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*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!*

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

## PARA PICAR - WHILE YOU DECIDE

Pan con Tomate (VV) (GA)	£4.95
Grilled bread with olive oil, garlic and fresh tomato	
Aceitunas Marinadas (VV) (GF)	£4.95
Mixed olives marinated in olive oil, chilli, garlic, pimenton and fresh herbs	
Manchego (GA)	£8.95
9 month aged Manchego cheese from La Mancha, served with honey roasted figs, fresh bread finished with quince compote	
Halloumi Frito (GF) (V)	£4.95
Halloumi fries topped with pimenton, served with tomato chutney	
Jamon Serrano (GA)	£7.00
Aged serrano ham served on grilled bread	
Boquerones en Vinagre (GA)	£4.95
Anchovy fillets on grilled bread, marinated in olive oil and garlic	
Datiles Garbardin (GF)	£4.95
Honey glazed dates stuffed with goats cheese, wrapped in jamon serrano	

## PARA COMPARTIR- TO SHARE

Embutidos Board (GA)	£22.50
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)	£20.50
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 (GF)	£4.75
Diced carrot, potato with peas, flakes of tuna and boiled egg all wrapped in mayonnaise	
Mixta (V) (GF)	£5.00
Baby gem, mixed leaves with roasted beetroots, onion and peppers, helped along by cucumber, tomato and boiled egg, finished with an olive oil dressing	
Queso Azul (V) (GF)	£5.25
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	

## TAPAS

Croquetas de Pollo	£7.50
Homemade chicken croquettes with piquillo pepper puree and alioli	
Calamares Fritos (GF)	£7.50
Squid rings floured to order and deep fried served with alioli	
Papas Bravas (VV) (GF)	£6.00
Deep fried potatoes drenched in a spicy tomato brava sauce	
Almejas con Chorizo (GF)	£8.50
Sea clams and chorizo steamed in white wine, finished with fish stock and fresh parsley	
Queso de Cabra (V)	£7.00
Bread crumbed goats cheese bon bons, served with roasted fresh beetroot and apple puree	
Pechuga de Cordero (GF)	£8.50
Slow roasted breast of lamb, stuffed with anchovies, saffron and chilli, braised with onion, tomato, olives and pimenton	
Gambas al Ajillo (GA)	£8.95
Shelled king prawns cooked in a cazuela with chilli, garlic and pimenton served with grilled bread	
Tortilla (V) (GF)	£6.75
Traditional potato and onion omelette, cooked to order and served with alioli	
Empanadas	£8.25
Homemade puff pastry parcels filled with diced chicken, chorizo and roasted peppers served with a chicken jus	
Bunuelos de Bacalao Caseras (GF)	£7.95
Homemade cod fritters, served with a pea puree, sliced potatoes and alioli	
Huevos Rotos (V) (GF)	£6.75
Pan fried potatoes and onions topped with a fried egg	
Torreznos con Cidra (GF)	£8.50
Roasted pork belly with braised white cabbage, morcilla, date puree and apple compote finished with a cider reduction	

## PLATOS COMBINADOS - MAIN PLATES

Mejillas de Buey (GF)	£20
Slow cooked ox cheek with a red wine jus, creamy mash, roasted carrot, onion and tenderstem broccoli	
Bacalao a la Flamenca (GF)	£22
Roasted cod loin with a chorizo, roasted pepper and tomato stew finished with green beans and sauteed potatoes	
Pollo Asturiana (GF)	£16
Chicken breast rubbed in cumin and paprika then oven roasted with peppers, red onion, courgette, cherry tomato, chorizo and sliced potato	
Lubina Andaliesa (GF)	£18
Pan fried seabass fillet sat on a bed of chickpeas, chorizo and a tomato stew, served with new potatoes and tenderstem broccoli	
Pato con Miel (GF)	£23
Honey roasted duck breast with roasted figs, charred onion, candied rhubarb, chestnut puree and pickled red cabbage topped with Parmentier potatoes	
Salmon a la Bilbaina (GF)	£20
Poached salmon fillet cooked with sea clams, asparagus, samphire and peas, finished with fish stock and diced potato	
Apio Nabo Asado (VV) (GF)	£15
Celeriac roasted in vegan butter flavoured with wild mushroom, oregano and thyme. Served with roasted cabbage, wild mushrooms and faba bean puree	

## PAELLA

Our paella dishes are cooked to order using bomba rice, a sofrito of onion, peppers and pimenton and saffron. They are for a minimum of 2 people and price is per person.	
Carne (GF)	£15pp
Chicken breast, pork fillet with chorizo and morcilla	
Mixta (GF)	£16pp
Chicken breast, pork fillet, chorizo with calamari, king prawns, clams and langoustines	
Marisco (GF)	£17pp
King prawns, langoustines and calamari with clams, mussels, cod and hake	
Verdura (VV) (GF)	£14pp
Tenderstem broccoli, chickpeas and aubergine with fresh asparagus, padron peppers, faba beans and cauliflower	

## Food Allergies & Intolerances

Should you have any concerns about a food allergy or intolerance please speak to our staff before you order your food and drink  
For the facts visit [drinkaware.co.uk](http://drinkaware.co.uk)

## CÓCTELES

<b>Aperol Spritz</b>	£8.50
The classic aperitivo, a combination of Aperol, Cava and a dash of soda	
<b>Strawberry Daiquiri</b>	£8.95
Fresh strawberries, white rum, squeezed lime juice and fresa liquor	
<b>Mojito</b>	£8.95
Mint sprigs muddled with sugar and squeezed lime juice with white rum and topped with soda	
<b>Porn Star Martini</b>	£8.95
Passion fruit flavoured cocktail made with vanilla vodka, passoa and served with a shot of chilled Cava	
<b>Chambord Bellini</b>	£8.95
A light and refreshing blend of Chambord raspberry liqueur and chilled Cava	
<b>Espresso Martini</b>	£8.95
A cold, coffee flavoured cocktail made with vanilla vodka, espresso coffee, coffee liqueur, and sugar syrup	
<b>Margarita</b>	£8.50
A classic blend of tequila and triple sec finished with fresh lime juice	

## MOCKTAILS

<b>Roseberry Mule Mocktail</b>	£6.50
Fresh blackberries muddled with honey, lime juice and ginger soda, finished with fresh rosemary	
<b>Cranberry Gin Fizz Mocktail</b>	£7.00
Cranberries shaken with non alcoholic gin, sugar syrup, finished with cranberry juice and soda	

<b>APERITIVO</b>		25ml	50ml
Campari 25%	£4.00	£8.00	
Gutierrez Colosia Fino Sherry 15%		£5.00	
Lustau Vermouth Rojo 15%		£5.00	
Lustau Vermouth Blanco 15%		£5.00	
Martini Vermouth Extra Dry 15%		£5.00	
Martini Vermouth Rosso 15%		£5.00	
Pernod 40%		£5.00	
Tio Pepe Fino Sherry 15%		£5.00	

<b>SANGRIA</b>		250ml	Litre
Sangria	£8.00	£26	
Our traditional red Sangria recipe, distinctive citrus fruit flavours with an alcoholic red wine twist			
Sangria Blanca	£9.00	£30	
Our white Sangria recipe, berry fruit flavours with Cava and a blend of Spanish spirit			

<b>CERVEZA/CIDRA</b>		Caña	Pinta
Estrella 4.6%	£2.90	£5.75	
Victoria Malaga 4.8%	£3.00	£5.95	

<b>BOTELLAS</b>		330ml
Corona Extra 4.5%		£4.95
Estrella Galicia (GF) 5.5%		£4.95
Maeloc Cidra Seco (GF) 4.5%		£4.95
Daura Damm (GF) 5.4%		£4.95
Inedit 4.8%		£4.95
Estrella Galicia sin 00%		£4.95

## VINO BLANCO

	125ml	175ml	Bottle
Castillo de Mureva Organic Verdejo	£5.00	£7.00	£24
Casa Albali Verdejo-Sauvignon Blanc, Valdepeña	£6.00	£8.00	£26
Viña Pomal Rioja Blanco, Dodegas Bilbainas			£32
Rich with an aromatic citrus and white fruit character with white peach and lime peel			
Finca Vallejo Rueda, Spain			£34
With fragrant notes of fennel and aniseed, white flowers and stone fruit			
Pulpo, Alboriño Rias Baixas, Pagos del Rey			£36
White flowers, hints of peach and apricot			

## VINO TINTO

	125ml	175ml	Bottle
Castillo de Mureva Organic Tempranillo	£5.00	£7.00	£24
Marques de Marano Rioja, Joven	£6.00	£8.00	£26
Don Jacobo Rioja Crianza, Bodegas Coral			£32
Raimat Boira Organic Garnacha Catalunya			£34
Cherry red colour, fruity with aniseed aromas, ripe blackberries and blueberries			

## VIRGEN DE GALIR MARUXA MENCIA, VALDEORRAS

	125ml	175ml	Bottle
The Mencia grape, fresh red fruits, earthy and herby			£36

## VINO ROSADO

	125ml	175ml	Bottle
Talevera Tempranillo-Garnacho Rosado, Valdepeña	£5.00	£7.00	£24
Vivanco Rioja Rosado	£6.00	£8.00	£26
The Tempranillo grape, crisp citrus and red fruit flavours			

## CAVA & SPARKLING

	125ml	Bottle
Castellblanc Brut	£8.00	£32
Villa Conchi Brut Rose Blush Cava	£9.00	£34
The Trepat grape with ripe red berries and red fruits		

## REFRESCOS

Diet Pepsi	350ml	£3.00
Pepsi Max	350ml	£3.00
R Whites Lemonade Sugar Free	350ml	£3.00
Tango	350ml	£3.00
Britvic Tonic	200ml	£3.00
Britvic Light Tonic	200ml	£3.00
Britvic Ginger Beer	200ml	£3.00
Britvic Ginger Ale	200ml	£3.00
J20 Orange & Passion Fruit	275ml	£3.00
J20 Apple & Mango	275ml	£3.00
Orange, Cranberry or Apple Juice	300ml	£2.00
Sparkling Spring Water	330ml	£3.00
Still Spring Water	330ml	£3.00
Lime or Blackcurrant Cordial	330ml	50p

## GIN

Gordons 40%	
Larios - Castilla 40%	
Larios 12 - Castilla 40%	
Larios Rose - Castilla 40%	
Gin K25 - Euskadi 40%	
Gin Mare - Cataluña 40%	
Macaro Gin 9 - Cataluña 40%	
Nordes - Galicia 40%	
Xoriguer - Menorca 38%	
Alkemist Premium - Euskadi 40%	
Tanqueray Alcohol Free - Scotland 0.0%	

25ml	50ml
£4.00	£8.00
£4.00	£8.00
£5.00	£10.00
£5.00	£10.00
£5.00	£10.00
£5.00	£10.00
£5.00	£10.00
£5.00	£10.00
£5.00	£10.00
£6.00	£12.00
£4.00	£8.00

## VODKA

Absolut 40%	
Larios - Castilla 40%	
Nordes - Galicia 40%	

25ml	50ml
£4.00	£8.00
£4.00	£8.00
£4.00	£8.00

## RUM

Malibu Coconut Rum 21%	
Bacardi Carta Blanca 37.5%	
Brugal Añejo 38%	
Kraken Black Spiced 40%	
El Dorado 12 year old 40 %	
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