CASA

KITCHEN & BAR

to nibble

Antipasto Bowl 4.00
Balsamic onions, caper berries, sun-dried tomatoes *(V,SD)*

Grilled Padrón Peppers *(V)* 4.50

Marinated Olives *(V)* 5.00

Artisan Bread Basket *(V,W,R,SP)* 7.00
Extra virgin olive oil, aged Modena balsamic vinegar *(SD)*

mediterranean tapas

Patatas Bravas 4.50
Deep fried potatoes with spicy bravas sauce and smoked paprika aioli *(V,SD)*

Greek Salad 5.00
Tomato, cucumber, green pepper, red onion, olives, capers and feta *(V,D,SD)*

Calamari Fritti 5.00
Smoked paprika, lemon aioli, fresh parsley *(M,W,SD)*

Nduja & Manchego Croquetas 6.00
Smoked paprika aioli, chorizo crumb, Gran Levanto cheese *(W,D,E)*

Rioj Chorizo Al Vino Tinto 6.00
Spanish chorizo cooked in red wine *(SD)*

Gamberoni all'aglio 6.00
King prawns, garlic and white wine sauce, fresh parsley *(CR,SD)*

Polpette della Casa 6.50
Beef and pork meatballs, tomato and basil sauce, Gran Levanto cheese *(W,D,E,SD)*

Pollo Arrosto 7.00
Roasted chicken thighs, grilled artichoke, fresh sage, lemon and herb dressing *(SD)*

MAINS

Risotto ai Funghi 18.00
Risotto with wild mushrooms, truffle oil and crispy shallots *(V,SD)*

Branzino con Pesto 20.00
Pan fried sea bass, creamy pesto orzotto, peas, pickled fennel, chorizo crumb *(F,W,D,SD)*

Paella Mixta 25.00
Saffron rice with peas, green beans, fire roasted peppers, chicken, chorizo and seafood *(CR,M,SD)*

Casa Burger 20.00
Chuck steak beef burger on a sourdough bun, topped with truffle mayonnaise, rocket, sundried tomatoes and mozzarella, served with house fries and pesto slaw *(W,D,SD)*

Chicken Souvlaki 21.00
Greek marinated chicken thighs served with tzatziki, sourdough pitta and patatas fritas *(W,D,SD)*

Tagliata di Manzo 35.00
8oz sirloin steak topped with rocket, salsa verde and Gran Levanto cheese flakes, served with vine tomatoes and house fries *(D,SD,MU)*

sourdough stone-baked pizza

Margherita 17.00
Tomato sauce, mozzarella, fresh basil, herb oil *(V,W,D)*

Primavera 18.00
Tomato sauce, plant-based mozzarella, chargrilled Mediterranean vegetables, olives, capers *(W,SD)*

Pesto 18.50
Tomato sauce, mozzarella, goat's cheese, pesto, sundried tomatoes, pinenuts *(V,W,D)*

Diavola 18.50
Tomato sauce, mozzarella, Nduja di Spilinga, salami Napoli, chilli flakes *(W,D)*

Quattro Formaggi 19.00
Tomato sauce, mozzarella, Gran Levanto, goat's cheese, Gorgonzola picante *(W,D)*

Piccante 19.00
Tomato sauce, mozzarella, mixed peppers, coppa, pepperoni, hot honey *(W,D,SD)*

Crudo 19.50
Tomato sauce, mozzarella, prosciutto, rocket, herb oil, Gran Levanto cheese shavings *(W,D)*

DESSERTS

Limoncello Tart 6.50
Berry compote, crushed meringue, candied lemon, lemon sorbet *(V,W,D,E,SD)*

Spanish Churros 7.00
Toffee sauce, chocolate sauce, fresh strawberries *(V,D,W)*

Espresso Panna Cotta 7.50
Dark chocolate crémeux, hazelnut brittle *(V,H,S)*

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

contorni / sides

Patatas Frittas 4.50
With house seasoning *(V)*

Insalata Mista 4.50
Mixed leaf salad, cherry tomatoes and aged Modena balsamic *(V,SD)*

Grilled Broccolini 6.00
Gran Levanto cheese, crushed cashew *(V,D,CN)*

Crispy Halloumi Bites 6.50
With hot honey and parsley *(V,D,SD)*

CASA
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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