

la Casita

Tapas & Bar

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 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) Grilled bread with olive oil, garlic and fresh tomato	4.5
Aceitunas Marinadas (VV) (GF) Mixed olives marinated in olive oil, chilli, garlic, pimenton and fresh herbs	4.5
Halloumi Frito (GF) Halloumi fries topped with pimenton served with Tomato Chutney	4.5
Jamón Serrano (GA)	6.5
Boquerones en Vinagre (GA) Anchovy fillets on grilled bread, marinated in olive oil and garlic	4.5
Dátiles Gabardina (GF) Honey glazed dates stuffed with goats cheese, wrapped in jamon serrano	4.5

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

MC116662 for the facts drinkaware.co.uk

PARA COMPARTIR - TO SHARE

Embutidos Board (GA) Jamon Serrano, cured meats with roasted figs, marinated olives, honey glazed chorizo and stuffed dates with grilled bread, padron peppers and homemade chutney	18.5
Vegetariana (VV)(GA) Aubergine and chickpea bolas, roasted figs, marinated olives with roasted cauliflower and almond toasted broccoli, faba bean hummus with grilled bread, homemade walnut salsa and Padron Peppers	16.5

ENSALADAS

Rusa Diced carrot, potato with peas, flakes of tuna and boiled egg all wrapped in mayonnaise	4.5
Mixta (GF) Baby gem, mixed leaves with roasted beetroot, onion and peppers, helped along by cucumber, tomato and boiled egg, finished with an olive oil dressing	4.5
Queso Azul (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	5.0

CARNE

Croquetas de Pollo Home made chicken croquettes with piquillo pepper puree and alioli	6.5
Pato con Miel (GF) Honey roasted duck breast sliced, with figs, charred onion and candid rhubarb with chestnut puree	7.25
Pechuga de Cordero (GF) Slow roasted breast of lamb, stuffed with anchovies, saffron and chilli, braised with onion, tomato, olives and pimenton	6.95
Pollo al Pobre (GF) Poached boneless chicken leg stuffed with pork mince and pistachios, wrapped in jamón serrano served with braised leek, pepper puree and apricot marmalade	6.95
Torreznos con Cidra (GF) Roasted pork belly with braised white cabbage, morcilla, date puree and apple compote finished with a cider reduction	6.95
Costillas de Res (GF) Slow braised beef short rib with fondant potato, glazed carrot served with meat juices	7.75
Chorizo con Vino (GF) Chorizo cooked with onions, pimenton and red wine, finished with honey	7.25
Mejillas de Buey (GF) Slow cooked ox cheek, with a red wine rich meaty sauce, creamy mash and roasted onion	7.75
Fabada Asturiana (GF) A rich pork stew from Asturias, with faba beans, chorizo, morcilla and slow braised pork belly	6.95
Albondigas (GF) Home made traditional beef and pork meatballs with peas, carrots and tomato sauce	6.5

PESCADO

Calamares Fritos (GF) Squid rings floured to order and deep fried served with alioli	6.5
Almejas con Chorizo (GF) Sea clams and chorizo steamed in white wine, finished with fish stock and fresh parsley	6.75
Gambas Al Ajillo (GA) Shelled king prawns cooked in a cazuela with chilli, garlic and pimenton served with grilled bread	7.5
Lubina Andaluza (GF) Pan fried seabass fillet served with a chorizo, chickpea and a tomato, pimenton sauce	7.75
Bunuelos de Bacalao Caseras Homemade cod fritters, served with a pea puree, sliced potatoes and alioli	6.95
Merluza a la Bilbaina (GF) Poached hake in fish stock cooked with fresh asparagus, onion, peas and sea clams finished with fresh parsley	7.75
Zarzuela de Marisco (GF) Catalan style fish stew with Cod, Clams, Hake, Calamari, king Prawn and Mussels finished with a Lobster Sauce.	7.75
Pastelitos de Salmon Caseras Home made salmon fish cakes, fried and served with a tomato, pimenton and red onion salsa	6.95
Kokotxas de Bacalao (GF) Pan seared cod cheeks with salsa Verde and buttered saffron potatoes	6.95
Bacalao a la Flamenca (GF) Roasted Cod Loin served with a Chorizo, Roasted Pepper and Tomato Stew.	7.75

