



CASA FOOD MENU

SLOW FAST FOOD – ALL OUR RECIPES ARE MADE FROM FROM SCRATCH

D.I.Y PINCHOS

SERVED WITH WARM BAGUETTE SLICES

SMOKED CHICKEN AND ROASTED CORN 70
NATIVE AMERICAN INFLUENCED WITH BLENDED SUCCOTASH AND SMOKED CHICKEN

CHIPOTLE PÂTE AND GUACAMOLE 70
BLACK BEAN PATE AND SMOKED JALEPEÑO'S (VE)

CHORIZO AND FENNEL 70
CHORIZO AND FENNEL

SALMON GRAVLAX AND HORSERADISH 70
SALTED SALMON GRAVLAX AND HORSERADISH

VEGAN

HEALTHY, VEGAN TAPAS

CURRIED BABY POTATOES 60
NORTHERN INDIAN STYLE POTATOES W/ MUSTARD SEEDS AND CUMIN SEEDS AND SMOKED SALT (VE)

MUSHROOM MEDLEY 70
FRIED PORTOBELLOS, STRAW AND SHIMEJI IN JAPANESE MISO AND TAMARI SAUCE (V)

KIMCHI PANCAKE 70
KOREAN PANCAKES W/ GINGER AND SOY SAUCE AND WATERCRESS (VE)(G)

BLACK BEAN BALLS 80
TOMATO SAUCE AND FRESH CORIANDER (VE)

VEGETABLE

HEALTHY VEGGIE TAPAS

SPANISH SPINACH TORTILLA 70
SPANISH OMELETTE W/ EGG, POTATO, SPINACH AND PESTO (V) (NUTS IN THE PESTO)

BUFFALO CAULIFLOWER 70
NEW YORK INSPIRED CAYENNE CAULIFLOWER W/ BLUE CHEESE SAUCE (V)(S)

O-KON-O-MI-YAKI 70
MINI JAPANESE CABBAGE CAKES W/ SPICED MOLASSES (G) (VEGGIE OPTION WITHOUT BONITO)

GRIDDLED MEDITERRANEAN VEGETABLES 60
COLD VEGGIE SALAD WITH ZUCCHINI, EGG PLANT, RED CAPSICUM W/ FETA (VO)

BAR SNACKS

CHILI PEANUTS 30
ROASTED WITH RED THAI CHILLI (VE)

EDAMAME 30
W/ SMOKED SALT (VE)

SLIDERS

SMALL BITESIZE BURGERS – 3 PIECES PER PORTION

PULLED PORK AND SLAW 90
TEXAN STYLE PULLED PORK W/ NAPA SLAW AND PROVOLONE CHEESE (G)

MIXED MUSHROOM MEDLEY 80
W/ MUSHROOM AND GORGONZOLA PATE (VE)(G)(N)

SMOKED CHICKEN AND KIMCHI 80
KOREAN KIMCHI WITH SMOKED CHICKEN AND LETTUCE (VE)

BEEF TENDERLOIN AND BOURBON ONIONS 90
ENGLISH INFLUENCED STEAK W/ BOURBON AND CARAMELIZED ONIONS (G)

MEAT

SHARABLE PARTY FOOD FOR BIG KIDS (APPROX 120G PER PORTION)

MAMMAS MEATBALLS 80
A SPANISH CLASSIC, PORK MEATBALLS AND LOTUS ROOT W/ TOMATO RAGOUT (N)

JERK CHICKEN 80
JAMAICAN JERKED CHICKEN WITH SHAVED FENNEL (S)

HARISSA LAMB 90
TRADITIONAL MOROCCAN GREEN HARISSA W/ LEEK AND MINT YOGHURT AND GOJI BERRIES (S)

BEEF TENDERLOIN 110
MEDIUM RARE NEW ZEALAND STEAK W/ HONEY WHOLEGRAIN MUSTARD

SEAFOOD

SHARABLE PARTY FOOD FOR BIG KIDS (APPROX 120G PER PORTION)

SALMON GRAVLAX 80
SWEDISH SALTED SALMON W/ MUSTARD DRESSING

TUNA POKE 100
HAWAIIAN INFLUENCED W/ SOY, GINGER AND SESAME MARINADE

PRAWNS PIQUANTE 90
LARGE PRAWNS FRIED SPANISH STYLE W/ CHILI AND GARLIC (S)

SEARED SCALLOPS 100
JAPANESE HOKKAIDO INSPIRED DISH W/ ARTICHOKE AND CHORIZO



SPARKLING WINE

150ML / BOTTLE

PROSECCO — VENETO, ITALY
LIVELY, PEAR AND PEACH FLAVOURS (11.0 ABV)

50 200

CREMANT — ALSACE, FRANCE
METHODE CHAMPENOISE — PINOT NOIR, PINOT BLANC AND CHARDONNAY (12.0 ABV)

260

CRISP DRY AROMATIC WHITES

150ML / BOTTLE

PINOT GRIGIO — VENETO, ITALY
MOUTH FILLING FLAVOURS OF SPICED PEARS, HONEY AND FLORAL AROMAS. (13.5 ABV)

50 200

SAUVIGNON BLANC — MARLBOROUGH, NZ
SILKY SMOOTH, AROMAS OF PASSION FRUIT AND GUAVA. GREAT WITH FOOD (13.0 ABV)

50 210

VERDEJO — RUEDA, SPAIN
SMOOTH, AROMAS OF FRESH-CUT GRASS, ANISE, FENNEL, HAY AND HINTS OF APPLE. (13.0 ABV)

55 220

CHARDONNAY — BURGUNDY, FRANCE
UNOAKED, FLINTY, MINERAL STYLE WITH CITRUS FRUIT AND WHITE FLOWERS (12.5 ABV)

55 220

CORKAGE PER BOTTLE

150

GUEST WINES

CHECK OUT THE BAR FOR OUR REGULAR ROTATING GUEST WINES AND PROMOTIONAL OFFERS.

ROSÉ WINE

150ML / BOTTLE

GRENACHE — CASTILE Y LEÓN, SPAIN
STYLED LIKE A PROVENCE ROSÉ. LIGHT, CRISP YET SOFT AND REFRESHING (13.0 ABV)

50 200

MOURVÈDRE — PROVENCE, FRANCE
CRISP AND AROMATIC, A PREMIUM ROSÉ (12.5 ABV)

55 220

LIGHT-MEDIUM BODIED RED WINE

150ML / BOTTLE

MONTEPULCIANO — ABRUZZO, ITALY
MEDIUM BODIED, A LITTLE TANNIC (13.0 ABV)

50 200

SYRAH/MOURVEDRE — PAARL, SOUTH AFRICA
SUCCULENT WINE WITH AROMAS OF ORANGE PEEL AND DARK PLUM (14.0 ABV)

55 210

PINOT NOIR — LIMARÍ VALLEY, CHILE
DRY, COOL CLIMATE, DELICATE PINOT FROM CHILE'S TOP REGION FOR WINE (13.5 ABV)

55 220

FULL BODIED RED WINE

150ML / BOTTLE

CABERNET SAUVIGNON — NAVARRA, SPAIN
DRY, SOFT, AROMATIC AND DELICATE (14.8 ABV)

50 200

MALBEC — CAHORS, FRANCE
DRY, RICH AND SUPPLE WITH A LINGERING FINISH (13.2 ABV)

50 200

PINOTAGE — PAARL, SOUTH AFRICA
DRY, VELVETY, FRUITY, A GREAT QUAFFING WINE (14.5 ABV)

55 220

TEMPRANILLO — RIOJA, SPAIN
DRY, OAKY, SMOOTH AND FRUITY (13.5 ABV)

60 240

RESERVE WINE

BOTTLE

GEWURZTRAMINER — ALSACE, FRANCE
AROMATIC, SWEET AROMAS, EXCELLENT WITH SEAFOOD AND SPICE (13.5 ABV)

270

SHIRAZ — PAARL, SOUTH AFRICA
SLIGHT CHOCOLATE AROMAS AND VANILLA SPICE FROM THE OAK (14.5 ABV)

