



**Tables can be rearranged to your preference.*



PREFIX

Customizable menu

PARA COMENZAR | TO SHARE

Guacamole

Avocado, jalapeño, cilantro, cacalás

Quesadillas

Melted Oaxaca cheese, sauteed mushrooms, poblano peppers, zucchini blossoms

Panuchos Yucatecos

Cochinita pibil, refried beans, pickled onions, habanero

PLATOS FUERTES | MAIN COURSES

Select One

Huarache de rib eye

Rib eye 7oz, refried beans, salsa

Pollo con mole Xico

Chicken leg and thigh, mole Xico, sesame, Mexican rice, refried beans

Pescado a la veracruzana

Catch of the day, güero peppers, olives, capers, tomato salsa

PARA ACOMPAÑAR | SIDES TO SHARE

Hongos salteados

Sauteed mushrooms, jalapeño, epazote

Esquites preparados

Corn, mayo, Cotija cheese, chile ancho

PARA TERMINAR | DESSERTS TO SHARE

Tres leches con fresas

Moist milk cake, strawberries

Churros

Cajeta, dark chocolate

For full menu visit <https://www.casacarmennyc.com/food>

For a full allergy list please contact us at adminflatiron@casacarmennyc.com

BITES

Customizable Menu

Guacamole

Avocado, jalapeño, cilantro, cacalás

Ensalada de Betabel

Beet, watercress, goat cheese, orange, toasted pepita, sesame

Esquites trufados

Corn, truffle butter, mayo, Cotija cheese, chile de árbol

Ceviche verde

Catch of the day, olives, jalapeño, tomatillo, avocado, lime, cacalás

Empanadas de plátano con frijol

Plantain, refried beans, charred chipotle salsa

Quesadillas

Melted Oaxaca cheese, sauteed mushrooms, poblano peppers, zucchini blossoms

Panuchos Yucatecos

Cochinita pibil, refried beans, pickled onions, habanero

Tacos de barbacoa

Lamb barbacoa, cilantro, onion

Tacos de Rib Eye

Rib eye, guacamole, cilantro, onion

PARA TERMINAR | DESSERTS TO SHARE

Churros

Cajeta, dark chocolate

Tres leches con fresas

Moist milk cake, strawberries

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HOUSE COCKTAILS

Customizable Menu

COCTELES DE LA CASA

Margarita rocks or frozen

Mezcalita Rocks

Combiér, fresh lime juice, flavor: natural, hibiscus, grapefruit, pineapple, guava, mango, blood orange

Aguacate Mule

Mezcal, avocado, ginger beer, lime

La Sandía

Maestro Dobel Diamante tequila, watermelon, Campari, lime, agave

Negroni Mágico

Agua Mágica mezcal, chamomile infused Lillet Blanc, Vermouth Bianco, lemon bitters

Carmen Negroni

Rompe Corazón mezcal, Campari, Lillet Rosé, Cappelletti, orange bitters

Banana Old Fashioned

San Bartolo mezcal, spiced banana syrup, orange bitters, angostura bitters

Vida Verde

Mezcalum mezcal, basil, green Chartreuse, cucumber, apple, lime

Cantarito

Tradicional reposado tequila, blood orange, grapefruit, pineapple

Manzanita Spritz

St. Germain, prosecco, clarified green apple juice, soda

Abuelita Espresso

Tradicional reposado tequila, espresso, Galliano Ristretto, chocolate Abuelita syrup

Mocktails

Pineapple mule

Pineapple, rosemary syrup, ginger beer, non alcoholic agave aperitif, lime

Princesa

Strawberry, non alcoholic Italian aperitif, soda

HOUSE SPIRITS AND WINES

Customizable Menu

TEQUILA

Tradicional Blanco
Libelula Joven
Centenario Plata

MEZCAL

400 Conejos Espadin
Banhez Espadin Barril

WHISKY | BOURBON

Reves (Mexican whiskey)
Makers Mark

GIN

Diega Amarilla (lemon verbena, chamomille, lime)
Diega Rosa (strawberry, lavender)

RUM

Bacardi

VODKA

Tito's
Drako (Mexican corn vodka)

WINE

Red (choose 1)

Cabernet Sauvignon LA Cetto
Rioja Tempranillo Luis Cañas
Toro Tinta de Toro Termes
Nebbiolo La Cetto

White | Sparkling (choose 1)

Albariño Mar de Frades
Sauvignon Blanc Monte Xanic
Chardonnay LA Cetto
Prosecco Sorelle Bronca Extra Dry

Beer

Charro
Modelo especial
Pacifico
Negra modelo
Monopolio lager
Monopolio IPA
Corona 0% alcohol

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