

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)	

mediterranean tapas

Greek Salad	5.00
Tomato, cucumber, green pepper, red onion, olives, capers and feta (V,D,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)	
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)	
Prawn Saganaki	6.00
King prawns cooked in garlic tomato sauce with Ouzo, topped with feta (CR,D,SD)	

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)	
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)	
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)	
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)	

DESSERTS

Tiramisu	9.00
Marsala mascarpone cream, coffee, lady fingers and brandy (V,D,E,W,SD)	
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)	

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

CASA

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