

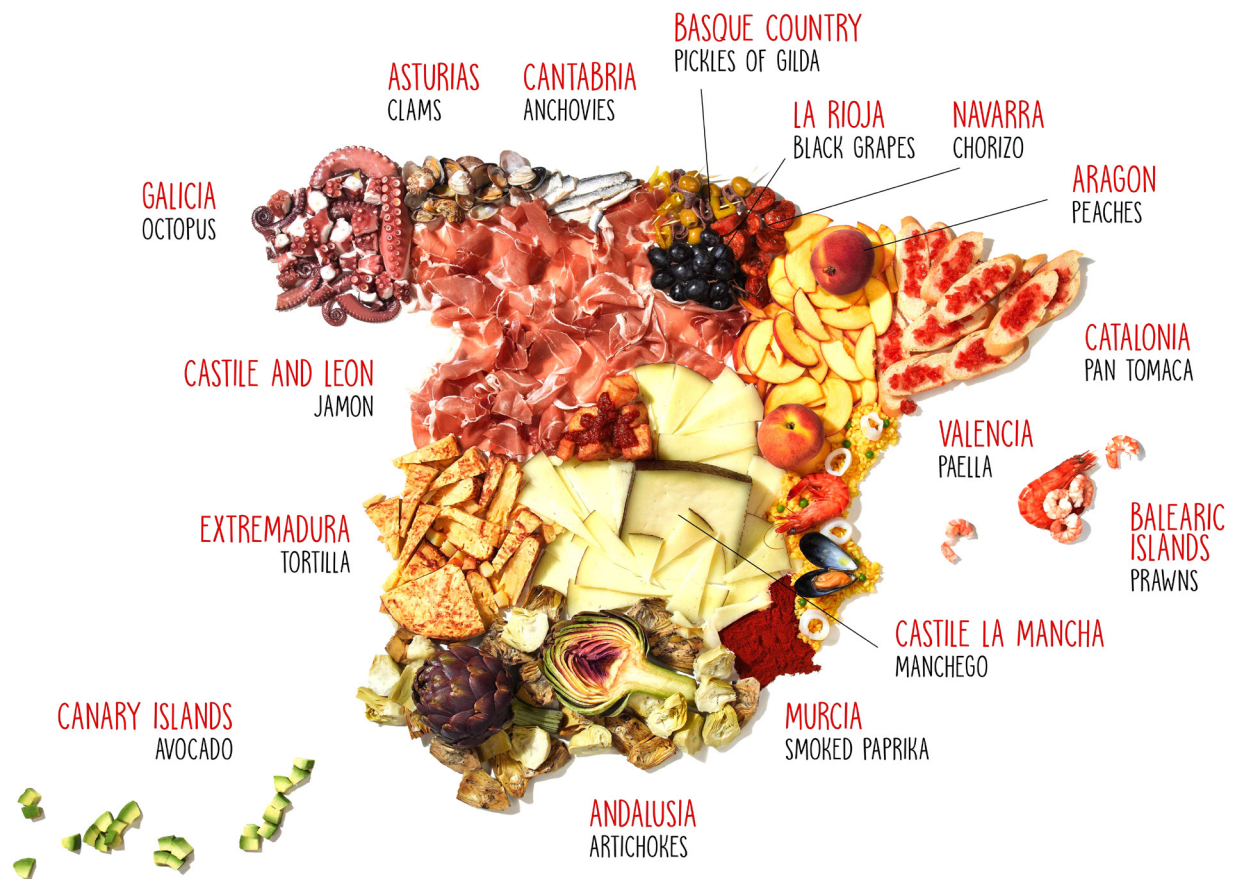
# Mi Casa Es Tu Casa

Welcome to Casa de Tapas and our offering of authentic Spanish cuisine. Our cuisine is influenced by each of the territories within Spain.

Our menu aims to transport you on a culinary journey of the country. All of our dishes are authentically Spanish, providing a reflection of the very different offerings from Andalucía, Aragon, Asturias, Balearic Islands, Basque Country, Canary Islands, Cantabria, Castile-La Mancha, Castile and León, Catalonia, La Rioja, Extremadura, Galicia, Madrid, Murcia, Navarre and Valencia.

