

## HOMEMADE DIPS

SERVED WITH BREAD OR CARROT STICKS

### EGGPLANT AND CAPSICUM

SRI LANKAN DIP WITH MUSTARD SEEDS AND CURRY LEAVES (VE)

### HUMMUS

EGYPTIAN CHICKPEA AND TAHINI DIP, WITH ROASTED GARLIC (VE)

### CHEESE AND BACON

ENGLISH CHEDDAR DIP WITH ALE AND STREAKY BACON BITS

### CHORIZO AND FENNEL

CHORIZO AND FENNEL WITH RED WINE SAUCE (S)

## VEGGIE TAPAS

HEALTHY VEGGIE AND VEGAN TAPAS

### MIXED LEAF SALAD

MESCLUN SALAD WITH ONION, CUCUMBER AND TOMATO (VE)

### SAUTÉED BABY POTATOES

WITH NORWEGIAN SMOKED SALT (VE)

### SPANISH SPINACH TORTILLA

SPANISH OMELETTE W/ EGG, POTATO, SPINACH SERVED WITH RED PEPPER SALSA (V)

### MUSHROOM MEDLEY

FRIED PORTOBELLO, LING CHI AND OYSTER MUSHROOMS IN JAPANESE MISO AND TAMARI SAUCE (VE)

### KIMCHI PANCAKE

KOREAN PANCAKES W/ GINGER AND SOY SAUCE (VE)(G)

### BUFFALO CAULIFLOWER

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

### OKONOMIYAKI (O-KON-O-MI-YAKI)

MINI JAPANESE CABBAGE CAKES W/ SPICED MOLASSES AND MAYO (G)(V)

### MEDITERRANEAN VEGETABLES

MEDITERRANEAN MIXED VEGETABLES WITH FETA (V)

### BUFFALO MOZZARELLA & CHERRY TOMATOES

ITALIAN CAPRESE SALAD WITH PECAN NUTS, AND BASIL (V)(N)

## BAR SNACKS

CHILI PEANUTS ROASTED WITH RED THAI CHILLI (VE)

EDAMAME W/ HIMALAYAN PINK SALT (VE)

## SLIDERS

SMALL BITESIZE BURGERS — 3 PIECES PER PORTION

40 PULLED PORK AND SLAW 80

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

40 CORN AND LENTIL 80

THAI STYLE PATTIES WITH CURRIED YOGHURT SAUCE (V)(G)

50 SMOKED CHICKEN AND KIMCHI 80

KOREAN KIMCHI WITH SMOKED CHICKEN AND LETTUCE (G)

70 BEEF TENDERLOIN AND BOURBON ONIONS 90

ENGLISH INFLUENCED STEAK W/ BOURBON CARAMELIZED ONIONS (G)

## TAPAS

SHARABLE PARTY FOOD FOR BIG KIDS

40 CRISPY PORK BELLY 70

HONG KONG INSPIRED SOUS VIDE SUI YUK WITH APPLE & FIG SAUCE AND WATERCRESS

50 MEATBALLS 70

A SPANISH CLASSIC, PORK AND LOTUS ROOT W/ PARMESAN AND FRESH BASIL (N)(G)

60 JERK CHICKEN 70

JAMAICAN DISH, MARINATED IN THYME AND ALLSPICE WITH SUMAC MAYO

70 TUNA TARTARE 80

JAPANESE INFLUENCED WITH MANGO, TOMATO, ONION AND WASABI MAYO

70 HARISSA LAMB 90

TRADITIONAL MOROCCAN GREEN HARISSA WITH MINT YOGHURT (S)

70 SPICY PRAWNS 90

PRAWNS FRIED SPANISH STYLE WITH CHILI AND GARLIC (S)

70 SEARED TUNA 90

JAPANESE STYLE SEARED TUNA WITH WASABI MAYONNAISE AND MOROCCAN ZA'TAAR

70 CHORIZO 100

SPICY SPANISH CHORIZO WITH MILD HOMEMADE RED HARISSA (S)

