



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!

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

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

PARA COMPARTIR- TO SHARE	
Embutidos Board (GA) Jamon Serrano, cured meats with roasted figs, marinated olives, padron peppers, honey glazed chorizo and stuffed dates with grilled bread, homemade chutney	£22.50
Vegetariana (VV) (GA) 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	£20.50
ENSALADAS	
Rusa (GF) Diced carrot, potato with peas, flakes of tuna and boiled egg all wrapped in mayonnaise	£4.75
Mixta (V) (GF) Baby gem, mixed leaves with roasted beetroots, onion and peppers, helped along by cucumber, tomato and boiled egg, finished with an olive oil dressing	£5.00
Queso Azul (V) (GF) 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	£5.25

TAPAS	
Croquetas de Pollo Homemade chicken croquettes with piquillo pepper puree and alioli	£7.50
Calamares Fritos (GF) Squid rings floured to order and deep fried served with alioli	£7.50
Papas Bravas (VV) (GF) Deep fried potatoes drenched in a spicy tomato brava sauce	£6.00
Almejas con Chorizo (GF) Sea clams and chorizo steamed in white wine, finished with fish stock and fresh parsley	£8.50
Queso de Cabra (V) Bread crumbed goats cheese bon bons, served with roasted fresh beetroot and apple puree	£7.00
Pechuga de Cordero (GF) Slow roasted breast of lamb, stuffed with anchovies, saffron and chilli, braised with onion, tomato, olives and pimenton	£8.50
Gambas al Ajillo (GA) Shelled king prawns cooked in a cazuela with chilli, garlic and pimenton served with grilled bread	£8.95
Tortilla (V) (GF) Traditional potato and onion omelette, cooked to order and served with alioli	£6.75
Empanadas Homemade puff pastry parcels filled with diced chicken, chorizo and roasted peppers served with a chicken jus	£8.25
Bunuelos de Bacalao Caseras (GF) Homemade cod fritters, served with a pea puree, sliced potatoes and alioli	£7.95
Huevos Rotos (V) (GF) Pan fried potatoes and onions topped with a fried egg	£6.75
Torreznos con Cidra (GF) Roasted pork belly with braised white cabbage, morcilla, date puree and apple compote finished with a cider reduction	£8.50
Espinacas con Garbanzos (VV) (GF) A traditional Andalusian stew of spinach, chickpeas, tomato and pimenton	£6.95
Costillas de Res (GF) Slow braised beef short rib with fondant potato, glazed carrot, served with meat juices	£8.95
Zarzuela de Marisco (GF) Catalan style fish stew with cod, clams, hake, calamari, king prawns and mussels, finished with lobster sauce	£8.95
Brocoli con Almendras (VV) (GF) Steamed tenderstem broccoli finished with toasted almonds and truffle oil	£7.00
Chorizo con Vino (GF) Chorizo cooked with onions, pimenton and red wine, finished with honey	£8.95
Pastelitos de Salmon Caseras Homemade salmon fish cakes, fried and served with a tomato, pimenton and red onion salsa	£7.95
Coliflor Asado (VV) (GF) Roasted cauliflower with cumin and pimenton, served with chickpea hummus and a walnut salsa	£7.50
Escalope de Pollo Chicken escalope pan fried and served with Canarian potatoes and a spicy mojo verde sauce	£8.50
Kokotxas de Bacalao (GF) Pan seared cod cheeks with salsa verde and buttered saffron potatoes	£7.95
Pimientos de Padron (VV) Roasted peppers from Galicia, sometimes sweet sometimes hot	£7.00
Albondigas (GF) Homemade traditional beef and pork meatballs with peas, carrots and tomato sauce	£8.00
Bolas de Berenjena (VV) (GF) Roasted aubergine blended with chickpeas, cumin, coriander and pimenton, rolled in polenta and oven roasted, served with a homemade tomato chutney	£7.00

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

PAELLA	
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 price is per person.	
Carne (GF) Chicken breast, pork fillet with chorizo and morcilla	£15pp
Mixta (GF) Chicken breast, pork fillet, chorizo with calamares, king prawns, clams and langoustines	£16pp
Marisco (GF) King prawns, langoustines and calamares with clams, mussels, cod and hake	£17pp
Verdura (VV) (GF) Tenderstem broccoli, chickpeas and aubergine with fresh asparagus, padron peppers, faba beans and cauliflower	£14pp

