

A discretionary service charge of 10% will be added to your bill.

DINNER MENU

ACCOMPANIMENTS

ALLERGIES & INTOLERANCES

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request.

1) OLIVES	£4.95	4) BRUSCHETTA	£6.95	6) TRIO DIPS	£8.95
2) MIXED BREAD	£6.95	Chopped vine tomatoes, red onion, basil & garlic, served on toasted ciabatta.		Hummus, aubergine & tzatziki, homemade bread.	
Served with homemade garlic mayo or olive oil & balsamic vinegar.		5) MEZZE PLATTER (for 2 people)	£22.95	7) HUMMUS & HOMEMADE BREAD	£6.95
3) GARLIC BREAD	£5.95	Hummus, cacik, aubergine salsa, borek, sucuk, halloumi, vine leaves, olives, falafel, served with homemade bread.		8) HUMMUS & CHORIZO	£7.95
ADD CHEESE £1				Served with homemade bread.	

TAPAS - VEGETABLE

9) PATATAS BRAVAS £6.50	12) CREAMY MUSHROOMS £7.50	15) TORTA MELANZANA £8.50	18) CAULI NUGGET £7.95
Seasoned cubes of crispy potatoes in a spicy tomato sauce. <i>Add cheese £1</i>	Button mushrooms cooked in a creamy garlic & white wine sauce.	Layers of aubergine, potato and courgette in a light homemade tomato sauce, topped with cheesy béchamel sauce.	Florets of cauliflower seasoned in spices in crispy coating with Perinaise sauce.
10) PADRON PEPPERS £7.50	13) HOMEMADE BOREK £6.95	16) FALAFEL £7.95	19) MANCHEGO & SPINACH CROQUETTES £7.95
Pan fried Padron peppers in olive oil with sprinkled sea salt.	Crispy filo pastry rolls filled with spinach, mozzarella & feta cheese. Served with sweet chilli sauce.	Hand-crafted chickpea and herb croquettes, lightly fried for a delicate crunch. Presented with tzatziki.	Manchego cheese béchamel sauce, spinach coated in light breadcrumbs deep fried.
11) TORTILLA ESPANOLA £6.95	14) BRIE FRITTERS £7.95	17) HALLOUMI £7.95	
Traditional Spanish omelette with onion & potatoes. Free range eggs.	Cornish brie coated in breadcrumbs, deep fried, served with cranberry sauce.	Chargrilled halloumi on a bed of mixed leaves & balsamic reduction.	

TAPAS - MEAT

21) SUCUK SKEWERS £7.95	25) LAMB CHOPS £12.50	29) COSTILLAS DE CERDO £9.95	32) POLLO DE SAMBUCA £8.95
Turkish chorizo sausage chargrilled.	Fresh lamb chops lightly seasoned & chargrilled.	Pork spare ribs cooked in Casa's special BBQ.	Strips of chicken stir fried in a creamy tomato sauce with Sambuca sun blush tomato & garlic.
22) CHORIZO AL VINO £8.95	26) LAMB KOFTE £7.95	30) POLLO CON CREMA £8.95	33) POLLO ROMANO £8.95
Spicy Spanish chorizo cooked in rich red wine brandy onion tomato sauce.	Chargrilled minced lamb with fresh herbs. Served with homemade chilli sauce.	Strips of chicken fillet cooked in a creamy garlic & white wine sauce.	Strips of chicken fillets cooked with mushrooms, peppers, pineapple & finished with sweet chilli, white wine and garlic sauce.
23) CORDERO EN SALSA £9.95	27) LAMB SKEWER £11.95	31) POLLO MINI PIRI PIRI £7.95	
Lamb cubes slowly cooked in a rich red wine, paprika & onion. (MAIN £21.95)	Bite-size pieces of lamb marinated in herbs & spices. Served with chilli sauce.	Mini chicken breast fillet, marinated in homemade Piri Piri paste.	
24) ALBONDIGAS £7.95	28) PERI CHICKEN WINGS £7.95		
Spicy homemade lamb meatballs served in a rich homemade tomato sauce. <i>Add cheese £1</i>	6 pcs. PERI marinade mid chicken wings chargrilled served with peri peri sauce.		