80 BEEF TENDERLOIN 110

MEDIUM RARE STEAK W/ HONEY WHOLEGRAIN MUSTARD

FLASH FRIED SCALLOPS 110

JAPANESE HOKKAIDO INSPIRED DISH W/ QUINOA CUCUMBER AND GIN SAUCE

30 MARINATED OLIVES (VE) 60

30 CHEESE PLATTER (N) 220

## SPARKLING WINE

150ML / BOTTLE

PROSECCO (VENETO, ITALY)  
LIVELY, PEAR AND PEACH FLAVOURS

50 200

CREMANT (ALSACE, FRANCE)  
METHODE CHAMPENOISE — PINOT NOIR, PINOT BLANC AND CAHRDONNAY

260

## ROSE WINE

150ML / BOTTLE

PROVENCE ROSE  
CRISP AND AROMATIC, A PREMIUM ROSÉ

55 220

## WHITE WINE

150ML / BOTTLE

PINOT GRIGIO (VENETO, ITALY)  
DRY AND FRUITY (11.5 ABV)

40 160

VERDEJO (RUEDA, SPAIN)  
DRY, SMOOTH, AROMATIC (13.0 ABV)

45 180

SAUVIGNON BLANC (MARLBOROUGH, NEW ZEALAND)  
DRY, CRISP YET SMOOTH, AROMATIC. (13.5 ABV)

50 220

CHARDONNAY (BURGUNDY, FRANCE)  
CRISP, LIGHT, AROMATIC, UNWOODED CHARDONNAY (13.5 ABV)

50 220

GEWURZTRAMINER (ALSACE, FRANCE)  
OFF DRY, FULL BODIED AND UBER AROMATIC (14.2 ABV)

