

la Casita

Tapas & Bar

01768 868202

www.lacasitapenrith.co.uk

 lacasitapenrith

 La Casita Penrith

Our dishes are prepared fresh in house and are cooked when your order arrives in the kitchen. We only use fresh, locally sourced ingredients and speciality imported Spanish flavours.

Buen Provecho!

(VV) Vegan (GA) Gluten Alternative (GF) Gluten Free

PARA PICAR - WHILE YOU DECIDE

Recommended with...

Pan con Tomate (VV) (GA) 4.75
Grilled bread with olive oil, garlic and fresh tomato

Aceitunas Marinadas (VV) (GF) 4.75
Mixed olives marinated in olive oil, chilli, garlic, pimenton and fresh herbs

Halloumi Frito (GF) 4.75
Halloumi fries topped with pimenton, served with tomato chutney

Jamón Serrano (GA) 6.95

Boquerones en Vinagre (GA) 4.75
Anchovy fillet on grilled bread, marinated in olive oil and garlic

Dátiles Garbardina (GF) 4.75
Honey glazed dates stuffed with goats cheese, wrapped in jamon serrano

Food Allergies & Intolerances

Should you have concerns about a food allergy or intolerance please speak to our staff before you order your food or drink

MC119149 for the facts drinkaware.co.uk

PARA COMPARTIR - TO SHARE

Embutidos Board (GA) 19.5
Jamon Serrano, cured meats with roasted figs, marinated olives, padron peppers, honey glazed chorizo and stuffed dates with grilled bread, homemade chutney

Vegetariana (VV)(GA) 18.5
Aubergine and chickpea bolas, roasted figs, marinated olives with roasted cauliflower and almond toasted broccoli, faba bean hummus with grilled bread, home made walnut salsa and padron peppers

ENSALADAS

Rusa (V) (GF) 4.75
Diced carrot, potato with peas, flakes of tuna and boiled egg all wrapped in mayonnaise

Mixta (V)(GF) 4.75
Baby gem, mixed leaves with roasted beetroot, onion and peppers, helped along by cucumber, tomato and boiled egg, finished with an olive oil dressing.

Queso Azul (V)(GF) 5
Baby gem, mixed leaves with roasted onion and peppers, dressed with cucumber, tomato and blue cheese, toasted almonds and pine nuts, finished with a honey dressing.

CARNE

Croquetas de Pollo 6.75
Home made chicken croquettes with piquillo pepper purée and alioli

Pato con Miel (GF) 7.5
Honey roasted duck breast sliced, with figs, charred onion and candid rhubarb with chestnut purée

Pechuga de Cordero (GF) 7.5
Slow roasted breast of lamb, stuffed with anchovies, saffron and chilli, braised with onion, tomato, olives and pimenton

Empanadas 7.5
Homemade Puff pastry parcels filled with diced chicken, chorizo and roasted peppers served with a chicken jus.

Torreznos con Cidra (GF) 7.5
Roasted pork belly with braised white cabbage, morcilla, date purée and apple compote finished with a cider reduction

Costillas de Res (GF) 7.95
Slow braised beef short rib with fondant potato, glazed carrot, served with meat juices

Chorizo con Vino (GF) 7.95
Chorizo cooked with onions, pimenton and red wine, finished with honey

Mejillas de Buey (GF) 7.95
Slow cooked ox cheek, with a red wine rich meaty sauce, creamy mash and roasted onions

Escalope de Pollo 7.5
Chicken escalope pan fried and served with Canarian potatoes and spicy mojo verde sauce.