VERDURAS

Papas Bravas (VV)(GF) Deep fried potatoes drenched in a spicy tomato brava sauce	5.5
Queso de Cabra Bread crumbed goats cheese bon bons, served with roasted fresh beetroot and apple purée	6
Tortilla (GF) Traditional potato and onion omelette, cooked to order and served with alioli	6
Huevos Rotos (GF) Pan fried potatoes and onions topped with a fried egg	6
Espinacas con Garbanzos (VV)(GF) A traditional Andalusian stew of spinach, chickpeas, tomato and pimenton	6
Brocoli con Almendras (VV)(GF) Steamed tenderstem broccoli finished with toasted almonds and truffle oil	6
Coliflor Asado (VV)(GF) Roasted cauliflower with cumin and pimenton, served with chickpea hummus and a walnut salsa	6.5
Pimientos de Padron (VV)(GF) Roasted peppers from Galicia, sometimes sweet, sometimes hot!	6.5
Bolas De Berenjena (VV)(GF) Roasted aubergine blended with chickpeas, cumin, coriander and pimenton, rolled in polenta and oven roasted served with homemade tomato chutney	6
Apio Nabo Asado (VV) (GF) Celeriac Roasted in Vegan Butter, flavoured with Wild Mushroom, Oregano and Thyme served with Golden Beetroot, Wild Mushrooms and a White Bean purée.	6.5

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) Chicken breast, pork fillet with chorizo and morcilla	12	Marisco (GF) King prawns, langoustines and calamares with clams, mussels, cod and hake	15
Mixta (GF) Chicken breast, pork fillet, chorizo with calamares, king prawns, clams and langoustines	13	Verdura (VV) (GF) Tenderstem broccoli, chickpeas and aubergine with fresh asparagus, padron peppers, faba beans and cauliflower	12

CÓCTELES

Aperol Spritz 7.5
The classic aperitivo, a combination of Aperol, Cava and a dash of soda

Strawberry Daiquiri 7.5
Fresh strawberries, white rum, squeezed lime juice and fresa liquor

Mojito 7.5
Mint sprigs muddled with sugar and squeezed lime juice with white rum and topped with soda

Porn Star Martini 7.5
Passion fruit flavoured cocktail made with vanilla vodka, passoa and served with a shot of chilled Cava

Chambord Bellini 7.5
A light and refreshing blend of Chambord raspberry liqueur and chilled Cava

Espresso Martini 7.5
A cold, coffee flavoured cocktail made with vanilla vodka, espresso coffee, coffee liqueur, and sugar syrup

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	5
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

CERVEZA/CIDRA

	Caña	Pinta
Estrella 4.6 %	2.4	4.75
Victoria Malaga 4.8%	2.6	4.95

BOTELLAS

	330ml
Corona Extra 4.5%	4.5
Estrella Galicia (GF) 5.5%	4.5
Maeloc Cidra Seco 4.5%	4.5
Damm Lemon 3.2%	4.5
Daura Damm (GF) 5.4%	4.5
Inedit 4.8%	4.5
Estrella Galicia Sin 0.0%	4.5

VINO BLANCO

	175ml	250ml	Bottle
Castillo de Mureva Organic Verdejo	5	6	18
Casa Albali Verdejo-Sauvignon Blanc, Valdepeña	5.5	7.5	20
San Valentin, Catalunya, Torres			24
Viña Pomel Rioja Blanco, Bodegas Bilbainas			28
Rich with an aromatic citrus and white fruit character with white peach and lime peel			
Pulpo, Alboriño Rias Baixas, Pagos del Rey			32
White flowers, hints of peach and apricot			

VINO TINTO

	175ml	250ml	Bottle
Castillo de Mureva Organic Tempranillo	5	6	18
Marques de Marano Rioja, Joven	5.5	7.5	20
Don Jacobo Rioja Crianza, Bodegas Coral			28
Raimat Boira Organic Garnacha Catalunya			30
Cherry red colour, fruity with aniseed aromas, ripe blackberries and blueberries			
Celeste, Ribera Del Duero Crianza, Torres			36
Blackberries cherries and pepper			