270

## RED WINE

150ML / BOTTLE

MONTEPULCIANO (ABRUZZO, ITALY)  
DRY, AROMATIC AND FRUITY

40 160

MERLOT CORVINA (VENETO, ITALY)  
AMARONE STYLE DRY WINE, AROMATIC, FRUITY AND SUPER SMOOTH

50 200

TEMPRANILLO (RIOJA, SPAIN)  
DRY, OAKY, SMOOTH AND FRUITY

55 220

PINOTAGE (PAARL, SOUTH AFRICA)  
DRY, VELVETY, FRUITY

55 220

PINOT NOIR (LIMARI VALLEY, CHILE)  
DRY, COOL CLIMATE, DELICATE PINOT FROM CHILE'S TOP REGION FOR WINE

60 260

SHIRAZ (MCLAREN VALE, AUSTRALIA)  
SLIGHT CHOCOLATE AROMAS AND VANILLA SPICE FROM THE OAK

60 260

CABERNET SAUVIGNON (BORDEAUX, FRANCE)  
DRY, AROMATIC AND RICH

65 280

CORKAGE PER BOTTLE 110

## DRAFT — BREWED IN HONG KONG

PALE ALE GWEI LO (4.5ABV) 38 IBU'S, 470ML

70

I.P.A. GWEI LO (4.8ABV) 42 IBU'S, 470ML

70

## DRAFT LAGER

HOUSE LAGER DRYGATE BREWERY, SCOTLAND (5.0ABV) 41 IBU'S, 500ML

50

LAGER I.P.A HYBRID WILLIAMS BRO'S, SCO (4.1ABV) 35 IBU'S, 500ML

60

## DRAFT ALES

IMPALE I.P.A. WILLIAMS BRO'S, SCOTLAND (5.6ABV) 65 IBU'S, 470ML

65

CENTENNIAL I.P.A. FOUNDERS BREW CO, USA (7.3ABV) 43 IBU'S 470ML

65

## DRAFT CIDER

KENTISH CIDER HUSH HEATHS, ENGLAND (4.5ABV) 500ML

60

\* CHECK OUR BEER BOARD INSIDE FOR GUEST BEERS \*

## ORIGINAL CASA INVENTED COCKTAILS

SANGRIA YUZU, RED WINE, BRANDY AND FRESH ORANGE JUICE

50

PROSECAFLOWA PROSECCO W/ ELDERFLOWER AND MINT

70

SHAMGINZU (A.K.A. FUK-ODE) PROSECCO W/ GIN AND YUZU

80

BASILICA GIN W/ TONIC, BASIL AND YUZU

80

WRANGERTAN ANTIGUAN RUM W/ HOMEMADE GINGER AND FRESH LIME

80



Breakfast - served between 9am - midday on weekends and bank holidays

## TEA

ENGLISH BREAKFAST TEA	20
EARL GREY	20
PEPPERMINT	20
JAPANESE GREEN TEA	20

## COFFEE

AN EXTRA SHOT OF COFFEE FOR \$5

ESPRESSO SHORT STRONG COFFEE	15
MACCHIATO SHORT, STRONG COFFEE WITH FOAMY MILK ON TOP CAFFÉ	20
AMERICANO LONG BLACK WITH A DOUBLE SHOT OF COFFEE	20
CAPPUCCINO SHOT OF ESPRESSO WITH FOAMY MILK	20
CAFFÉ LATTÉ SHOT OF ESPRESSO WITH STEAMED MILK	20
CAFFÉ MOCHA SHOT OF ESPRESSO WITH FOAMY MILK AND CHOCOLATE	25

## FRESHLY SQUEEZED JUICE

ADD A SHOT OF VODKA FOR \$20

ORANGE	40
BEETROOT—CARROT—APPLE	40
APPLE	40
CARROT—APPLE	40

## ICY DRINKS

RED ICE LEMON TEA	20
ICED COFFEE	25
FRESH LIME SODA	25
HOMEMADE COLA	30
HOMEMADE LEMONADE	30
HOMEMADE BERRY LEMONADE	30
HOMEMADE GINGER ALE	40
LEMON SLUSHY	40
BERRY SLUSHY	30

## BREAKFAST SET

SERVED WITH TEA OR COFFEE. FRESH JUICE ADD \$20

CROISSANT W/ BUTTER AND HOMEMADE JAM CRANBERRY AND APPLE OR STRAWBERRY AND VANILLA	30
AMERICAN PANCAKES WITH CHOCOLATE SAUCE OR BERRY SYRUP	50
GREEK YOGURT W/ FRESH MANGO AND MIXED BERRY TOPPED W/ GRANOLA MUESLI, AND GINGER BEETROOT SHOT ON THE SIDE	70
PULLED PORK PANCAKES WITH APPLE SLICES AND WHISKEY—MAPLE—SYRUP	85
MUSHROOM, HUMMUS AND BALSAMIC TOMATOES ON TOASTED BREAD WITH SCRAMBLED EGGS	85
SPANISH CHORIZO AND SAUTÉED POTATOES WITH SCRAMBLED EGGS	100

## BREAKFAST TAPAS

HOMEMADE JAM (VE)	10
TOASTED BREAD (VE)	10
BUTTERED PORTOBELLO MUSHROOMS (V)	40
HUMMUS DIP WITH TOASTED BREAD (VE)(G)	40
BALSAMIC CHERRY TOMATOES (VE)	40
CARROT, CUCUMBER, APPLE AND ORANGE (VE)	50
FRIED POTATOES (VE)	50
GREEK YOGURT W/ MANGO, BERRY AND GRANOLA (V)	50
SLICED CHORIZO AND SERRANO HAM	65

## SCRAMBLED EGGS

SERVED WITH TOASTED BREAD

HARISSA (CHILLI, MINT AND CORIANDER) (V)	35
HUMMUS AND MUSHROOM (V)	35
FETA AND CHORIZO	45
ITALIAN PESTO AND TOMATO (V)	50