

APPETIZERS

- Pan** £3.00
Chargrilled bread, olive oil 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

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
- Huevo con sobrasada** £6.25
Sobrasada scotch egg, apple purée and mustard
- Muslos de pollo al limon** £6.75
Lemon and Thyme roasted chicken thighs and Mojo verde
- Carrilleras** ▲ £7.50
Braised ox cheeks, pancetta and shallots
- Guiso de chorizo y garbanzos** £6.40
Chickpea and chorizo stew, cauliflower puree, red wine
- Paletilla de cordero** ▲ £7.40
Braised lamb shoulder, peas and pancetta

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 con especias** ▲ £7.20
Tempura spiced monkfish, salsa verde
- Gambas** £6.50
Roasted king prawns, garlic, chilli and spring onions
- Calamares** £6.50
Calamari, harissa salt and lime aioli
- Filete de atun** ▲ £7.80
Seared tuna loin, ginger and soy dressing
- Croquetas de bacalao** £6.40
Salt cod croquettes, caramelised onion puree
- Pastel de congreiro** ▲ £7.40
Crab cakes, red pepper and tomato salsa

VEGETARIANO Vegetarian

- Tortilla Española** £5.25
Spanish tortilla, sweet potato, garlic aioli
- Croquetas de queso** £6.25
Cheese croquettes, butternut squash puree
- 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
- Judias verdes salteadas** £4.80
Sautéed green beans, garlic and pine nuts

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** £4.80
A raw ewe's milk cheese, with pocket holes showing notes of dry pasture and toasted pistachios with lots of creaminess. Served with PX marmalade, quince and crackers.
- Vega De Los Lois Valdeon I.G.P** £4.80
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 PX marmalade, quince and crackers.
- Montbru Garrotxa** £4.80
A goat's cheese, with an intense, fresh and slightly citric flavour and a buttery texture with an intense aroma. Served with PX marmalade, quince and crackers.

£8

for main course size dish

CARNE Meat

- Salt and pepper pork belly, straw fries, rocket salad
- Meatballs, straw fries, rocket salad
- Lemon & thyme chicken thighs, rocket salad and mojo verde

Lunch Deal
12 – 2.30pm

Monday – Saturday

PESCADO Fish

- Crab cakes straw fries, tomato & red pepper salsa
- Calamari, harissa salt, lime aioli, rocket salad
- Roasted king prawns, toasted ciabatta, rocket salad

£10

including drink*

VEGETARIANO Vegetarian

- Bourbon glazed butternut squash, goats cheese, pomegranate
- Spanish tortilla, garlic aioli, rocket salad
- 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