Tapas dining is a sharing table experience, where a selection of hot and cold tapas, along with a paella and other dishes are ordered and then shared between the table.

We recommend that you enjoy your tapas with a bottle of Spanish wine or perhaps sample one of our signature sangrias.



# Coca's Section

**Coca Bread also known as Pan de Cristal's very thin and crunchy bread topped with different items**

<b>Coca De Vegetales Rostizados V, G NEW</b> <i>Topped with seasonal roasted vegetables</i>	<b>30</b>
<b>Coca De Setas Salteadas V, G NEW</b> <i>Topped with mixed mushrooms and herbs</i>	<b>30</b>
<b>Coca a la Catalana con Anchoas de L'Escala D, G NEW</b> <i>Spread with tomato and topped with anchovies from L'Escala</i>	<b>25</b>
<b>Coca De Tibia Manchega V, G, D NEW</b> <i>Topped with tomato, roasted piquillo pepper and Manchego Cheese</i>	<b>30</b>
<b>Coca De Boquerones con Pimientos rostizados D, G NEW</b> <i>Topped with roasted red peppers and pickled anchovies</i>	<b>30</b>
<b>Coca De Jamón Ibérico De Bellota G Pork خنزير NEW</b> <i>With tomato and Iberic Ham</i>	<b>30</b>
<b>Coca De Sobrasada y Queso de mahon ahumadho D, G Pork خنزير NEW</b> <i>Topped with Spanish chorizo paste, Mahon cheese and honey</i>	<b>30</b>
<b>Pan de cristal V G NEW</b> <i>With garlic and tomato dip</i>	<b>10</b>

# Cold Tapas & Salads

<b>Ensaladilla Rusa</b>	<b>26</b>
<i>Potato salad with tuna, carrots, pickles, garden peas, eggs and olives</i>	
<b>Ensalada De Lentejas Casa De Tapas V</b>	<b>26</b>
<i>Lentils with fresh Casa de Tapas salsa, fresh Valencia oranges and roasted red pepper</i>	
<b>Gazpacho Andaluz V, G</b>	<b>26</b>
<i>Traditional Andalusian chilled tomato and vegetable soup</i>	
<b>Selección De Olivas Ibéricas V</b>	<b>16</b>
<i>Selection of Spanish olives</i>	
<b>Surtido De Quesos Españoles D, G</b>	<b>68</b>
<i>Platter of traditional Spanish cheeses</i>	
<b>Ensalada De Pato N, D</b>	<b>51</b>
<i>Duck breast salad with Asian mixed lettuce, goats' cheese, "pico" bread, cherry tomatoes, walnuts and berries dressing</i>	
<b>Boquerones en Vinagre</b>	<b>37</b>
<i>Spanish anchovies pickled in a homemade brine served with parsley and garlic</i>	
<b>Ensalada Mixta D</b>	<b>49</b>
<i>Fresh garden salad served with white asparagus, bonito tuna, boiled eggs, sweetcorn, tomatoes and green olives</i>	
<b>Ensalada De Gambas A La Esencia De Romero, Gajos De Naranja y Aguacate S, N</b>	<b>51</b>
<i>Prawn salad served with avocado, fresh orange, and pine nuts, with rosemary vinaigrette</i>	