Albondigas (GF) 7.25
Home made traditional beef and pork meatballs with peas, carrots and tomato sauce

PESCADO

Calamares Fritos (GF) 6.95
Squid rings floured to order and deep fried served with alioli

Almejas con Chorizo (GF) 7.25
Sea clams and chorizo steamed in white wine, finished with fish stock and fresh parsley

Gambas Al Ajillo (GA) 7.95
Shelled king prawns cooked in a cazuela with chilli, garlic and pimenton served with grilled bread

Lubina Andaluza (GF) 7.95
Pan fried seabass fillet served with a chorizo, chickpea and tomato, pimenton sauce

Bunuelos de Bacalao Caseras 7.25
Home made cod fritters, served with a pea purée, sliced potatoes and alioli

Merluza a la Bilbaina (GF) 7.95
Poached hake in fish stock cooked with fresh asparagus, onion, peas and sea clams finished with fresh parsley

Zarzuela de Marisco (GF) 7.95
Catalan style fish stew with cod, clams, hake, calamari, king prawns and mussels, finished with a lobster sauce

Pastelitos de Salmon Caseras 7.5
Home made salmon fish cakes, fried and served with a tomato, pimenton and red onion salsa

Kokotxas de Bacalao (GF) 7.5
Pan seared cod cheeks with salsa Verde and buttered saffron potatoes

Bacalao a la Flamenca (GF) 7.95
Roasted Cod loin served with a Chorizo, Roasted Pepper and Tomato Stew

VERDURAS

Papas Bravas (VV)(GF) 6
Deep fried potatoes drenched in a spicy tomato brava sauce

Queso de Cabra (V) 6.5
Bread crumbed goats cheese bon bons, served with roasted fresh beetroot and apple purée

Tortilla (V) (GF) 6.5
Traditional potato and onion omelette, cooked to order and served with alioli

Huevos Rotos (V) (GF) 6.5
Pan fried potatoes and onions topped with a fried egg

Espinacas con Garbanzos (VV)(GF) 6.5
A traditional Andalusian stew of spinach, chickpeas, tomato and pimenton

Brocoli con Almendras (VV)(GF) 6.5
Steamed tenderstem broccoli finished with toasted almonds and truffle oil

Coliflor Asado (VV)(GF) 7
Roasted cauliflower with cumin and pimenton, served with chickpea hummus and a walnut salsa

Pimientos de Padron (VV)(GF) 7
Roasted peppers from Galicia, sometimes sweet, sometimes hot!

Bolas De Berenjena (VV) (GF) 6.5
Roasted aubergine blended with chickpeas, cumin, coriander and pimenton, rolled in polenta and oven roasted. Served with a homemade tomato chutney

Apio Nabo Asado (VV) 7
Celeriac roasted in vegan butter, flavoured with wild mushroom, oregano and thyme. Served with golden beetroot, wild mushroom and a white bean purée

PAELLA

All our paella dishes are cooked to order using bomba rice, a sofrito of onion, peppers and courgettes, pimenton and saffron. They are for a minimum of 2 people and the price is per person.

Carne (GF) 14pp
Chicken breast, pork fillet with chorizo and morcilla

Mixta (GF) 15pp
Chicken breast, pork fillet, chorizo with calamares, king prawns, clams and langoustines

Marisco (GF) 15pp
King prawns, langoustines and calamares with clams, mussels, cod and hake

Verdura (VV) (GF) 13pp
Tenderstem broccoli, chickpeas and aubergine with fresh asparagus, padron peppers, faba beans and cauliflower

CÓCTELES

Aperol Spritz 8
The classic aperitivo, a combination of Aperol, Cava and a dash of soda

Strawberry Daiquiri 8.5
Fresh strawberries, white rum, squeezed lime juice and fresa liquor

Mojito 8.5
Mint sprigs muddled with sugar and squeezed lime juice with white rum and topped with soda

Porn Star Martini 8.5
Passion fruit flavoured cocktail made with vanilla vodka, passoa and served with a shot of chilled Cava

Chambord Bellini 8
A light and refreshing blend of Chambord raspberry liqueur and chilled Cava

Espresso Martini 8.5
A cold, coffee flavoured cocktail made with vanilla vodka, espresso coffee, coffee liqueur, and sugar syrup

MOCKTAILS

Roseberry Mule Mocktail 6.5
Fresh blackberries muddled with honey, lime juice and ginger soda finished with fresh Rosemary.