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

CÓCTELES

Aperol Spritz £8.50
The classic aperitivo, a combination of Aperol, Cava and a dash of soda

Strawberry Daiquiri £8.95
Fresh strawberries, white rum, squeezed lime juice and fresa liquor

Mojito £8.95
Mint sprigs muddled with sugar and squeezed lime juice with white rum and topped with soda

Porn Star Martini £8.95
Passion fruit flavoured cocktail made with vanilla vodka, passoa and served with a shot of chilled Cava

Chambord Bellini £8.95
A light and refreshing blend of Chambord raspberry liqueur and chilled Cava

Espresso Martini £8.95
A cold, coffee flavoured cocktail made with vanilla vodka, espresso coffee, coffee liqueur, and sugar syrup

Margarita £8.50
A classic blend of tequila and triple sec finished with fresh lime juice

MOCKTAILS

Roseberry Mule Mocktail £6.50
Fresh blackberries muddled with honey, lime juice and ginger soda, finished with fresh rosemary

Cranberry Gin Fizz Mocktail £7.00
Cranberries shaken with non alcoholic gin, sugar syrup, finished with cranberry juice and soda

APERITIVO

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

SANGRIA 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

CERVEZA/CIDRA Caña Pinta

Estrella 4.6% £2.90 £5.75
Victoria Malaga 4.8% £3.00 £5.95

BOTELLAS 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 £36
The Mencia grape, fresh red fruits, earthy and herby

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 Trepot 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 25ml 50ml

Gordons 40% £4.00 £8.00
Larios - Castilla 40% £4.00 £8.00
Larios 12 - Castilla 40% £5.00 £10.00
Larios Rose - Castilla 40% £5.00 £10.00
Gin K25 - Euskadi 40% £5.00 £10.00
Gin Mare - Cataluña 40% £5.00 £10.00
Macaro Gin 9 - Cataluña 40% £5.00 £10.00
Nordes - Galicia 40% £5.00 £10.00
Xoriguer - Menorca 38% £5.00 £10.00
Alkemist Premium - Euskadi 40% £6.00 £12.00
Tanqueray Alcohol Free - Scotland 0.0% £4.00 £8.00

VODKA 25ml 50ml

Absolut 40% £4.00 £8.00
Larios - Castilla 40% £4.00 £8.00
Nordes - Galicia 40% £4.00 £8.00

RUM 25ml 50ml

Malibu Coconut Rum 21% £4.00 £8.00
Bacardi Carta Blanca 37.5% £4.00 £8.00
Brugal Añejo 38% £4.00 £8.00
Kraken Black Spiced 40% £5.00 £10.00
El Dorado 12 year old 40 % £6.00 £12.00
Diplomatico Reserva 40% £6.00 £12.00

WHISKEY/BOURBON 25ml 50ml

DYC Blended - Castilla y Leon 40% £4.00 £8.00
Southern Comfort 35% £4.00 £8.00
Ballentines Finest 40% £4.00 £8.00
DYC 8 year old - Castilla y Leon 40% £5.00 £10.00
Jack Daniels 40% £4.00 £8.00
Jameson Irish Whiskey 40% £4.00 £8.00
J & B Rare Blended 40% £4.00 £8.00
Gentleman Jack 40% £5.00 £10.00
Makers Mark 45% £5.00 £10.00

BRANDY

from thew Jerez region of Spain 25ml 50ml

103 36% £4.00 £8.00
Soberano 36% £4.00 £8.00
Magno 36% £4.00 £8.00
Torres 10 38% £5.00 £10.00
Carlos 1 38% £6.00 £12.00
Le Panto Gran Reserva 40% £7.00 £14.00

LIQUEURS 25ml 50ml

Angels Peach Schnapps 15% £4.00 £8.00
Anis Del Mono Dulce - Cataluña 35% £5.00 £10.00
Antica Classic Sambucca 38% £4.00 £8.00
Baileys Irish Cream 17% £5.00
Cointreau 40% £4.00 £8.00
Disarano 28% £4.00 £8.00
Ponche Caballero - Jerez 25% £5.00 £10.00
Tia Maria 20% £4.00 £8.00
Zoco Paxaran - Euskadi 25% £5.00 £10.00
El Jimador Blanco £4.00 £8.00
Licor 43 - Murcia 31% £5.00 £10.00