

CASA

KITCHEN & BAR

to nibble

✓ Artisan Focaccia Bread	5.25
Olive oil, balsamic vinegar (V,G,SD)	
Stone Baked Sourdough to share	12.50
Topped with roasted garlic and mozzarella (V,G,D)	
✓ Marinated Olives (V)	4.00

STARTERS & SALADS

Prosciutto	14.50
On grilled artisan sourdough with Welsh butter, Welsh tomato chutney and rocket (D,G)	
Burrata	11.00
Tomatoes, fresh basil, olive oil and balsamic vinegar dressing (V,D,SD)	
Prawn Popcorn	9.50
Cabbage slaw, tangy tomato sauce (Cr,D,G,SD)	
Spiced Chicken Wings	9.00
Chilli, lemon, garlic and herb yoghurt (D,SD)	
Fried Calamari with Spanish Paprika	9.00
Parsley and lemon, Mojo Rojo mayonnaise (M,SD)	
Baked Portobello Mushroom	9.00
Topped with roasted garlic, breadcrumbs and Gran Levante cheese (V,D,G)	
✓ Casa Salad	9.00
Baby spinach, Romaine lettuce, courgette and carrot ribbons, Italian dressing (V,SD,Mu)	
Add to your salad:	
King Prawns (Cr,D,SD) 5.50	✓ Half an Avocado (V) 2.50
Prosciutto 5.00	Poached Local Hen's Egg (V,E) 1.50
✓ Soup of the Day	6.25
Fresh homemade soup with artisan bread (V,G)	

MAINS

Roasted Cod	24.50
Crushed potatoes, sautéed artichoke, peppers, olive oil and lemon dressing (F,SD)	
Paella	<i>for one</i> 24.00
Classic Spanish rice dish with saffron, vegetables, chicken, seafood and chorizo (Cr,M,D,SD)	
	<i>for two</i> 44.00
	<i>for four</i> 88.00
Souvlaki	22.00
Greek marinated pork tenderloin with pitta bread, tzatziki, onion and tomato salad, served with fries (D,G,SD)	
Chicken Milanese	18.50
British chicken breast in panko crumbs, spaghetti and chunky tomato sauce, rocket and Gran Levante cheese (G,D,E,SD)	
Spinach & Ricotta Crespella	<i>Starter</i> 9.00
Classic filled baked pancake with roasted garlic and tomato cream sauce (V,G,D,E,SD)	
	<i>Main</i> 18.00
Casa Smash Burger	18.00
Twenty-one day aged beef burger on a ciabatta bun, topped with burger sauce, rocket, sundried tomatoes and Welsh cheddar cheese, served with house fries and slaw (G,D,SD,S)	

grills

All served with grilled tomato, portobello mushroom and house fries

British Sirloin Steak 8oz	30.00
Lamb Rump	24.00
Marinated in herbs, garlic and olive oil	
British Reared Pesto Marinated Chicken Breast (D)	18.50
Add to your grill or burger:	
King Prawns (Cr,D,SD) 5.25	✓ Half an Avocado (V) 2.50
Cheddar Cheese (V,D) 2.00	Fried Local Hen's Egg (V,E) 1.50

PLANT-BASED

- ✓ Spiced Mediterranean Vegetable Stew** 18.50
 Peppers, courgette, aubergine, carrots, tomatoes, onion, leeks and butter beans, with tapenade crostini (V,G)
- ✓ Spaghetti Vedure** 9.00
 Starter
 Gluten-free egg-free pasta, sundried tomatoes, courgette, carrots, basil, plant-based cream and cheese (V) 18.00
 Main
- ✓ Plant-Based Burger** 18.00
 On a ciabatta bun, topped with burger sauce, lettuce, tomato, pickles and plant-based cheese, served with house fries and slaw (V,G,SD,S)

stone-baked pizza

- Crudo** 18.50
 Tomato sauce, mozzarella, prosciutto, rocket, olive oil, Gran Levante cheese shavings (G,D)
- ✓ Courgette, Mushroom, Artichoke & Truffle Oil** 17.00
 Tomato sauce, plant-based cheese (V,G)
- Piccante** 16.00
 Tomato sauce, mozzarella, peperoni, peppers (G,D)

sides

- Buttered Broccolini with Gran Levante Cheese (V,D)** 4.50
- ✓ Sweet Potato Fries (V)** 4.50
- ✓ Honey Roasted Carrots (V)** 4.25
- ✓ House Fries (V)** 4.25
- ✓ Mixed Salad with Italian Dressing (V,SD,Mu)** 4.25
- ✓ Chunky Tomato Sauce (V)** 4.00
- Creamy Mushroom Ragout (D)** 4.00
- Peppercorn Sauce (D)** 4.00

desserts

- Tiramisu** 9.50
 Not just any tiramisu!
 Mascarpone cheese, coffee, biscuits and brandy (V,D,G,E,SD)
- ✓ Lemon Tart** 8.50
 Berry compote, lemon sorbet (V,S)
- Salted Caramel Chocolate Torte** 7.50
 Orange ripple ice cream (V,G,E,D,S)
- Sticky Toffee & Date Pudding** 7.50
 Vanilla ice cream, toffee sauce (V,D,E,G)
- Ice Cream & Sorbet**
 A selection of Mario's ice cream and sorbets
Choose from:
 Dairy free vanilla (V), chocolate (V,S,D), orange ripple (V,D), pistachio (V,N,D), Strawberry sorbet (V), lemon sorbet (V), coconut sorbet (V)
- 2 Scoops** 4.95 **3 Scoops** 6.95

CASA

KITCHEN & BAR

A discretionary 10% service charge will be added to your bill. Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

✓ Plant-based, (V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin