

to nibble

Artisan Rosemary & Sea Salt Focaccia Bread 🌿	5.25
Olive oil, balsamic vinegar (V,W,SD)	
Marinated Olives 🌿 (V)	4.00

STARTERS

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
Half an Avocado 🌿 (V)	2.50
Prosciutto	5.00
Mediterranean Crab Cakes	13.50
Avocado and sweetcorn salsa, tomato vinaigrette (CR,W,E,SD,MU)	
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
Roasted red peppers, tomato and mint salsa, balsamic glaze (V,W,B,SD)	

MAINS

British Sirloin Steak 8oz	35.00
Vine tomatoes, Padrón peppers and Portobello mushroom, served with house fries	
Paella	24.00
Classic Spanish rice dish with saffron, peas, green beans, chicken, chorizo and seafood (CR,M,SD)	
Lemon & Dill Salmon	22.00
Quinoa, asparagus, pickled fennel, fried capers, romesco sauce (F,A,SD)	
Chicken Saltimbocca	22.00
British chicken breast with prosciutto and fresh sage, Gran Levante cheese, asparagus, orzo, rocket (D,W)	
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)	
Spaghetti 🌿	20.00
Tomato sauce with sundried tomatoes, plant-based meatballs and plant-based cheese (V,W,S,SD)	
Tomato & Mediterranean Vegetable Risotto 🌿	18.00
Tomato sauce, plant-based cheese, fresh basil (V,SD)	

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, peppers, Nduja, 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, artichokes (V,W)

sides

Crispy Halloumi Bites 5.50

with Hot Honey (V,D,SD)

Buttered Broccolini with Gran Levante Cheese (V,D) 5.50

Patatas Bravas 🌱 (V,SD) 4.50

Grilled Padrón Peppers 🌱 (V) 4.50

House Fries 🌱 (V) 4.50

Mixed Salad with Italian Dressing 🌱 (V,SD,MU) 4.50

Lemon & Herb Quinoa 🌱 (V) 4.00

Peppercorn Sauce (D,SD) 4.00

desserts

Tiramisu 8.50

Not just any tiramisu! Mascarpone cream, coffee, lady fingers and brandy (V,D,W,E,SD)

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)



KITCHEN & BAR

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