

# CASA MED

## TAPAS

Your food will be served the traditional tapas way, in no particular order and as soon as they are prepared.

### PLATTERS

#### ANTIPASTO PLATTER <sup>(D)(N)</sup> 16

All your favourite nibbles to share. Serrano ham, chorizo, salami Milano, Valdeón blue cheese, manchego cheese, toasted ciabatta, balsamic and oil dip, marinated olives, sun dried tomatoes, spicy red peppers stuffed with creamy feta cheese and spicy kikos

#### VEGETARIAN MEZZE PLATTER <sup>(V)(D)</sup> 15

A selection of your favourite vegetarian nibbles to share. Grilled halloumi, tortilla de patatas with alioli and onion jam, homemade hummus, toasted pitta, marinated olives, spicy red peppers stuffed with creamy feta cheese, cucumber sticks, pickled guindillas and banderillas

### BREAD & PICKS

**PITTA & HUMMUS** <sup>(Vg)</sup> 4.5  
Toasted pitta with homemade hummus

**PAN CON OIL** <sup>(Vg)</sup> 2.3  
Ciabatta with extra virgin olive oil and balsamic dip

**PAN CON ALIOLI** <sup>(V)</sup> 2.3  
Ciabatta with homemade garlic mayo

**FLAVOURED ARTISAN BREAD** <sup>(V)(D)</sup> 3.5  
With sea salted butter

**HUMMUS** <sup>(Vg)(GF)</sup> 2.6  
Classic Mediterranean dip of chickpeas, tahini, garlic and lemon

**TZATZIKI** <sup>(V)(GF)(D)</sup> 2.6  
Greek yoghurt, cucumber, mint, dill, garlic & lemon

**FETA STUFFED PEPPERS** <sup>(V)(GF)(D)</sup> 3.2  
Spicy red peppers stuffed with creamy feta cheese

**MARINATED OLIVES** <sup>(Vg)(GF)</sup> 3.8  
Gordal, Manzanilla & Kalamata in olive oil with chili, lemon, garlic & herbs

**QUESO MANCHEGO Y MEMBRILLO** <sup>(GF)(D)</sup> 5.3  
Castilian ewe's milk cheese served with quince jelly, honey and black pepper

**SWEET PICKLED GUINDILLAS** <sup>(Vg)(GF)</sup> 3.8  
Whole pickled chili peppers with a sweet and slightly sour taste

**BANDERILLAS** <sup>(Vg)(GF)</sup> 3.6  
Assorted pickles on a stick. Gherkin, red bell pepper, olive, chili and baby onion

**MED COCKTAIL MIX** <sup>(Vg)(N)</sup> 2.9  
Mixed nuts, fried corn, fried beans and chickpeas - may contain traces of gluten

**SPICY KIKOS** <sup>(Vg)(N)</sup> 2.9  
Giant corn kernels with paprika - may contain traces of gluten

### VEGETABLE

#### TORTILLA DE PATATAS <sup>(V)(GF)</sup> 5.6

Classic Spanish omelette of eggs, potato and onion served with alioli and onion jam

#### HALLOUMI FRIES <sup>(V)(D)</sup> 7

Halloumi fries served with a sweet chili dipping sauce

#### PIMIENTOS RELLENOS <sup>(V)(D)</sup> can be made vegan 6.6

Warm stuffed pepper with seasoned cous cous, sun-dried tomatoes and feta

#### VEGETABLE MEDLEY <sup>(V)(GF)(D)</sup> can be made vegan 6.4

Seasonal vegetables pan fried in butter and oil with garlic, smoked paprika and lemon juice

#### TABBOULEH <sup>(Vg)</sup> add feta + £1 5.2

A fragrant cous cous salad of red onion, fresh dill, fresh coriander, fresh mint, fresh parsley, garlic, lemon juice, olive oil and sun-dried tomatoes

#### PATATAS BRAVAS <sup>(Vg)</sup> 5

Fried potatoes topped with a smoky tomato bravas sauce

#### PATATAS ALIOLI <sup>(V)</sup> 5

Fried potatoes topped with a creamy garlic mayo alioli

#### FRENCH FRIES <sup>(Vg)</sup> 3.9

### MEAT

#### ALBONDIGAS <sup>(D)</sup> 7.9

Handmade beef and pork meatballs with garlic, thyme and cheddar in a smoky and slightly spiced tomato and sherry sauce

#### HARISSA CHICKEN <sup>(GF)(D)</sup> 8

Pan fried chicken breast strips in a creamy, spicy harissa sauce with spinach and sun-dried tomatoes

#### PORK BELLY 8

Marinated in apple juice, fennel, ginger and chili, slow roasted for 12 hours. Served with a fennel, ginger and balsamic glaze

#### CHICKEN SKEWERS <sup>(GF)(D)</sup> 7.9

Spiced chicken skewers marinated in cumin, turmeric, coriander, thyme, cayenne pepper, smoked paprika and garlic. Served with tzatziki

#### CHORIZO RED WINE <sup>(GF)</sup> 6.9

Chorizo pan seared with red onion, thyme and garlic, cooked in red wine

#### STEAK & BLUE CHEESE <sup>(GF)(D)</sup> 8.5

Sirloin steak strips served rare with onions and pimientos peppers in a luxuriously creamy white wine and blue cheese sauce

### FISH

#### CALAMARES 7

Lightly dusted squid rings in seasoned flour, served with alioli and lemon

#### KING PRAWN IN WHITE WINE <sup>(GF)(D)</sup> 8.4

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

<sup>(V)</sup> vegetarian <sup>(Vg)</sup> vegan <sup>(GF)</sup> gluten Free

<sup>(D)</sup> contains dairy <sup>(N)</sup> contains nuts

ALLERGIES OR DIETARY REQUIREMENTS

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