



KITCHEN & BAR

BAR MENU

Available 12pm to 9.30pm

mediterranean tapas

Antipasto Platter To Share	26.00
Prosciutto, salami Napoli, salami Milano, feta, mozzarella, houmous, Padrón peppers, vine tomatoes, artichoke, garlic ciabatta (W,R,D,SE)	
Rioj Chorizo & Manchego Croquettes	9.00
Smoked paprika aioli, chorizo crisp (W,D,E)	
Fried Calamari with Spanish Paprika	8.00
Parsley and lemon, Mojo Rojo mayonnaise (M,SD)	
Smoked Aubergine Bruschetta 🍷.....	7.50
Roast red peppers, tomato and mint salsa, balsamic glaze (V,W,B,SD)	
Crispy Halloumi Bites with Hot Honey	5.50
(V,D,SD)	
Sweet & Spiced Mixed Nuts	5.00
(V,PN,H,A,CN)	
Marinated Olives 🍷 (V).....	4.00

sandwiches & salads

Falafel Sourdough Wrap with Houmous 🍷.....	14.50
Avocado and sweetcorn salsa, red onion, rocket and tomato, served with house fries and slaw (V,W,SE,SD)	
Quinoa Salad with Andalucian Style Chicken	11.50
Chickpeas, cucumber, cherry tomatoes, coriander, raisins, pine nuts, chilli honey dressing (SD)	
Casa Salad	10.00
Orzo, rocket, olives, capers, red onion, cherry tomatoes, feta, Italian dressing (V,D,W,SD,MU)	
Add to your salad:	
King Prawns (Cr).....	7.50
Prosciutto.....	5.00
Half an Avocado 🍷 (V).....	2.50

Chicken Pesto Sandwich	9.50
On bloomer bread with nut-free pesto mayonnaise, gem lettuce and tomatoes, served with crisps (W,D,S)	
Rioj Chorizo & Mozzarella Panini	8.50
Sundried tomatoes and rocket, served with crisps (W,D)	

burgers

Casa Smash Burger	20.00
Chuck steak beef burger on a ciabatta bun, topped with truffle mayonnaise, rocket, sundried tomatoes, Gran Levante cheese, served with house fries and slaw (W,D,SD)	
Halloumi Burger	19.00
Halloumi in panko crumbs on a ciabatta bun, topped with smoked paprika aioli, rocket, Portobello mushroom and roasted red peppers, served with house fries and slaw (W,D,SD,V,E)	

sourdough stone-baked pizza

Crudo	19.50
Tomato sauce, mozzarella, prosciutto, rocket, herb oil, Gran Levante cheese shavings (W,D)	
Piccante	19.00
Tomato sauce, mozzarella, pepperoni, Nduja, peppers, hot honey (W,D,SD)	
Quattro Formaggi	19.00
Tomato sauce, mozzarella, Gran Levante, Welsh Perl Las, goat's cheese (V,W,D)	
Greca	18.00
Tomato sauce, mozzarella, feta, red onion, peppers, olives, oregano, olive oil (V,W,D)	
Verdure 🌱	18.00
Tomato sauce, Applewood smoked plant-based cheese, Mediterranean vegetables, artichoke (V,W)	

desserts

Sicilian Lemon Tart	8.50
Coconut cream, berry compote (V,W,D,E,S,SD)	
Crema Catalana	7.50
Salted caramel ice cream, fresh raspberries (V,D,E,S)	
Chocolate Panna Cotta 🌱	7.50
Plant-based whipped cream, dark chocolate pencil (V,S)	
Affogato	6.50
Vanilla ice cream, Disaronno, espresso (V)	
Mario's Ice Cream & Sorbet	
2 Scoops	4.95
3 Scoops	6.95

Choose from:

Chocolate (V,D,S), raspberry ripple (V,D), pistachio (V,D,PS), dairy free vanilla 🌱 (V), dairy free strawberry 🌱 (V), dairy free salted caramel 🌱 (V,S), strawberry sorbet 🌱 (V), lemon sorbet 🌱 (V), coconut sorbet 🌱 (V)

A discretionary 10% service charge will be added to your bill.

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat

Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide

Lifestyle: 🌱 Plant-based, (V) Vegetarian



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