

# Casellas

## **TAPAS MENU**





**aceitunas** 8.00<sup>v, gf</sup>

marinated olives (chilled or warm)

**setas y alcachofas** 9.00<sup>v, gf</sup>

roasted mushrooms, artichokes (chilled or warm)

**pulpo** 12.50<sup>gf</sup>

pickled octopus (chilled or warm)

**jamon serrano** 14.00<sup>gf</sup>

air dried spanish ham

**chorizo** 10.00<sup>gf</sup>

dried spanish sausage (chilled or warm)

**croquetas** 10.50<sup>d</sup>

jamon-chorizo-cheese croquettes, orange-saffron aioli, salsa

**chicharrones** 12.00<sup>gf</sup>

crispy-fried pork morsels, pedro ximenez vinegar

**quezo frito** 13.50<sup>d</sup>

fried camembert cheese, honey-thyme

**calamares** 11.50<sup>cgf</sup>

fried squid rings, orange-saffron aioli

**albondigas** 12.50

beef meatballs, spanish tomato sauce

**gambas en ajo** 14.50<sup>d, gf</sup>

sauteed garlic-chili prawns

**pollo asado y escalivada** 17.50

bbq chicken, roasted vegetables, garlic cream, salsa

**ostras** 23.00

half dozen oysters (natural / baked<sup>d</sup>)

natural: with lemon sorbet

baked: with bravas, bacon, cheese

**paella valenciana** 25.00<sup>gf</sup>

spanish rice, seafood, chicken, pork, chorizo, melange of vegetables

**churros** 13.00<sup>d</sup>

spanish doughnuts, chocolate ganache

## sides

spanish salt bread 1.00/pc

gluten free sourdough bread roll 2.00/pc<sup>gf</sup>

beer battered chips 6.00 / 10.00 apple-curry dip

garden fresh salad 7.50 / 12.50<sup>gf</sup> citrus vinaigrette

quinoa salad 15.00<sup>gf, n</sup>

fried chat potatoes 12.00 paella dust seasoning<sup>gf, d</sup>

grilled herb garlic bread 5.00<sup>d</sup>