

Appetizers

Pan 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
Pan con toamte Toasted ciabatta, fresh tomato and garlic.....	£3.50

Carne (Meat)

▲ Margret de Pato Duck breast, confit leg, poached rhubarb.....	£8.80
Croquetas de jamon Ham hock croquettes, pea puree, serrano ham.....	£5.95
Albondigas con tomate Meatballs, lightly spiced tomato sauce.....	£5.50
Pollo frito con mango, chilly Chilli and mango fried chicken.....	£6.75
▲ Filete de croca Rump cap steak, wild garlic chimmi churri.....	£7.40
Chorizo al vino tinto Chorizo cooked in red wine, honey, fresh bay leaf.....	£6.25
Solomillo de cerdo Pork fillet, king oyster mushrooms, teriyaki.....	£7.20
▲ Cordero Lamb rump, mojo verde, artichoke.....	£8.60



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
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▲ 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, botifarra sausage, apple, fennel.....	£7.80
▲ Bacalao asado Roasted cod loin, beurre noisette, capers, lemon.....	£8.20
▲ Rape asado Monkfish, serrano ham, tomatoes, olives.....	£7.50
Gambas Roasted king prawns, garlic, chilli and spring onions.....	£6.25
Calamares Calamari, chilli, lime and basil.....	£6.10
Caballa especiada Blackened mackerel, lemon & coriander hummus.....	£7.40

Vegetariano (Vegetarian)

Tortilla Española Spanish tortilla, sweet potato, garlic aioli.....	£5.25
Croquetas de porcini Mushroom croquettes, chive aioli.....	£5.95
Pimientos de Padron Padron peppers, Maldon sea salt and garlic.....	£6.00
🍷 Remolacha confitada Confit beetroot, blue cheese, apple, hazelnuts.....	£5.50
Filete de coliflor Spiced cauliflower steak, romesco, coriander.....	£5.80
Arancini de ajo salvaje Wild garlic arancini, sun dried tomato aioli.....	£5.70

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 27 April - Leeds
Saturday 11 May - Ilkley
Saturday 15 June - Skipton

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