Cranberry Gin Fizz Mocktail 7
Cranberries shaken with non alcoholic gin, sugar syrup finished with cranberry juice and soda

APERITIVO

	25ml	50ml
Campari 25%	3	6
Gutierrez Colosia Fino Sherry 15%		4
Lustau Vermouth Rojo 15%		4
Lustau Vermouth Blanco 15%		4
Martini Vermouth Extra Dry 15%		3
Martini Vermouth Rosso 15%		3
Pernod 40%	3	6
Tio Pepe Fino Sherry 15%		4

SANGRIA

	250ml	Litre
Sangria Our traditional recipe red Sangria, distinctive citrus fruit flavours with an alcoholic, red wine twist	6	20

Sangria Blanca Our white Sangria recipe, berry fruit flavours with Cava and a blend of Spanish spirit	7	22
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CERVEZA/CIDRA

	Caña	Pinta
Estrella 4.6 %	2.75	4.95
Victoria Malaga 4.8%	2.95	5.25
Free Damm 0.0%	2.5	4.75

BOTELLAS

	330ml
Corona Extra 4.5%	4.95
Estrella Galicia (GF) 5.5%	4.95
Maeloc Cidra Seco 4.5%	4.95
Daura Damm	4.95
Inedit 4.8%	4.95

VINO BLANCO

	125ml	175ml	Bottle
Castillo de Mureva Organic Verdejo	5	6	20

Casa Albali Verdejo-Sauvignon Blanc, Valdepeña	5.5	6.5	22
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Viña Pomel Rioja Blanco, Bodegas Bilbainas			30
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Rich with an aromatic citrus and white fruit character with white peach and lime peel

Finca Vallejo Rueda, Spain			32
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With fragrant notes of fennel and aniseed, white flowers and stone fruit.

Pulpo, Alboriño Rias Baixas, Pagos del Rey			34
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White flowers, hints of peach and apricot

VINO TINTO

	125ml	175ml	Bottle
Castillo de Mureva Organic Tempranillo	5	6	20

Marques de Marano Rioja, Joven	5.5	6.5	22
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Don Jacobo Rioja Crianza, Bodegas Coral			30
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Raimat Boira Organic Garnacha Catalunya			32
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Cherry red colour, fruity with aniseed aromas, ripe blackberries and blueberries

Finca Vallejo Robl, Spain			32
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Aromas of red fruit and fresh notes of aromatic herbs.

VINO ROSADO

	125ml	175ml	Bottle
Talevera Tempranillo-Garnacho Rosado, Valdepeñas	5	6	20

Don Jacobo Rioja Rosado, Bodegas Coral	6	7	24
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A beautifully deep-coloured rosé

CAVA & SPARKLING

	125ml	Bottle
Castellblanc Brut		7 28

Da Luca Prosecco Rose, Italy		8 30
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Fruity pink sparkling, scented with pear blossom, followed by flavours of red apples and raspberries.

REFRESCOS

Diet Coke	330ml	3
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Coke Zero	330ml	3
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Fanta Orange	330ml	3
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Schweppes Lemonade	330ml	3
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Coca Cola	200ml	3
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Schweppes Ginger Ale	200ml	3
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Schweppes Tonic	200ml	3
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Schweppes Slimline Tonic	200ml	3
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Schweppes Bitter Lemon	200ml	3
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Schweppes Ginger Beer	200ml	3
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Appletiser	275ml	3
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Sprite Zero	330ml	3
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Orange, Cranberry, Apple Juice	300ml	2
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Sparkling Spring Water	330ml	3
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Still Spring Water	330ml	3
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Lime, Blackcurrant Cordial	330ml	0.5
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	25ml	50ml
Gordons - 40%	3	6

Larios - Castilla 40%	3	6
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Larios 12 - Castilla 40%	4	8
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Larios Rose - Castilla 40%	3	6
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Gin K25 - Euskadi 40%	4	8
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Gin Mare - Cataluña 40%	4	8
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Macaro Gin 9 - Cataluña 40%	4	8
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Nordes - Galicia 40%	4	8
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Xoriguer - Menorca 38%	4	8
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Alkkemist Premium - Euskadi 40%	4.5	9
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Tanqueray Alcohol free - Scotland 0.0%	3	6
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VODKA

	25ml	50ml
Absolut 40%	3	6

Larios - Castilla 40%	3	6
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Nordes - Galicia 40%	4	8
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