

Appetizers

Panes con mantequilla de chorizo Breads, chorizo and marmite butter.....	£3.00
Polomitas de chorizo Chorizo popcorn, garlic aioli.....	£4.60
Palomitas de halloumi Halloumi popcorn, harissa aioli.....	£6.00
Alitas de pollo y balsamico Salt and balsamic chicken wings.....	£4.80
Pan con toamte Toasted ciabatta, fresh tomato and garlic.....	£3.50

Carne (Meat)

Bocaditos de pancetta y teriyaki Pork belly bites, teriyaki and soy.....	£6.50
Croquetas de jamón Ham hock croquettes, pea puree serrano ham.....	£5.95
Albondigas con tomate Meatballs, lightly spiced tomato sauce.....	£5.50
▲ Pechuga de pollo rellena Stuffed chicken breast, pancetta, lentils and red wine.....	£6.75
▲ Mejilla de buey con queso de cabra Ox cheek and goats cheese sliders, black garlic BBQ sauce...£7.40	
Chorizo al vino tinto Chorizo cooked in red wine, honey and fresh bay leaf.....	£6.25
▲ Mejillas de cerdo a la brasa Braised pig cheeks, PX sherry, squash puree.....	£7.40



Please be aware that all of our cheeses contain animal rennet. Speak to your server before you order your meal about our cheeses.



If you have any questions regarding our ingredients, or if you have a food allergy or intolerance, please speak to your server before you order your meal.

Selección de charcuteria

(Cold cured meats)

Jamon serrano somalo reserve Cured in Sierra de la Demanda in Burgos for a minimum of 14 months from selected duroc pigs.....	£5.00
Chorizo Ibérico Montanegra cular Ibérico chorizo is produced from ibérico pigs in extremadura, situated south west of Spain. Montanegra ibérico chorizo is soft, sweet and smooth with well balanced flavours.....	£5.25
Salchichón Ibérico Montanegra cular Ibérico Salchichón is an artisan salami, made by hand from selected ibérico pork meat cuts and cured between 4-6 weeks. Ibérico Salchichón is soft with savoury notes and a hint of pepper.....	£4.50
Lomo somalo extra Made from the eye of the pork loin, rubbed in salt, paprika and dry cured for 4-6 weeks. This Lomo De Cerdo is soft and mild with savoury and woody notes.....	£5.25
▲ Selección de embutidos En lonchas Mixed platter of sliced meats with tomato, garlic salsa and bread.....	£13.50
▲ Selección de embutidos y quesos Sliced meat and cheese selection, tomato and garlic salsa, mini croutons and bread.....	£18.50
▲ Jamon ibérico Sliced ibérico ham, with crusty bread and tomato salsa.....	£9.50

Pescado (Fish)

▲ Besugo Sea bream, sundried tomato pesto, roasted leeks.....	£7.80
▲ Lomo de bacalao asado Roast cod loin, lardo, rosemary and lemon.....	£8.20
▲ Croquetas de abadejo Smoked haddock & nori croquette, potato and truffle puree.....	£7.20
Gambas Roasted king prawns, garlic, chilli and spring onions.....	£6.10
Calamares Calamari, chilli, lime and basil.....	£6.10
Buñuelos de gambas y abadejo Prawn and pollock fritters, curry & mint.....	£7.40

Vegetariano (Vegetarian)

Tortilla Española Spanish tortilla, sweet potato, garlic aioli.....	£5.25
☞ Croquetas de manchego Manchego croquettes, roasted onion puree.....	£5.45
Pimientos de Padron Padron peppers, Maldon sea salt and garlic.....	£6.50
Carpaccio de remolacha Beetroot carpaccio, goat's cheese, candied walnuts.....	£5.50
Maíz tostado en la mazorca Roasted corn on the cob, harissa salt and pepper.....	£4.50
☞ Macarrones con queso Spanish Mac 'n' cheese, smoked Idiazbal.....	£5.00

Sides

Patatas bravas Patatas bravas, lightly spiced tomato sauce and garlic aioli ...	£4.50
Patatas cerilla Loaded straw fries, truffle, chorizo and Manchego.....	£4.50
Boniato frito Sweet potato fries, sour cream and chive.....	£3.75
Ensalada de Rucula Rocket and pine nut salad, truffle dressing.....	£4.75

Espresso Martini



Original espresso Martini	£7.50
PX sherry espresso Martini	£7.50
Hazelnut espresso Martini	£7.50
Chocolate orange espresso Martini	£7.50
Baileys espresso Martini	£7.50



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Quesos

(Cheeses)

☞ Villadiego Manchego D.O A raw ewe's milk cheese, with pocket holes showing notes of dry pasture and toasted pistachios with lots of creaminess.
☞ Vega De Los Lois Valdeon I.G.P Spanish blue cheese made from cow and goat's milk, intense flavour, slightly lactic, salty, piquant and a little spicy-hot. It has a caramelised aroma and butter texture.
☞ Montbru Garrotxa A goat's cheese, with an intense, fresh and slightly citric flavour and a buttery texture with an intense aroma.
☞ Serramunt Spanish Brie A Spanish Brie style cheese made in the region of Igualada in Catalunya. Made from pasteurised cow's milk.

Individual portion.....£4.60

▲ **Selection of each of the above.....£9.00**
Selection of sliced Spanish cheeses with quince jelly, mixed crackers and figs.

Flamenco nights

Saturday 26 January - Skipton
Friday 22 February - Horsforth
Saturday 23 March - Boston Spa

Lunch

12-2.30pm Monday-Friday

Stew & Tapas £7

Early Bird

5-6.30pm Monday, Tuesday and Wednesday

3 x Tapas £13

▲ dishes not included*

*please note individual restaurant opening times