

BAR MENU

CASA
KITCHEN & BAR

Breakfast à la Carte

Please allow a short time for these items to be freshly made to order
À la carte items will be charged as shown for breakfast inclusive guests

breakfast baps

Bacon Bap (W)	5.50
Local Pork Sausage Bap (W,SD)	5.50
Plant-Based Sausage Bap (V,W) 🌱	6.50
Bacon and Sausage Bap (W,SD)	6.50
Bacon and Egg Bap (W,D,E)	6.50
Sausage and Egg Bap (W,D,SD)	6.50
Bacon, Sausage and Egg Bap (W,E,SD)	6.50
Toast with Preserve and Butter (V,W,B,S,D)	3.50
Danish Pastry (V,W,D,E,A,H)	3.50
Croissant (V,W,D,E)	3.50
Pain au Chocolat (V,W,D,E,S)	3.50
Pancakes with Berry Compote (V,W,D,E)	7.50
Waffle with Berry Compote (V,W,E,S)	7.50

Speciality Coffees

Will be charged as shown for breakfast inclusive guests

Cappuccino (V,D)	5.45
Latte (V,D)	5.45
Flat White (V,D)	5.45
Double Espresso (V)	5.45
Macchiato (V,D)	5.45

Bar Food

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)

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)	

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)	

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)