

CASA

KITCHEN & BAR

**RESTAURANT
IN YOUR ROOM**

Available 12pm to 9.30pm

light bites & nibbles

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)	
Crispy Halloumi Bites	6.00
With hot honey and parsley (V,D,SD)	
Patatas Fritas 🍃	4.50
With house seasoning (V)	
Mixed Salad with Italian Dressing 🍃	4.50
(V,SD,MU)	

sandwiches

Rioj Chorizo & Mozzarella Ciabatta	8.50
Sundried tomatoes, rocket and pesto, served with crisps (W,D)	
Chargrilled Vegetable Focaccia	7.50
Houmous, feta and pickled shallots, served with crisps (V,W,D,SD,SE)	

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)	

A room service tray charge of £4.50 per delivery applies to all orders.

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

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)	

desserts

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)	

hot drinks

Welsh Roasted Coffee	
Americano (V)	4.50
Latte (V,D)	5.50
Cappuccino (V,D)	5.50
Flat White (V,D)	5.50
Mochaccino (V,D)	5.50
Single Espresso (V)	4.50
Double Espresso (V)	5.50
Add Syrup Flavour	1.50
Welsh Brew Tea	4.50
Welsh Brew Breakfast, Earl Grey, Peppermint, Decaf Breakfast, Cranberry & Raspberry, Green Tea, Lemon & Ginger, Mixed Berry, Chamomile	
Hot Chocolate (V,B,D,S)	5.50



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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