

# Casa Med

• T A P A S •

## APERITIVOS

all served as 70ml measures

**BARBADILLO FINO** a great aperitif fino sherry from Barbadillo. Almond aroma and a crisp dry flavour 5.00

**BARBADILLO SOLEAR MANZANILLA** bright, fresh, delicate and extraordinarily dry with a long, nutty, salty finish 5.50

**AMONTILLADO NPU** mouthwatering aromas of pecan, cinder toffee, fudge, dried apricot and cedar 6.00

**OLOROSO DON JOSÉ** rich, nutty flavours with a flash of walnut. Soft and delicate on the finish 6.00

**BARBADILLO PEDRO XIMENEZ** a dark and lusciously sweet wine with a rich prune and raisin flavour 5.50

## LA MERIENDA

WHILE YOU WAIT

**OLIVES** marinated in olive oil, chilli, garlic, lemon, thyme and fresh parsley 3.25 / VG GF

**NUTS** rose harissa, rosemary and sea salt mix or sea salt and oak smoked black pepper almonds 2.85 / GF N

**JAMON SERRANO** award winning Serrano ham, cured for 18 months to give an intense depth of flavour 5.25 / GF

**SALCHICHON** Cataluña salami with a peppery taste, from the town of Vic famous for its salami 4.95 / GF

**BOQUERONES** lightly soured anchovy fillets, roasted red peppers, lemon juice, parsley and olive oil 4.25 / GF

**POPONCINI PEPPERS** sweet and spicy red cherry peppers 4.25 / VG GF

## BREADS AND DIPS

**HANDMADE GARLIC FLATBREAD** Turkish inspired bread, hand rolled and chargrilled 3.95 / VG

**ARTISAN BREAD** with sea salted butter 3.50 / D

**HUMMUS** classic Mediterranean dip of chickpeas, tahini, garlic and lemon 2.50 / VG

**FETA AND KALAMATA** Kalamata olives, feta, oregano, garlic, lemon and olive oil 2.75 / D V

**PEPERONATA** fire roasted red peppers, chilli, honey, garlic, lemon and olive oil 2.50 / V

**TAHINI YOGHURT** Greek yoghurt, tahini, lemon juice, garlic and olive oil 2.50 / D V

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## MEAT

**STEAK SALTIMBOCCA** sirloin steak with sage, prosciutto and smoked cheese 7.95 / GF D

**CHICKEN ZHOUG** chicken skewers marinated in cumin, chilli, garlic, preserved lemon, parsley and coriander 7.95 / GF

**FIG & SERRANO SALAD** honeyed figs, Serrano ham, blue cheese and walnut salad with a balsamic glaze 6.45 / GF N D

**HUMMUS KAWARMA** crispy lamb flavoured with mint, chilli, cumin and garlic. Served with hummus and lemon, topped with pine nuts 7.95 / GF N

**PORK BELLY** marinated in apple juice, fennel and chilli. Slow roasted for 12 hours served with a fennel, thyme, ginger and balsamic glaze 7.45 / GF

**HARISSA CHICKEN** chicken breast strips in a harissa sauce with spinach and cherry tomatoes 7.45 / GF D

**ALBONDIGAS** handmade pork and beef meatballs with garlic, thyme and parsley in a smoky tomato and sherry sauce 7.25 / D

**BARBADILLO CHICKEN** pan fried chicken breast strips in a sherry cream sauce with thyme and olives 6.95 / GF D

**EMPANADILLAS** handmade pastries filled with lamb, mint, oregano and feta 6.95 / D

**CHORIZO A LA SIDRA** pan fried chorizo and apple with thyme, garlic and cider 5.95 / GF

**CARCAMUSA** a Toledo stew of pork shoulder, loin, Serrano ham, chorizo, butterbeans and peas. Flavoured with peppers, smoked paprika, bay leaf, chilli and oregano 6.95 / GF

**STEAK & BLUE CHEESE** peppered sirloin strips and fire roasted red peppers in a white wine and blue cheese cream sauce 7.95 / D GF

## FISH

**MEJILLONES** mussels and chorizo cooked in garlic, cider, cherry tomatoes and parsley 6.50 / GF

**CALAMARES** lightly dusted squid rings in seasoned flour, served with alioli and lemon 5.50 / D

**DEVILLED TEMPURA PRAWNS** king prawns in a chilli and smoked paprika tempura batter, served with harissa alioli 6.95

**GAMBAS PIL PIL** wild Atlantic prawns pan fried with white wine, garlic, butter and chilli served shell on 7.95 / GF D

## VEGETABLES

**LOVAGE RISOTTO** red pepper, sun blush tomato, peas and vegetarian parmesan 6.95 / V GF D

**CHICKPEA, LENTIL & BUTTERBEAN ESTAFADO** with fire roasted red peppers and spinach 5.50 / VG GF

**HALLOUMI** coated in sesame seeds, drizzled with honey and served with peperanata sauce 6.25 / V D

**BLACKENED CAULIFLOWER** pan fried cauliflower with cherry tomatoes, tahini yoghurt and sesame seeds 4.95 / V GF D

**TEMPURA VEGETABLES** seasonal vegetables lightly fried in a tempura batter with blue cheese dipping sauce 5.25 / V D

**PATATAS ALIOLI** fried potatoes topped with a creamy alioli 4.95 / V GF

**PATATAS BRAVAS** fried potatoes topped with a smoky tomato sauce 4.95 / VG GF

**SKIN ON FRIES** 3.25 / VG

**SWEET POTATO FRIES** 3.25 / VG

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

V / vegetarian

VG / vegan

GF / gluten free

N / contains nuts