

Casellas

WINE – TAPAS – GRILL

Notes:

- Pan 3.50 (Daily Special Bread)

Pan de Maiz con Pimiento 4.00 (Gluten Free Corn and Capsicum Bread)

- Salsa 2.50 (Additional Sauce/Dressing/Dip)

- Available All Day : Available from 12:00 noon to 09:30 pm

- v : Vegetarian, gf : Gluten Free, pv : Pesca-Vegetarian

- s : Seafood / with Shellfish, d : with Dairy, n : with Nuts

tapas

Single Serving (Good for 1 Guest)

Aceitunas	8.00	(v, gf) black and green olives in capsicums, herbs and spices
Champiñones	9.00	(v, gf) button mushrooms in garlic, red onions and herbs
Alcachofas	9.50	(pv, gf) grilled artichokes with lemon and anchovies
Coca de Escalivada	7.50	(v, d) spanish pizza with marinated onions, eggplants, capsicums and fennel
Empanadilla de Pollo	10.00	(n) mini chicken turn over
Mejillones	9.00	(s, d) baked mussels topped with bacon, cheese and herbs
Pulpo	12.50	(s, gf) spiced pickled baby octopus
Jamon Serrano	14.00	(gf) "mountain ham" spanish cured pork
Chorizo	10.00	(gf) smoked and dried pork sausage
Croquetas	10.50	(d) croquettes of jamon, bacon and chorizo with tomato-capsicum salsa
Chicharrones	12.00	fried pork belly with pederximenez vinegar
Quezo Frito	13.50	(d) fried crumbed camembert cheese with honey-thyme dip

raciones

Sharable Serving (good for 2-4 Guests)

Calamares	15.00	(s) fried squid seasoned with herbs and spices in orange-saffron aioli
Paella Valenciana	27.50	(gf, s) national rice dish with seafood, pork, chicken and vegetables
Albondigas	18.50	beef meatballs with spicy tomato sauce
Gambas en Ajo	19.50	(gf, s, d) sauteed prawns in garlic-chilli beurre blanc
Patatas Bravas	15.00	(gf, d) fried potatoes in spicy tomato sauce with bacon, chorizo, capsicums, cheese and onions
Tortilla de Verduras	23.00	(v, gf) all-vegetable omelet served with tomato-capsicum salsa and orange-saffron aioli
Chorizo a la Plancha	18.00	grilled pork sausages served with sauteed onions
Pollo Asado	24.00	char-grilled chicken maryland in barbeque marinade served with spanish vinegar and sauteed vegetables
Cordero a la Parilla	26.00	(gf, d) char-grilled spiced lamb backstrap served with roasted capsicums, onion relish and mint-yoghurt dip
Adobo	25.00	(gf) stewed pork and button mushrooms in garlic, vinegar and spices
Amanida	23.50	(gf, s) arrange salad of spanish cured meats, seafood and vegetables
Escabeche	24.50	(gf, s) fried then simmered barramundi cutlets and spanish vegetables in lemon-saffron broth

postre

Spanish Desserts (Good for 1 Guest)

Churros	13.00	(d) fried doughnuts with cinnamon sugar and chocolate ganache
Ensaïmada	12.00	(d) yeast leavened cake topped with grated cheese and buttercream frosting
Flan de Naranja	14.00	(d, gf) orange flavoured spanish crème caramel
Dolce de Leche	18.00	(d) caramel, orange custard, saffron buttercream, meringue disk & vanilla sponge

sangria

Sangria is a refreshing wine based punch originating in Portugal and Spain that has become synonymous with relaxation around the world. An immensely popular drink among with both locals and tourists at bars, pubs and restaurants in Southern Spain and goes hand in hand with Tapas. Usually made with wine, brandy, fresh citrus fruit and spice, it is topped up with lemonade, soda or served straight and is perfect for that social gathering, party or whilst enjoying that perfect sunset!

At Casellas our team of mixologists have concocted the perfect balance of flavours resulting in a refreshingly fruit driven white and red wine sangria for your enjoyment....

Red Wine Sangria

1lt Pitcher 20.00

1/2lt Pitcher 10.00

White Wine Sangria

1lt Pitcher 20.00

1/2lt Pitcher 10.00

sherry

Along with Champagne, Sherry is considered one of the most sophisticated aperitifs. But sherry is much more, when the imagination is let loose it can be paired with a plethora of fantastic food matches... Served chilled or room temperature on its own to start or finish an evening either way, sherry is the perfect accompaniment.

Dryer Style: (Both from Jerez, Spain)

Lustau "Amontillado" Dry Sherry

9.00 / glass

Lustau Solera Reserva "Papirusa" Light Manzanilla

9.00 / glass

Sweeter Style: (Both from Jerez, Spain)

Valedispino "Yellow Label"

9.50 / glass

Pedro Ximenez "El Candado"

12.00 / glass



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