# Hot Tapas

<b>Huevos Estrellados Con Chorizo</b>	<b>40</b>
<i>Roasted potatoes, sunny side up egg and halal chorizo</i>	
<b>“Pescaito Frito” A La Andaluza D</b>	<b>37</b>
<i>Flash fried whitebait fish Andalusian style</i>	
<b>Tigres Rellenos De Marisco G, S, D</b>	<b>37</b>
<i>Deep fried stuffed mussels with mixed seafood and creamy white sauce</i>	
<b>Empanada Gallega G, D NEW</b>	<b>25</b>
<i>Puff pastry stuffed with tuna, tomatoes and onion</i>	
<b>Pulpo A Feira</b>	<b>50</b>
<i>Atlantic octopus served over potatoes and paprika</i>	
<b>Patatas Bravas Y Alioli V, D</b>	<b>36</b>
<i>Fried potatoes with spicy Brava sauce and garlic alioli</i>	
<b>Gambas Al Ajillo S</b>	<b>55</b>
<i>Prawns cooked in garlic, smoked paprika and chilli</i>	
<b>Pimientos Del Padrón V</b>	<b>40</b>
<i>Flash fried padrón pepper with rock salt</i>	
<b>Albóndigas De Pollo Y Ternera Con Salsa De Tomate G</b>	<b>47</b>
<i>Traditional beef and chicken mince meatballs with tomato sauce and caramelised onion</i>	
<b>Croquetas De Sepia Y Gambas S, D, G</b>	<b>47</b>
<i>Cuttlefish and prawn croquettes with “alioli” sauce</i>	
<b>Flamenquín Relleno De Vegetales Asados y Queso G, D</b>	<b>37</b>
<i>Crispy chicken filled with roasted vegetables and cheese</i>	
<b>Alitas De Pollo Crujientes</b>	<b>37</b>
<i>Crispy chicken wings with Casa de Tapas sauce</i>	

<b>Berenjenas A La Mozárabe G, V</b>	<b>26</b>
<i>Crispy eggplant drizzled with date syrup</i>	
<b>Calamares en su Tinta S,G</b>	<b>50</b>
<i>Baby squid stuffed with seafood and cooked in it's own ink</i>	
<b>Croquetas Caseras De Setas G, D, V</b>	<b>47</b>
<i>Mushroom croquettes</i>	
<b>Croquetas De Pollo G, D</b>	<b>37</b>
<i>Chicken croquettes</i>	
<b>Tortilla Española V, D</b>	<b>36</b>
<i>Classic Spanish omelette with potatoes and onions</i>	
<b>Calamares A La Romana Con Mayonesa De Espelette D, G</b>	<b>42</b>
<i>Crispy calamari with chilli alioli</i>	
<b>Pimientos Del Piquillo Rellenos De Brandada De Bacalao D, G</b>	<b>40</b>
<i>Piquillo pepper stuffed with cod fish mousse</i>	
<b>Tibia Manchega Verde G, D NEW</b>	<b>35</b>
<i>Grilled full Green Piquillo pepper tossed with a vegetable sauce "Pisto" topped with Manchego cheese</i>	
<b>Rabo De Toro</b>	<b>50</b>
<i>Oxtail cooked "Andalusian" style</i>	
<b>Espárragos A La Parrilla V</b>	<b>36</b>
<i>Grilled asparagus with Maldon salt</i>	

# Pork خنزير

<b>Croquetas De Jamon Serrano G, D</b> Pork خنزير	<b>51</b>
<i>Serrano ham croquettes</i>	
<b>Pluma Iberica Con Salsa De Romesco Y Escalivada N, G</b> Pork خنزير	<b>70</b>
<i>Pan fried pork meat with roasted bell peppers and Romesco sauce</i>	
<b>Chorizo Al Vino Tinto G, A</b> Pork خنزير	<b>51</b>
<i>Chorizo sautéed in red wine sauce</i>	
<b>Jamón Ibérico De Bellota 100gr G</b> Pork خنزير	<b>160</b>
<i>Iberic Bellota ham</i>	
<b>Surtido De Ibéricos (Chorizo, Lomo, Jamón, Sobrasada) G</b> Pork خنزير	<b>130</b>
<i>Cold cut platter of chorizo, loin, ham and sobrasada, served with traditional Spanish crackers</i>	
<b>Surtido De Quesos Y Embutidos Ibéricos G</b> Pork خنزير	<b>145</b>
<i>Selection of Spanish cheese and Iberian cuts</i>	
<b>Coca De Jamón Ibérico De Bellota G</b> Pork خنزير <b>NEW</b>	<b>30</b>
<i>Crunchy Coca Bread with tomato and Iberic Ham.</i>	
<b>Coca De Sobrasada y Queso de mahon ahumadho D, G</b> Pork خنزير <b>NEW</b>	<b>30</b>
<i>Crunchy Coca Bread topped with Spanish Chorizo paste angel hair pasta, black squid ink, baby squid and cuttlefish</i>	

# Paellas Y Fideua

*\*Please allow 45 minutes to prepare*

<b>Paella De Marisco N, S, G</b> <i>Rice, langoustines, prawns, mussels, clams, squid and vegetables</i>	<b>210</b>
<b>Paella De Pollo N, G</b> <i>Rice, chicken and vegetables</i>	<b>190</b>
<b>Paella Mixta N, S, G</b> <i>Rice, chicken, mussels, clams, prawns, squid and vegetables</i>	<b>195</b>
<b>Arroz Negro Con Sepia Y Gambas N, G</b> <i>Rice, squid ink, cuttlefish, shrimps and vegetables</i>	<b>210</b>
<b>Paella De Bogavante N, S, G</b> <i>Rice, blue lobster, seafood and squid</i>	<b>425</b>
<b>Paella Vegetal V</b> <i>Rice, selection of seasonal vegetables</i>	<b>140</b>
<b>Fideuà is another popular traditional main course similar to “Paella” but made with angel hair pasta instead of rice</b>	
<b>Fideua De Chipirones Y Sepia N, G</b> <i>Angel hair pasta, black squid ink, baby squid and cuttlefish</i>	<b>180</b>
<b>Fideua Mixta N, S, G NEW</b> <i>Angel hair pasta, chicken, mussels, clams, prawns, squid and vegetables</i>	<b>195</b>

# Mains

<b>Bacalao Gratinado D</b>	<b>115</b>
<i>Baked cod fish with "alioli" &amp; "Romesco" with potato gratin</i>	
<b>Entrecot A La Parrilla Con "Escalivada" 400g G NEW</b>	<b>245</b>
<i>Grilled &amp; Sliced rib eye steak (400g), served with roasted vegetables and Homemade "CasaChurri"</i>	
<b>Pollo A La pepitoria al Estilo de Casa de Tapas G NEW</b>	<b>105</b>
<i>Confit chicken tight cooked to perfection and sealed in the Plancha till crisp on a bed of Pepitoria sauce</i>	
<b>Zarzuela de Marisco S, D, G NEW</b>	<b>120</b>
<i>Traditional Spanish Seafood Stew with vegetables and Mediterranean spices</i>	
<b>Costillar de Cordero N, G NEW</b>	<b>295</b>
<i>Full lamb rack cooked to perfection pairing with a very traditionally "Migas" Sautéed bread crumbs with garlic and herbs tossed on Romesco, a roasted vegetable sauce with nuts</i>	
<b>Corvina Rellena de Espinacas a la Catalana N, G NEW</b>	<b>175</b>
<i>Full 800G Seabass filled with Spinach the Catalan way, sautéed spinach with garlic, pine nuts and raisins</i>	
<b>Bomba Tray V, G, N NEW</b>	<b>20</b>
<i>Assorted spicy sauce designed by our chef</i>	



# Desserts

<b>Surtido de postres Casa de Tapas D, G, N NEW</b>	<b>75</b>
<i>Chef's selection of desserts</i>	
<b>Tres Maneras De Arroz Con Leche D, G</b>	<b>40</b>
<i>Rice pudding three ways</i>	
<b>Tarta De Manzana Con Helado De Vainilla D, G</b>	<b>40</b>
<i>Traditional Spanish apple tart with vanilla ice cream and apple sauce</i>	
<b>Churros Con Chocolate G</b>	<b>40</b>
<i>Traditional churros with chocolate sauce</i>	
<b>Tradicional Crema Catalana D, G</b>	<b>31</b>
<i>Rich custard burned with caramelized sugar</i>	
<b>Volcán De Chocolate Al Perfume De Valencia Con Helado De Cerezas Del Jerte D, G, N</b>	<b>50</b>
<i>Chocolate fondant, Valencia essence And 'Jerte' valley cherry ice cream</i>	
<b>Corte de helado D, G, N unit NEW</b>	<b>20</b>
<i>Traditional Ice Cream selection wrapped in wafers</i>	
<b>Surtido De Frutas V</b>	<b>40</b>
<i>Seasonal fresh fruit platter</i>	