TAPAS - FISH

35) GAMBAS PILPIL £11.50
King prawns sautéed in rich chilli & garlic oil butter with a splash of tomato sauce.
36) GAMBAS AL AJILO £11.50
King prawns sautéed in rich buttery garlic parsley sauce.
37) SEABASS £10.95
Pan fried seabass on a bed of salad with salsa dressing.
38) CALAMARES A LA SAL Y PIMIENTA £8.95
Salt and pepper coated squid served with homemade tartar sauce
39) GREEN LIPPED MUSSELS £9.95
Mussels in a creamy tomato sauce and fresh chillies Also available in creamy garlic white wine sauce.
40) GAMBAS FRITTERS £8.95
Panko coated torpedo prawns. Deep fried & served with sweet chilli sauce.

PAELLA

54) PAELLA CARNE £18.95
Arborio rice cooked with chicken, chorizo, onions, white wine, homemade tomato sauce with garlic & chilli oil, butter.
55) PAELLA CASA £22.95
Arborio rice with mushrooms, peppers, peas, onions, chorizo, chicken, king prawns & mussels with homemade tomato sauce & chilli garlic oil, butter.
56) PAELLA VEGANO £17.95
Arborio rice with mushrooms, sautéed onions, courgettes, peppers, green beans, broccoli, baby corn, peas, homemade tomato sauce, white wine and garlic oil.
57) PAELLA MARISCOS £21.95
Arborio rice with cockles, mussels, prawns, baby squid garden peas, onion, smoked paprika in rich tomato white wine butter chilli & garlic oil.

MAINS

Mains served as described (add Rice extra £2.50)

41) FLAME GRILLED CHICKEN	£21.95	48) LAMB PIRZOLA	£26.95
Chargrilled boneless chicken thigh marinated in herbs & spices, served with fries and salad.		Seasonal lamb chops, chargrilled, served with fries and salad.	
42) CHICKEN KEBAB	£21.95	49) MIXED GRILL	£29.95
Chargrilled prime chicken breast cubes, lightly marinated in herbs & spices, served with fries & salad.		Selection of marinated meat - lamb skewer, lamb chop, lamb kofte, chicken skewer, chicken thigh, mini peri peri chicken served with salad, fries and dips.	
43) POLLO PEPPER ROSA	£23.95	50) SIRLOIN STEAK	£31.95
Chargrilled chicken fillet in rich peppercorn sauce, served with fries and salad.		33 days aged matured 12 oz sirloin steak. Chargrilled to your liking and served with chips, veg & peppercorn sauce.	
44) POLLO REINA	£23.95	51) FILET MIGNON	£35.00
Chargrilled chicken breast stir fried with onion, peppers, mushrooms in a creamy garlic white wine sauce. Served with fries and salad.		Two 5oz cuts of fillet, beautifully delicate & tender. Chargrilled to your liking served with peppercorn sauce, mash potatoes, veg	
45) SIZZLING POLLO	£24.95	52) SIZZLING FILLET	£26.95
Prime chicken fillet strips, with fajita seasoning stir fried with peppers, onions, fresh green beans, garlic, chillies & hoisin sauce. Served with fries and wraps.		Strips of fillet steak, with fajita seasoning stir fried with peppers, onions, fresh green beans, garlic, chillies and hoisin sauce. Served with fries & wraps.	
46) LAMB KLEFTICO	£24.95	53) FILETO DE SEABASS	£24.95
Slow cooked lamb shank in rich red wine herb sauce served on bed of mash and broccoli stalks.		Fillets of fresh seabass, pan fried, served on a bed of wilted spinach and baby potatoes with creamy lemon dill sauce.	
47) LAMB KEBAB	£25.95	54) SPICY SALMON	£24.95
Succulent cubes of chargrilled lamb lightly marinated in herbs and spices, served with fries, chilli dip and salad.		Pan-seared salmon topped with chilli, parsley, lemon, and butter, served on a bed of potatoes and greens.	

SEA FOOD

SALADS

58) GREEK SALAD £10.95
Feta, olives, cucumber, peppers, parsley, vine tomatoes, lettuce with a light homemade dressing.
59) HALLOUMI SALAD £15.95
Chargrilled halloumi cheese on a bed of mixed leaves, avocado, roasted peppers & caramelised onion, sunblush tomato, balsamic reduction
60) CEASAR SALAD £15.95
Chargrilled chicken breast, sautéed pancetta, Gem lettuce, croutons, ceasar dressing & parmesan shavings.

SIDES

Fries	£4.95
Rice	£3.95
Roast Baby Potato	£5.00
Stir Fried Broccoli Stalks with Garlic, Chilli Butter	£5.50
Peppercorn Sauce	£3.95
Homemade Chilli Sauce	£3.95
Homemade Bread Basket	£3.95