

NIBBLES £4 each or 3 for £10

OLIVE MIX Vegan DF GF

SALTED SPANISH ALMONDS Vegan DF GF

BREAD - oils & balsamic Vegan DF (GF Available) or aioli DF (GF & Vegan Available)

SPANISH NUT MIX Vegan DF GF

MANCHEGO CHEESE & MEMBRILLO - *Spanish quince paste* GF

ALMONDS & MEMBRILLO - *Spanish quince paste* Vegan DF GF

GARLIC FLATBREAD - Vegan DF (GF Available)

SHARING PLATTERS

£

SPANISH PLATTER (GF available)

16

Jamón de Seranno, Chorizo, Spanish olive mix, Manchego cheese, Marcona salted almonds, Spanish tortilla, sun-blush tomatoes, homemade aioli & bread

MIDDLE EASTERN PLATTER Vegan DF (GF Available)

16

Moroccan potatoes, stuffed vine leaves, falafel, CASA hummus, homemade babaganoush (slightly smoked aubergine dip), house salad (salad with mixed leaved, carrot, butternut squash, red peppers, sunflower & pomegranate seeds) & bread

FISH PLATTER

18

Whitebait with sweet & sour red onions & capers, smoked salmon & tzatziki, smoked mackerel paté, crayfish salad with lime Marie Rose, boquerones (marinated white anchovies) & bread (GF available)

STEAK

SIRLOIN STEAK with SWEET POTATO FRIES & CASA SLAW GF DF

16

TAPAS & MEZE (little plates for sharing)

Our tapas & meze dishes are all lovingly prepared – they are little dishes with a satisfying range of flavours in each. We use fresh garlic, herbs, vegetables, meat & fish to satisfy your taste buds. We satiate our appetite by quality & the range of flavours not always quantity – however if you have a large appetite your server can steer you to the larger options!

The dishes come out as they are prepared – so we encourage you to dive into each freshly cooked dish as it arrives & enjoy the journey.

SEAFOOD

£

BOQUERONES GF DF

5

Marinated white anchovies

SALTY SPICED TEMPURA PRAWNS with AIOLI GF DF

8

Prawns coated in a gently spiced light batter & deep fried to order

SMOKED SALMON & TZATZIKI GF (DF available)

7

Smoked salmon with homemade tzatziki

SMOKED MACKEREL PATE with FRESH BREAD (GF available)

7

Homemade smoked mackerel paté

WHITEBAIT with SWEET & SOUR RED ONIONS & CAPERS GF DF

6

Deep fried fresh whitebait – seasoned & served with Sicilian style onions & capers

CRAYFISH SALAD with LIME MARIE ROSE GF DF

7

A fresh & zingy salad of crayfish, tomatoes, cucumber, spring onions dressed with Marie Rose with fresh lime juice

GARLIC & CHILLI KING PRAWNS with BREAD DF (GF available)

8

Freshly cooked king prawns with lots of yummy dipping juices!

A 10% discretionary gratuity will be added to your bill – please be assured all of this goes directly to the staff (even if paid on card)

MEAT

LAMB KOFTAS with TZATZIKI GF (DF available - aioli) <i>Spicy Persian meatballs with currants & pinenuts</i>	7
SPANISH MEATBALLS DF GF	6
CHORIZO IN RED WINE GF	7
SERANNO HAM, CHORIZO & SUNBLUSH TOMATOES GF (DF available)	6
CHORIZO SQUID with GARLIC & LEMON GF	6
PORK BELLY with MOROCCAN POTATOES GF DF <i>Slow cooked spiced pork, served with roasted spiced potatoes, aioli & crispy Serrano ham</i>	9
CHICKEN TAGINE with BE-JEWELLED RICE GF DF Rice contains nuts <i>Slow cooked fragrant saffron tagine</i>	6
BRAZILIAN SPICED CHICKEN GF DF <i>Griddled spicy chicken breast pieces served on top of a CASA slaw</i>	6

VEGETARIAN

BAKED CAMEMBERT with CRANBERRY CHUTNEY & BREAD (DF, GF & Vegan alternative available)	9
SPANISH TORTILLA GF DF <i>Classic potato & onion omelette</i>	5
MOROCCAN POTATOES GF DF Vegan <i>Roasted spiced potatoes with peppers & onions</i>	6
ROASTED MEDITERRANEAN VEGETABLES GF DF Vegan	5
MUSHROOM TEMPURA with GARLIC MAYONNAISE GF (DF & Vegan available) <i>Button mushrooms coated in a gently spiced light batter & deep fried to order</i>	8
PITTA with TZATZIKI & HUMMUS (G, DF & Vegan available)	6
FLATBREAD & BABAGANOUSH DF Vegan (GF available) <i>Smoky aubergine dip</i>	7
FLATBREAD & CASA HUMMUS DF Vegan (GF available) <i>Hummus with parsley, sumac, garlic, chickpeas & pomegranate</i>	6
PATATAS BRAVAS GF DF Vegan <i>Deep fried crispy potatoes with a spicy tomato sauce</i>	5
GARLIC & CHILLI MUSHROOMS GF DF Vegan <i>Button mushrooms with lots of yummy dipping juices!!</i>	6
MANCHEGO CHEESE & ALMONDS GF	6
FRIES GF DF Vegan	4
SWEET POTATO FRIES & AIOLI or TAHINI SAUCE & ZAATAR DF GF/ Vegan with Tahini or vegan aioli	6
CREAMY GARLIC MUSHROOMS GF (DF & Vegan available - vegan cream (gf trace) <i>Button mushrooms pan fried with garlic, white wine, cream & parsley</i>	7
FETA & POMEGRANATE SALAD GF (DF Vegan available) <i>Mixed leaves, carrot, quinoa, roasted red pepper & butternut squash, feta, dried cranberries, toasted pumpkin seeds pomegranate seeds - dressed with pomegranate molasses & lemon dressing</i>	8
HOUSE SALAD Vegan DF (GF available) <i>Salad with mixed leaved, carrot, butternet squash, red peppers, sunflower & pomegranate seeds</i>	7
COURGETTE KOFTAS with TZATZIKI GF (Vegan DF available) <i>Courgette 'balls' with homemade dill & yoghurt dip</i>	6
STUFFED VINE LEAVES with TOMATO SAUCE Vegan DF GF <i>Vine leaves stuffed with rice served warm with slightly spicy tomato sauce</i>	5
FALAFEL with MUHAMMARA DF GF Vegan <i>Deep fried chickpea balls with spiced hummus</i>	6
HALLOUMI with BRAISED RED CABBAGE GF (DF & Vegan available) <i>Griddled Cypriot cheese on top of slow cooked spiced red cabbage</i>	6
VEGETABLE TAGINE with BE-JEWELLED RICE DF GF Vegan Rice contains nuts <i>A Moroccan stew</i>	6
SMOKED TOFU with MOROCCAN POTATOES GF DF V (Vegan available) <i>Griddled smoked tofu with poatoes, aioli & crispy parsnips</i>	8