

APERITIVO

- **Limonciello spritz** £8.95
Prosecco, lemon, thyme
- **Blackberry and almond spritz** £8.95
Vanilla vodka, Chambord, prosecco, raspberry soda
- **Non-alcoholic Sangria** £5.50
Orange and cranberry juice, ginger beer

ENTRANTES

Appetizer

- **Pan con balsamico** £5.10
Chargrilled bread, balsamic and olive oil
- **Pan con tomate** £6.30
Tomato, bread, oregano, garlic oil
- **Alitas de pollo en balsámico y sal** £6.25
Chicken wings tossed in Maldon sea salt and balsamic vinegar served with garlic aioli
- **Palomitas de halloumi** £8.70
Halloumi popcorn, harissa aioli
- **Aceitunas manzanilla** £4.90
Green olives, rosemary, garlic, mixed peppers

CARNE

Meat

- **Bocaditos de pancetta *** £9.60
Spicy teriyaki belly pork bites, fresh coriander
- **Chorizo al vino tinto** £8.70
Chorizo cooked in red wine, honey and fresh bay leaf
- **Albondigas con tomate** £8.40
Meatballs, lightly spiced tomato sauce
- **Carrilleras de cerdo estofadas *** £8.95
Braised pig cheeks, carrot puree, PX soaked raisins
- **Filete para perchas, mojo verde *** £8.95
Hanger steak, mojo verde, roasted artichoke
- **Muslos de pollo con ajo y miel** £7.95
Confit garlic and honey roasted chicken thighs

PESCADOS

Fish

- **Gambas *** £10.60
Roasted king prawns, garlic, chilli, spring onions
- **Calamares** £8.70
Calamari, chilli, lime and basil
- **Tortitas de pescado especiadas *** £9.00
Spiced fishcakes, sweet chilli aioli
- **Lubina *** £9.95
Seabass fillet, vermouth and saffron sauce
- **Salmón asado a la sartén *** £11.95
Pan roasted salmon, orange glazed beetroot, pickled shallots

VEGETARIANOS

Vegetarian

- **Pimientos de Padron** £8.40
Padron peppers, garlic, Maldon sea salt
- **Croquetas de Manchego** £6.55
Manchego croquettes, caramelised onion puree
- **Tortilla *** £8.40
Sweet potato and onion tortilla, garlic aioli, tomato salsa
- **Calabaza glaseada con bourbon** £7.50
Bourbon glazed butternut squash, goat's cheese and pomegranate
- **Champiñones finos** £5.25
Creamy fino and garlic roasted mushrooms
- **Guiso de espinacas y garbanzos** £5.25
Andalucian style spinach and chickpea stew

CHARCUTERIE

- **Serrano** £8.10
Serrano ham, pickles, garlic croutons
- **Somalo lomo** £8.40
Cured pork loin, pickles, garlic croutons
- **Manchego** £7.80
Semi cured Manchego, quince jelly, PX marmalade, crackers
- **Vega de llos picos** £7.80
Blue cheese, quince jelly, PX marmalade, crackers
- **Montbru goats cheese** £7.80
Semi cured garrotxa goats cheese, quince jelly, PX marmalade, crackers
- **Tabla mixta *** £22.00
Selection of meats and cheeses, pickles, garlic croutons, quince jelly, PX marmalade, crackers

GUARNICIONES

Sides

- **Patatas bravas** £8.40
Lightly spiced tomato sauce, garlic aioli
- **Fritas con trufa** £6.75
Fries tossed in truffle oil and fresh chives
- **Ensalada de queso azul** £8.10
Blue cheese salad, red wine poached pears, toasted walnuts
- **Estofado de col roja** £3.95
Madrid style braised red cabbage, apple and star anise

ESPRESSO MARTINI

- **Original espresso Martini*** £8.95
- **Hazelnut espresso Martini*** £8.95
- **Baileys espresso Martini*** £8.95

Bottomless Brunch at La Casita

**3 tapas and unlimited drinks
£34.95 pp**

Ask a member of the team for
more information

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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.

littlehouseoftapas.co.uk

Dishes with an * are not included in the early bird offer.