280

CABERNET MERLOT — HAUT MEDOC, BORDEAUX, FRA
DRY, CLASSIC HIGH END BORDEAUX, SUBERB WITH FOOD

320

CHARDONNAY — PULIGNY MONCHACHET, BURGUNDY
WOODY AND FLOWERY NOTES, DRIED FRUITS, HONEY AND ALMONDS AROMAS

530



DRAFT LAGERS AND ALES

BEARFACE LAGER DRYGATE BREWERY, SCO (5.0ABV) 28 IBU'S, 500ML
HEAVY ON THE HOPS, LIGHT ON THE TONGUE. CLEAN AND CRISP CITRUS HINTS

LAGER 1.P.A HYBRID WILLIAMS BRO'S, SCO (4.1ABV) 35 IBU'S, 500ML
A FINE LAGER WITH THE DISCRETE BITTER FINISH OF A WELL BALANCED IPA

GWEI LO 1.P.A. GWEI LO, HONG KONG (4.8ABV) 55 IBU'S, 470ML
CITRUSY AROMAS OF TROPICAL ASIAN FRUITS AND THE FLAVOUR OF A LIGHT ALE

GWEI LO PALE ALE GWEI LO, HONG KONG (4.85BV) 55 IBU'S, 470ML
CITRUSY AROMAS OF TROPICAL ASIAN FRUITS AND THE FLAVOUR OF A LIGHT ALE

INHOUSE IPA RENAISSANCE, NEW ZEALAND (7.1ABV) 55 IBU'S, 470ML
BREWED JUST FOR US!

DRAFT CIDER

KENTISH CIDER HUSH HEATHS, ENGLAND (4.8ABV) 470ML
OFF-DRY, LIGHT AND AROMATIC CIDER FROM SOUTH ENGLAND

A BOWL OF SANGRIA WITH FRESH FRUIT AND A FANCY LADLE

BY THE GLASS \$60
YOUR CHOICE OF RED OR WHITE SANGRIA

RED SANGRIA 220
RED WINE, YUZU, BRANDY, PREMIUM GIN AND FRESH ORANGE

WHITE SANGRIA 220
WHITE WINE, YUZU, BRANDY, PREMIUM GIN AND FRESH GREEN APPLE

GUEST BEERS

CHECK OUT THE BAR FOR OUR REGULAR ROTATING OF GUEST
LAGERS, ALES, PALE ALES, INDIA PALE ALES.

ORIGINAL CASA INVENTED COCKTAILS

50 **MURT BACKLIN** 60
GIN, FRESH LEMONADE AND ELDERFLOWER

65 **PROSECAFLOWA** 70
A PLEASANTLY FRAGRANT SPARKING COCKTAIL. PROSECCO WITH ELDERFLOWER AND MINT

70 **SHAMGINZU** 80
A.K.A. FUK-ODE ACCORDING TO SOME AUSSIE – PROSECCO WITH GIN AND YUZU

70 **WRANGER** 80
SILKY SMOOTH ANTIGUAN RUM WITH HOMEMADE GINGER, TRIPLE SEC AND FRESH LIME

75 **BASILICA** 80
OUR STAPLE COCKTAIL – GIN WITH YUZU, TONIC AND FRESH BASIL

PREMIUM SPIRITS

35ML 70ML

65 **RUSSIAN VODKA** 50 70
PURE TASTING RUSSIAN VODKA

LONDON DRY GIN 50 70
MADE WITH ICELANDIC WATER AND FLORAL BOTANICALS – GREAT STRAIGHT OR WITH TONIC

ANTIGUAN AGED RUM 50 70
5 YEAR
A.K.A. RON AÑEJO – AGED IN OAK BARRELS – GREAT STRAIGHT OVER ICE OR SHOT

MALT WHISKY 60 90
12 YEAR
RECOMMENDED SERVED AT ROOM TEMPERATURE WITH A DASH OF WATER

SINGLE MALT WHISKY 70 100
10 YEAR
RECOMMENDED SERVED AT ROOM TEMPERATURE WITH A DASH OF WATER