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www.lacasitapenrith.co.uk

@ lacasitapenrith

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

PARA COMPARTIR- TO SHARE

Embutidos Board (GA)	£22.50
Jamon Serrano, cured meats with roasted figs, marinated olives, padron peppers, honey glazed chorizo and stuffed dates with grilled bread, homemade chutney	
Vegetariana (VV) (GA)	£20.50
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	

ENSALADAS

Rusa (GF)	£4.75
Diced carrot, potato with peas, flakes of tuna and boiled egg all wrapped in mayonnaise	
Mixta (V) (GF)	£5.00
Baby gem, mixed leaves with roasted beetroot, onion and peppers, helped along by cucumber, tomato and boiled egg, finished with an olive oil dressing	
Queso Azul (V) (GF)	£5.25
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	

TAPAS

Croquetas de Pollo	£7.50
Homemade chicken croquettes with piquillo pepper puree and alioli	
Calamares Fritos (GF)	£7.50
Squid rings floured to order and deep fried served with alioli	
Papas Bravas (VV) (GF)	£6.00
Deep fried potatoes drenched in a spicy tomato brava sauce	
Almejas con Chorizo (GF)	£8.50
Sea clams and chorizo steamed in white wine, finished with fish stock and fresh parsley	
Queso de Cabra (V)	£7.00
Bread crumbed goats cheese bon bons, served with roasted fresh beetroot and apple puree	
Pechuga de Cordero (GF)	£8.50
Slow roasted breast of lamb, stuffed with anchovies, saffron and chilli, braised with onion, tomato, olives and pimenton	
Gambas al Ajillo (GA)	£8.95
Shelled king prawns cooked in a cazuela with chilli, garlic and pimenton served with grilled bread	
Tortilla (V) (GF)	£6.75
Traditional potato and onion omelette, cooked to order and served with alioli	
Empanadas	£8.25
Homemade puff pastry parcels filled with diced chicken, chorizo and roasted peppers served with a chicken jus	
Bunuelos de Bacalao Caseras (GF)	£7.95
Homemade cod fritters, served with a pea puree, sliced potatoes and alioli	
Huevos Rotos (V) (GF)	£6.75
Pan fried potatoes and onions topped with a fried egg	
Torreznos con Sidra (GF)	£8.50
Roasted pork belly with braised white cabbage, morcilla, date puree and apple compote finished with a cider reduction	

PLATOS COMBINADOS - MAIN PLATES

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

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

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		25ml	50ml
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			

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 Trepat 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

Gordons 40%	
Larios - Castilla 40%	
Larios 12 - Castilla 40%	
Larios Rose - Castilla 40%	
Gin K25 - Euskadi 40%	
Gin Mare - Cataluña 40%	
Macaro Gin 9 - Cataluña 40%	
Nordes - Galicia 40%	
Xoriguer - Menorca 38%	
Alkemist Premium - Euskadi 40%	
Tanqueray Alcohol Free - Scotland 0.0%	

25ml	50ml
£4.00	£8.00
£4.00	£8.00
£5.00	£10.00
£5.00	£10.00
£5.00	£10.00
£5.00	£10.00
£5.00	£10.00
£5.00	£10.00
£6.00	£12.00
£4.00	£8.00

VODKA

Absolut 40%	
Larios - Castilla 40%	
Nordes - Galicia 40%	

25ml	50ml
£4.00	£8.00
£4.00	£8.00
£4.00	£8.00

RUM

Malibu Coconut Rum 21%	
Bacardi Carta Blanca 37.5%	
Brugal Añejo 38%	
Kraken Black Spiced 40%	
El Dorado 12 year old 40 %	
Diplomatico Reserva 40%	

25ml	50ml
£4.00	£8.00
£4.00	£8.0