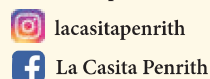




01768 868202
www.lacasitapenrith.co.uk



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) 4
Grilled bread with olive oil, garlic and fresh tomato

Aceitunas Marinadas (VV) (GF) 4
Mixed olives marinated in olive oil, chilli, garlic, pimenton and fresh herbs

Halloumi Frito (GF) 4
Halloumi fries topped with pimenton served with Tomato Chutney

Jamón Serrano (GA) 6

Boquerones en Vinagre (GA) 4
Anchovy fillets on gilled bread, marinated in olive oil and garlic

Dátiles Gabardina (GF) 4
Honey glazed dates stuffed with goats cheese, wrapped in jamon serrano

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

MC114374 for the facts drinkaware.co.uk

PARA COMPARTIR - TO SHARE

Embutidos Board (GA) 16.5
Jamón Serrano, cured meats with roasted figs, marinated olives, honey glazed chorizo and stuffed dates with grilled bread, padron peppers and homemade chutney

Vegetariana (VV)(GA) 15.5
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

ENSALADAS

Rusa 4.5
Diced carrot, potato with peas, flakes of tuna and boiled egg all wrapped in mayonnaise

Mixta (GF) 4.5
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 (GF) 5.0
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

CARNE

Croquetas de Pollo 6
Home made chicken croquettes with piquillo pepper puree and alioli

Pato con Miel (GF) 6.95
Honey roasted duck breast sliced, with figs, charred onion and candid rhubarb with chestnut puree

Pechuga de Cordero (GF) 6.75
Slow roasted breast of lamb, stuffed with anchovies, saffron and chilli, braised with onion, tomato, olives and pimenton

Pollo al Pobre (GF) 6.75
Poached boneless chicken leg stuffed with pork mince and pistachios, wrapped in jamón serrano served with braised leek, pepper puree and apricot marmalade

Torreznos con Cidra (GF) 6.75
Roasted pork belly with braised white cabbage, morcilla, date puree and apple compote finished with a cider reduction

Costillas de Res (GF) 7.25
Slow braised beef short rib with fondant potato, glazed carrot served with meat juices

Chorizo con Vino (GF) 6.95
Chorizo cooked with onions, pimenton and red wine, finished with honey

Mejillas de Buey (GF) 7.25
Slow cooked ox cheek, with a red wine rich meaty sauce, creamy mash and roasted onion

Fabada Asturiana (GF) 6.75
A rich pork stew from Asturias, with faba beans, chorizo, morcilla and slow braised pork belly

Albondigas (GF) 6.5
Home made traditional beef and pork meatballs with peas, carrots and tomato sauce

PESCADO

Calamares Fritos (GF) 6
Squid rings floured to order and deep fried served with alioli

Almejas con Chorizo (GF) 6.5
Sea clams and chorizo steamed in white wine, finished with fish stock and fresh parsley

Gambas Al Ajillo (GA) 7.25
Shelled king prawns cooked in a cazuela with chilli, garlic and pimenton served with grilled bread

Lubina Andaluza (GF) 7.25
Pan fried seabass fillet served with a chorizo, chickpea and a tomato, pimenton sauce

Bunuelos de Bacalao Caseras 6.95
Homemade cod fritters, served with a pea puree, sliced potatoes and alioli

Merluza a la Bilbaina (GF) 7.25
Poached hake in fish stock cooked with fresh asparagus, onion, peas and sea clams finished with fresh parsley

Besugo con Frijoles (GF) 7.25
Pan roasted sea bream fillet with faba bean hummus, braised fennel and parsley dressing

Pastelitos de Salmon Caseras 6.75
Home made salmon fish cakes, fried and served with a tomato, pimenton and red onion salsa

Kokotxas de Bacalao (GF) 6.75
Pan seared cod cheeks with salsa Verde and buttered saffron potatoes

Bacalao a la Flamenca (GF) 7.25
Roasted Cod Loin served with a Chorizo, Roasted Pepper and Tomato Stew.

VERDURAS

Papas Bravas (VV)(GF) 5
Deep fried potatoes drenched in a spicy tomato brava sauce

Queso de Cabra 6
Bread crumbed goats cheese bon bons, served with roasted fresh beetroot and apple purée

Tortilla (GF) 6
Traditional potato and onion omelette, cooked to order and served with alioli

Huevos Rotos (GF) 6
Pan fried potatoes and onions topped with a fried egg

Espinacas con Garbanzos (VV)(GF) 5.5
A traditional Andalusian stew of spinach, chickpeas, tomato and pimenton

Brocoli con Almendras (VV)(GF) 6
Steamed tenderstem broccoli finished with toasted almonds and truffle oil

Coliflor Asado (VV)(GF) 6.5
Roasted cauliflower with cumin and pimenton, served with chickpea hummus and a walnut salsa

Pimientos de Padron (VV)(GF) 6
Roasted peppers from Galicia, sometimes sweet, sometimes hot!

Bolas De Berenjena (VV)(GF) 6
Roasted aubergine blended with chickpeas, cumin, coriander and pimenton, rolled in polenta and oven roasted served with homemade tomato chutney

Celebrar La Seta 6
A mushroom celebration, chestnut mushroom flan topped with sautéed garlic wild mushrooms, fresh thyme, tarragon and toasted croutons

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) 12
Chicken breast, pork fillet with chorizo and morcilla

Mixta (GF) 13
Chicken breast, pork fillet, chorizo with calamares, king prawns, clams and langoustines

Marisco (GF) 15
King prawns, langoustines and calamares with clams, mussels, cod and hake

Verdura (VV) (GF) 12
Tenderstem broccoli, chickpeas and aubergine with fresh asparagus, padron peppers, faba beans and cauliflower