

### APPETIZERS

- Pan con mantequilla de chorizo** £3.00  
Breads, chorizo and marmite butter
- Palomitas de halloumi** £6.00  
Halloumi popcorn, harissa aioli
- Pan con tomate** £3.50  
Toasted ciabatta, fresh tomato and garlic
- Olivas y pimientos confitados** £3.50  
Manzanilla olives, rosemary, garlic and peppers
- Tostada de sobrasada** £3.95  
Sobrasada sausage, Spicy spreadable sausage, toasted ciabatta

### ESPRESSO MARTINI

- Original espresso Martini** £8.00
- Salted caramel espresso Martini** £8.00
- Hazelnut espresso Martini** £8.00
- Chocolate orange espresso Martini** £8.00
- Baileys espresso Martini** £8.00

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### CARNE Meat

- Albondigas con tomate** £5.50  
Meatballs, lightly spiced tomato sauce
- Chorizo al vino tinto** £6.25  
Chorizo cooked in red wine, honey, fresh bay leaf
- Panceta de cerdo** £7.50  
Salt and pepper belly pork, spring onions and coriander
- Croquetas de jamon iberico** £5.95  
Iberico ham croquettes, romesco sauce, mushroom gel
- Muslos pollo marinados** £6.50  
Marinated chicken thighs, cumin, paprika and garlic
- Bistec de ternera ▲** £7.40  
Rump steak, chorizo jam, straw fries
- Bombones de pato ▲** £7.50  
Confit duck bon bons, cumberland gel
- Kebab de cordero y harissa ▲** £8.00  
Harissa spiced Lamb kebab, padron peppers, mint yoghurt

### SELECCIÓN DE CHARCUTERIA Cold cured meats

- Lomo somalo extra** £5.25  
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. Served with tomato salsa, pickled chillies and garlic croutons.
- Jamon ibérico** £9.50  
Cured for a minimum of 36 months for a deeper more intense nutty flavour. Served with tomato salsa, pickled chillies and garlic croutons.

### PESCADO Fish

- Rape asado ▲** £7.50  
Lightly spiced Monkfish, serrano ham, tomato & olive fondue
- Gambas** £6.25  
Roasted king prawns, garlic, chilli and spring onions
- Calamares** £6.10  
Calamari, chilli, lime and basil
- Mero y alitas de pollo ▲** £7.80  
Stone bass, crispy chicken wings, mushrooms
- Salmonete azafran ajonegro ▲** £7.80  
Red mullet, black garlic, saffron sauce and coriander
- Pastel de pescado** £6.50  
Smoked haddock and salmon fishcakes, mustard, poached egg and tartar sauce

### VEGETARIANO Vegetarian

- Tortilla Española** £5.25  
Spanish tortilla, sweet potato, garlic aioli
- Croquetas de porcini** £5.95  
Mushroom croquettes, chive aioli
- Pimientos de Padron** £6.00  
Padron peppers, Maldon sea salt and garlic
- Calabaza asada y bourbon** £6.20  
Bourbon glazed butternut squash, pomegranate and goats cheese
- Fritos de coliflor y garbanzos** £5.80  
Spiced cauliflower and chickpea fritter, mint yoghurt
- Arancini de tomate y queso de cabra** £5.90  
Sundried tomato and goats cheese arancini, PX marmalade

### SIDES

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

### QUESOS Cheeses

- A selection of the below cheeses. ▲** £8.00
- Individual price ▲** £4.80

- 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. Served with quince jelly and crackers.
- 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. Served with pickled onions, toasted walnuts and crackers.
- Montbru Garrotxa ☒**  
A goat's cheese, with an intense, fresh and slightly citric flavour and a buttery texture with an intense aroma. Served with PX marmalade and crackers.

£8

for main course size dish

#### CARNE Meat

- Salt and pepper belly pork, straw fries, rocket salad
- Beef slider, Harissa aioli, straw fries, rocket salad
- Marinated chicken thighs, straw fries, rocket salad

**Lunch Deal**  
12 – 2.30pm

Monday – Saturday

#### PESCADO Fish

- Smoked haddock fishcake, poached egg, tartar sauce, peas
- Red mullet, saffron sauce crushed new potatoes and peas
- Roasted king prawns, toasted ciabatta, rocket salad

£10

including drink\*

#### VEGETARIANO Vegetarian

- Bourbon glazed butternut squash, goats cheese, pomegranate
- Grilled halloumi salad, peperonata, straw fries
- Cauliflower and chic pea fritters, rocket salad and mint yogurt

EARLY BIRD

5 – 6.30pm  
Monday – Thursday

**3 x Tapas £13**

▲ dishes not included, please note individual restaurant opening times

