

BAR MENU

CASA
KITCHEN & BAR

Breakfast à la Carte Available 6.30am to 10.30am

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,E)	6.50
Sausage and Egg Bap (W,E,SD)	6.50
Bacon, Sausage and Egg Bap (W,E,SD)	7.50
Toast with Preserve and Butter (V,W,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)	5.50
Latte (V,D)	5.50
Flat White (V,D)	5.50
Double Espresso (V)	5.50
Macchiato (V,D)	6.00

Bar Food

Available 12pm to 9.30pm

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)	

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)	

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)	
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)	
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)	
Prawn Saganaki	6.00
King prawns cooked in garlic tomato sauce with Ouzo, topped with feta (CR,D,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)	

sandwiches & burgers

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

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)

Mario's Ice Cream & Sorbet

2 Scoops 4.95

3 Scoops 6.95

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)

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