VINO ROSADO

	175ml	250ml	Bottle
Talevera Tempranillo-Garnacho Rosado, Valdepeñas	5	6	18
Don Jacobo Rioja Rosado, Bodegas Coral	6	8	22
A beautifully deep-coloured rosé			

CAVA

	125ml	Bottle
Castellblanc Brut	6	26
Anna de Codorníu Blanc de Blancs Brut		45
Elegant, lovely fruit, a dry finish		
Castellblanc Brut Rosado	7	28

REFRESCOS

Diet Coke	330ml	3
Coke Zero	330ml	3
Fanta Orange	330ml	3
Schweppes Lemonade	330ml	3
Schweppes Signature Crisp Tonic Water	200ml	3
Schweppes Signature Light Tonic Water	200ml	3
Schweppes Signature Golden Ginger Ale	200ml	3
Schweppes Signature Quenching Cucumber Tonic Water	200ml	3
Schweppes Bitter Lemon	200ml	3
Schweppes Ginger Beer	200ml	3
Appletiser	275ml	3
Sprite Zero	330ml	3
Red Bull	250ml	3.5
Orange, Cranberry, Apple Juice	300ml	2
Sparkling Spring Water	330ml	3
Still Spring Water	330ml	3
Lime, Blackcurrant Cordial	330ml	.5

GIN

	25ml	50ml
Gordons 40%	3	6
Larios, Castilla 40%	3	6
Larios Rose, Castilla 40%	4	8
Larios 12, Castilla 40%	3.5	7
Gin K25, Euskadi 40%	4	8
Gin Mare, Cataluña 40%	4	8
Macaro Gin 9, Cataluña 40%	4	8
Nordes, Galicia 40%	4	8
Xoriguer, Menorca 38%	4	8
Alkkemist Premium, Euskadi 40%	4.5	9

VODKA

	25ml	50ml
Absolute 40%	3	6
Larios, Castilla 40%	3	6
Yurinka, Andaluzia 40%	3	6
Gecko Caramel, Cataluña 27%	3	6
Nordes, Galicia 40%	4	8

RUM

	25ml	50ml
Malibu Coconut Rum 21%	3	6
Negrita Bardinet, Cataluña 37.5%	3	6
Negrita Blanco, Cataluña 40%	3	6
Bacardi Carta Blanca 37.5%	3	6
Brugal Añejo 38%	3	6
Kraken Black Spiced 40%	3.5	7
El Dorado 12 year old 40%	4.5	9
Diplomatico Reserva 40%	4.5	9

WHISKY/BOURBON

	25ml	50ml
DYC Blended, Castilla y Leon 40%	3	6
Southern Comfort 35%	3	6
Ballentines Finest 40%	3	6
DYC 8 year old, Castilla y Leon 40%	3	6
Jack Daniels 40%	3	6
Jameson Irish Whiskey 40%	3	6
J & B Rare Blended 40%	3	6
Gentleman Jack 40%	4	8
Makers Mark 45%	4	8

BRANDY

	25ml	50ml
from the Jerez region of Spain		
103 36%	3.5	7
Soberano 36%	3.5	7
Magno 36%	3.5	7
Torres 10 38%	4	8
Carlos 1 38%	4.5	9
Lepanto Gran Reserva 40%	5	10

LIQUEURS

	25ml	50ml
Angels Peach Schnapps 15%	3	6
Anis Del Mono Dulce ... Cataluña 35%	3.5	7
Antica Classic Sambucca 38%	3.5	7
Baileys Irish Cream 17%		3.5
Cointreau 40%	3.5	7
Disarrano 28%	3	6
Ponche Caballero ... Jerez 25%	4	6
Tia Maria 20%	3	6
Zoco Paxaran ... Euskadi 25%	4	8
El Jimador Blanco	3.5	7
Licor 43 ... Murcia 31%	4	8