

MENU

CASA

KITCHEN & BAR

to nibble

Marinated Olives 🌿 (V).....	5.00
Stuffed Peppers with Feta & Mizithra Cheese (V,D).....	5.50
Roasted Almonds 🌿.....	4.50
Sea salt and Mediterranean herbs (V,A)	
Grilled Padrón Peppers 🌿 (V).....	4.50
Artisan Bread Basket 🌿 (V,W,R,SP).....	6.50
Olive oil, balsamic vinegar (SD)	
Chicharrónes	6.00
Crispy pork belly bites with lime and coriander aioli (SD)	

mediterranean tapas

Greek Salad	5.00
Tomato, cucumber, green pepper, red onion, olives, capers and feta (V,D,SD)	
Gazpacho Soup 🌿.....	4.50
Spanish cold soup with garlic croutons (V,W,SD)	
Patatas Bravas 🌿.....	4.50
Deep fried potatoes with bravas sauce and smoked paprika aioli (V,SD)	
Grilled Mediterranean Vegetables 🌿.....	6.00
Peppers, courgette, aubergine, vine tomatoes, red onion, balsamic glaze (V,SD)	
Spanish Tortilla	4.50
Potato omelette, Mojo Verde, chives (V,E,SD)	
Nduja & Manchego Croquetas	6.00
Smoked paprika aioli, chorizo crumb (W,D,E)	
Rioj Chorizo Al Vino Tinto	6.00
Spanish chorizo cooked in red wine (SD)	
Merguez Sausage	6.00
Harissa sauce, Sumac dusted grilled red onions	
Calamares Fritos	5.00
Paprika dusted fried calamari with Mojo Rojo (M,W,SD)	
Grilled Octopus	6.50
Lentil fava, capers, lemon and herb dressing (M,SD)	
Prawn Saganaki	6.00
King prawns cooked in garlic tomato sauce with Ouzo, topped with feta (CR,D,SD)	

to share

Antipasto Platter	29.00
Prosciutto, salami Napoli, salami Milano, feta, Manchego, mozzarella, houmous, Padrón peppers, vine tomatoes, artichoke, garlic ciabatta (W,R,D,E,SE)	

MAINS

Paella Mixta	25.00
Saffron rice with peas, green beans, fire roasted peppers, chicken, chorizo and seafood (CR,M,SD)	
Paella de Verduras 🌿.....	20.00
Saffron rice with peas, green beans, fire roasted peppers, grilled artichoke and mushrooms (V,SD)	
Tomahawk de Cerdo	26.00
Pork Tomahawk with sage and shallot butter, Padrón peppers, patatas fritas (D)	
Chicken Souvlaki	21.00
Greek marinated chicken thighs with tzatziki, sourdough pitta and patatas fritas (D,W,SD)	
Tagliata di Manzo	35.00
8oz sirloin steak topped with rocket and salsa verde, served with vine tomatoes and patatas fritas (MU,SD)	
Herb Crusted Rack of Lamb	30.00
Herb couscous with raisins, broccolini, smoked carrot purée, red wine jus (D,W,SD)	
Casa Burger	20.00
Chuck steak beef burger on a sourdough bun, topped with Gran Levante cheese, Rioj chorizo, rocket, fire roasted red peppers and smoked paprika aioli, served with patatas fritas and pesto slaw (W,D,SD)	
Bacalao con Pesto	21.00
Grilled cod fillet with orzo, prosciutto wrapped asparagus, pesto and sundried tomatoes (F,D,W)	
Pan Fried Sea Bass	20.00
Cavolo Nero, cannellini beans, mixed peppers, olives, chorizo crumb (F,W,SD)	
Asparagus & Mushroom Fusilli 🌿.....	18.00
Truffle plant-based cream, rocket, toasted cashews, plant-based mozzarella (V,W,CN,SD)	

sourdough stone-baked pizza

Margherita	17.00
Tomato sauce, mozzarella, basil oil (V,W,D)	
Pesto	18.50
Tomato sauce, mozzarella, goat's cheese, pesto and pinenuts (V,W,D)	
Piccante	19.00
Tomato sauce, mozzarella, pepperoni, Nduja, mixed peppers and hot honey (W,D,SD)	
Crudo	19.50
Tomato sauce, mozzarella, prosciutto, rocket, herb oil, Gran Levanto cheese shavings (W,D)	

sides

Crispy Halloumi Bites	6.00
With hot honey and parsley (V,D,SD)	
Patatas Fritas 🌱	4.50
With house seasoning (V)	
Grilled Broccolini	5.50
Gran Levanto cheese, crushed cashews (V,D,CN)	
Champiñones al Ajillo 🌱	4.50
Garlic mushrooms cooked with sherry (V,SD)	
Mixed Salad with Italian Dressing 🌱	4.50
(V,SD,MU)	

DESSERTS

Tiramisu	9.00
Marsala mascarpone cream, coffee, lady fingers and brandy (V,D,E,W,SD)	
Burnt Basque Cheesecake	7.50
Espresso chocolate sauce, toasted hazelnuts, Nutella ice cream (V,D,E,W,H,S)	
Limoncello Panna Cotta	7.00
Candied lemon, summer berry compote, crushed meringue (V,D,E)	
Spanish Churros	7.00
Toffee sauce, chocolate sauce, fresh strawberries (V,D,W)	
Sicilian Watermelon Pudding 🌱	6.50
Watermelon jelly, plant-based whipped cream, crushed pistachios (V,PS,SD)	
Ice Cream & Sorbet	
A selection of Mario's ice cream and sorbets	
Choose from:	
Chocolate (V,D,S), vanilla (V,D), strawberry (V,D), pistachio (V,D,PS), Nutella (V,H,D,S), strawberry sorbet 🌱 (V), lemon sorbet 🌱 (V), coconut sorbet 🌱 (V)	
2 Scoops	4.95
3 Scoops	6.95

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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