

Casa Med

TAPAS MENU

At *Casa Med* we have created a tapas menu inspired by dishes from across the Mediterranean. We recommend 2 or 3 tapas dishes per person... all perfect for sharing. Everything is freshly prepared and cooked by our passionate chefs, with no short cuts, to ensure that all of the food on your table is of the best quality and taste. Your tapas will be served in the traditional Spanish way, in no particular order and as soon as they are ready... so just share and tuck in straight away!

WEEKDAY LUNCH MENU

3 Dishes for £12 
Tuesday-Friday (12pm-4pm)

* Restrictions apply *

TO START

Casa Olives 3.25   

Marinated in olive oil, lemon, garlic, chilli flakes, thyme & fresh parsley

Guindillas 2.45   

The Guindilla pepper is a favourite chilli in the Basque region of Spain. With a firm texture, sweet & slightly sour flavour they go perfect with a Mediterranean beer

Pimientos de Padron 4.25   

Fresh Galician green peppers fried in olive oil & sprinkled with Maldon sea salt

Bruschetta 3.95  

Sliced artisan bread, grilled & rubbed with garlic & olive oil, topped with our house salsa

Boquerones 4.25 

Lightly soured anchovy fillets served with roasted red peppers, lemon juice & parsley with a drizzle of olive oil

Jamón Serrano 5.25 

A small plate of award winning Serrano Ham, cured for 18 months to give an intense depth of flavour





Salchichón 4.95 

Thinly sliced Cataluña salami with a peppery taste, from the town of Vic, famous for its salami

BREADS

Handmade Flatbread *To Share*

Turkish inspired bread hand rolled & chargrilled, served warm off the grill. Great with our Casa dips & all tapas dishes

Plain 3.75  
With garlic oil 3.95  

Artisan Bread 3.50  

Freshly baked bread served with sea salted butter

CASA DIPS

Olivada 2.75   

A popular Mediterranean olive dip that is made by blending our finest olives, garlic & oil

Tzatziki 2.45  

Classic Greek dip of yoghurt, cucumber, mint, lemon, garlic & olive oil

Salsa 2.45   

A fresh tomato & onion salsa with lemon, garlic, basil & a hint of chilli

Butterbean Houmous 2.45   

Blended butterbeans, tahini, lemon juice & garlic

Please inform us of any allergies or special dietary requirements.
A full breakdown of allergens is available on request.


Gluten
Free


Vegetarian


Contains
Nuts


Vegan


Vegan on
Request

MEAT

Pollo Moruno 6.95 GF

Chicken breast, chorizo & Mediterranean vegetable skewers, marinated in smoked paprika, cumin, garlic, oregano, chilli & lemon juice

Pork Belly 7.45 GF

Marinated in apple juice, fennel & chilli, slow roasted for 12 hours, served with a fennel, thyme, ginger & balsamic glaze

Harissa Chicken 7.45 GF G

Pan fried chicken breast strips in a creamy harissa sauce with spinach & sweet cherry tomatoes

Jamon Croquetas 6.45

Traditional croquetas comprising of ham & Spanish cheese

Flamenco Eggs 5.45 GF G

Spicy chorizo in a smoky bravas sauce topped with baked eggs & grated cheese

Higadillos Con Jerez 5.45 GF G

Pan fried chicken livers with red onion cooked in a sherry cream sauce

Pancetta & Pea Risotto 6.25

Creamy risotto with pancetta & garden peas topped with Grana Padano

Sirloin Steak & Valdeón Blue Cheese 7.95 GF

Sirloin steak strips, piquillo peppers & red onion in a white wine & Spanish Valdeón blue cheese sauce

Albondigas 7.25 G

Handmade Spanish pork and beef meatballs flavoured with garlic, thyme & parsley in a smoky tomato & sherry sauce. Contains cheese

Iberico Chorizo in Rioja 5.45 GF G

Pan fried chorizo & onions in a rich rioja sauce flavoured with thyme & garlic

SALADS

Pear, Valdeón Blue Cheese & Walnut 6.45

Chargrilled pear, blue cheese & rocket salad, dressed with a honey vinaigrette & topped with candied walnuts

V GF N VG*

Salmon, Feta & Green Bean 6.45 GF

Chargrilled salmon fillet flaked & served with crumbled feta, green beans & cucumber ribbons. Tossed together in a light honey, chilli and ginger dressing

Cous Cous Salad 5.25 V G

Fluffy light cous cous mixed with green olives, feta & a light mint & lemon dressing

Casa Salad 4.45 V GF VG G

A classic Mediterranean salad with mixed leaves, cherry tomatoes, cucumber, red onion & a light mint lemon dressing

FISH & SEAFOOD

Camerones de Ajo 6.95

Whole fried shrimp finished with garlic, smoked paprika, chilli flakes, & sea salt. An authentic Spanish tapas

Gambas Pil Pil 7.95 GF

Wild Atlantic king prawns with a fiery kick, pan fried with white wine, garlic butter & chilli flakes. Served shell on

Calamares 6.75 G

Calamari rings dusted in salt, pepper & garlic served with alioli & lemon

Salmon & Pea Risotto 6.25

Creamy risotto with salmon & garden peas topped with Grana Padano

Gambas al Vino Blanco 6.95 GF G

King prawns in a creamy white wine & garlic sauce with a hint of chilli, finished with fresh parsley

VEGETABLES

Champiñones Al Ajillo 4.95 GF V VG* G

Pan fried mushrooms in garlic, butter & parsley

Aubergine Parmigiana 6.25 GF

An Italian classic oven baked dish. Layers of aubergine with a rich tomato & basil sauce, topped with Grana Padano

Tortilla 5.45 GF V

A classic Spanish omelette, filled with pan-fried potatoes & onion

Halloumi Fries 5.95 V

Halloumi fries served with a red onion jam & a sweet chilli jam dip

Mediterranean Vegetables 4.95 GF VG* V G

A medley of seasonal veg, pan fried with chilli, garlic, butter & lemon, topped with Grana Padano

Aubergine Frittas 4.25 V VG* G

Lightly battered aubergine with honey, Maldon sea salt & sesame seeds

Patatas Bravas 4.95 GF V VG G

Crispy fried potatoes topped with a classic Spanish spicy tomato sauce

Patatas Alioli 4.95 GF V G

Crispy fried potatoes topped with a creamy alioli

SIDES

Minted Chilli Peas 2.95 V GF VG* G

Whole peas tossed in butter, garlic, mint, chilli flakes & lemon juice. A delicious accompaniment to all of our dishes

Sweet Potato Fries 3.95 V VG G

French Fries 2.95 V GF VG G