

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

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

ARTISAN BREAD with sea salted butter 3.50 VG

CASA DIPS hummus, feta and Kalamata, peperonata or tahini yoghurt 2.50

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

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

TAPAS

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

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

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

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

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

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

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

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

LAMB ZHOUG lamb 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

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

CHIPIORONES baby squid lightly dusted in seasoned flour, served with alioli and lemon 5.50

MERLUZA A LA ROMANA lightly fried hake fillet, served with a caper alioli 6.95

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

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

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

SKIN ON FRIES 3.25 / VG

CASA SPECIALS

Please see our menus in-house for Casa Specials