Summer Menu

CASA MED

TAPAS

Welcome to Casa Med. We are an independent, family-run tapas restaurant with a love for the Mediterranean cuisine.

IT IS OUR MISSION TO "SERVE UP GOOD TIMES ONLY"
We encourage you to share tapas and make memories...

HOW TO ORDER

To experience our tapas we suggest 5 – 6 dishes between 2 people.
Your food will be served the traditional tapas way,
in no particular order and as soon as they are prepared.

BREAD & DIPS

PAN CON OIL VG
Ciabatta with extra virgin olive oil and balsamic dip | 3.7

PAN CON ALIOLI V
Ciabatta with homemade garlic mayo | 3.9

PITTA & HUMMUS VG
Toasted pitta with homemade hummus | 4.6

HUMMUS VG GF
Classic Mediterranean dip of chickpeas, tahini, garlic and lemon | 2.7

SUNDRIED TOMATO HUMMUS VG GF
A delicious flavoured hummus of chickpeas, tahini, garlic, lemon and sundried tomatoes | 3

PAN CON SOBRASADA
Ciabatta with Iberica pork spread | 4.3

PITTA & SUNDRIED TOMATO HUMMUS VG
Toasted pitta with homemade sundried tomato hummus | 4.9

FLAVOURED ARTISAN BREAD V D
With sea salted butter | 4

TZATZIKI V GF D
Greek yoghurt, cucumber, mint, dill, garlic, honey and lemon | 2.7

TOASTED CIABATTA VG
Warm chargrilled ciabatta slices | 2.3

TOASTED PITTA VG
Toasted pitta bread | 2.3

OLIVES, NUTS & SNACKS

MARINATED OLIVES VG GF
Gordal, Manzanilla and Kalamata olives in olive oil with chilli, lemon, garlic and herbs | 4.2

MED COCKTAIL MIX VG N
Mixed nuts, fried corn, fried beans and chickpeas ~ may contain traces of gluten | 3.2

SPICY KIKOS VG
Giant corn kernels with paprika ~ may contain traces of gluten, and nuts | 3.2

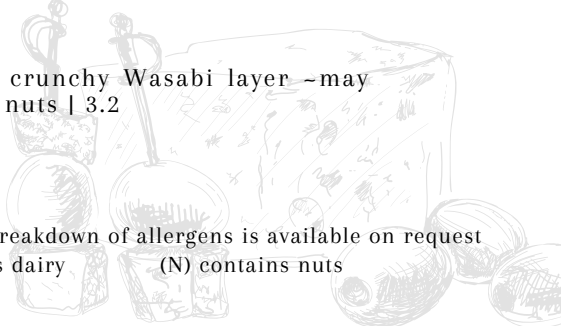
FETA STUFFED PEPPERS V GF D
Spicy red peppers stuffed with creamy feta cheese | 3.4

QUESO MANCHEGO Y MEMBRILLO GF D
Castillian ewe's milk cheese served with quince jelly, honey and black pepper | 5.4

SWEET PICKLED GUINDILLAS VG GF
Whole pickled chilli peppers with a sweet and slightly sour taste | 3.6

BASIL PICOS BREADSTICKS VG
Spanish breadsticks primarily seasoned with basil along with garlic, parsley, salt and pepper ~may contain traces of nuts | 3.4

WASABI PEAS VG
Peas coated in a crunchy Wasabi layer ~may contain traces of nuts | 3.2



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

(V) vegetarian (VG) vegan (GF) gluten free (D) contains dairy (N) contains nuts

MEAT

STEAK & BLUE CHEESE GF D
Peppered sirloin steak strips, fire roasted red peppers and red onion in a white wine and blue cheese cream sauce | 9.5

CHORIZO Y MIEL GF
Sliced chorizo pan seared with sliced peppers and honey | 7.5

CHICKEN SKEWERS GF D
Chicken breast pieces marinated in a Moroccan verbena harissa, skewered and pan roasted. Served with tzatziki | 8

PORK BELLY
Marinated in apple juice, fennel, ginger and chilli, slow roasted for 12 hours. Served with a fennel, ginger and balsamic glaze | 8.8

PORK RILLETTE
A classic French dish ***served cold*** ~ slow cooked shredded pork with capers, gherkin, parsley and red onion. Served with a homemade plum and apple chutney and bread croute | 7.8

HARISSA CHICKEN GF D
Pan fried chicken breast strips in a creamy, spicy harissa sauce with spinach and sun-dried tomatoes | 8.8

ALBONDIGAS D
Handmade beef and pork meatballs with garlic, thyme and cheddar in a smoky and slightly spiced tomato and sherry sauce | 8.8

FISH & SEAFOOD

RED MULLET GF
Oven roasted red mullet fillet served with a vibrant chimmichurri dressing and rocket | 8.8

PRAWN PICANTE GF
King prawns pan fried in white wine and a smoky tomato and chilli sauce | 8.6

CALAMARES
Lightly dusted squid rings in seasoned flour, served with alioli and lemon | 7.6

VEGETABLE

VEGETABLE PAELLA VG GF
A traditional rice dish from Valencia ~ an excellent vegan choice. Paella rice pan roasted with an assortment of fresh vegetables, sun-dried tomatoes, spinach and white wine | 8.5

HALLOUMI FRIES V D
An all time favourite! Halloumi fries served with a sweet chilli dipping sauce | 7.5

GOATS CHEESE & WATERMELON SALAD V GF D
A refreshing summer salad of goats cheese, watermelon, fresh mint, red onion and homemade basil oil | 7.5

CASA SALAD VG GF
Our house salad of spinach and rocket with sun-dried tomatoes, red onion, peppers, cucumber and a balsamic glaze | 6.5

SUNDRIED TOMATO & SPINACH CROQUETTES V D
Hand rolled potato croquettes filled with sundried tomatoes, spinach and cheddar; served with onion jam and alioli | 7.8

ROASTED PEPPER & SPINACH TORTILLA V GF
Classic Spanish omelette of eggs, potato, roasted red peppers, spinach and onion served with alioli and onion jam | 7.6

PATATAS BRAVAS VG
One of the most popular tapas from Spain. Fried potatoes topped with our homemade smoky tomato sauce ~ ***sauce served cold*** | 5.7

PATATAS ALIOLI V
Fried potatoes topped with a creamy garlic mayo alioli | 5.7

FRENCH FRIES VG
Classic French fries | 4.2

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