

# MENU

Please make your waiter aware if you have any allergies.

### Set Lunch – 2 Courses 17.95

(Only Saturday and Sunday 1pm-3pm)

### Set Dinner – 3 Courses 23.50

(Only Monday To Thursday)

### **STARTERS**

- V GARLIC MUSHROOMS
- V TOMATO BRUSCHETTA
- MEATBALLS
- SOUP OF THE DAY
- V GARLIC BREAD
- CHICKEN WINGS
- CHICKEN GOUJONS
- DEEP FRIED CALAMARIES
- SARDINES

### MAINS

- 70Z RUMP STEAK
- FILLET MEDALLIONS IN PEPPER SAUCE (EXTRA 2.95)
- CHICKEN IN PEPPER SAUCE
- LAMB CHOPS
- SEABASS FILLET
- V PENNE ARABBIATA
- SPAGHETTI BOLOGNESE
- VEG CANNELLONI
- V MARGHERITA PIZZA

#### DESSERTS

- CHOCOLATE CAKE
- PANNA COTTA
- COFFEE
- TIRAMISU

# **SPANISH STARTERS**

Albondigas – Meat Balls Beef and Pork Meatballs served in tomato sauce with parmesan cheese and slice of toasted be	<b>8.25</b> read.
Alitas de pollo – Chicken wings Chicken wings marinated in honey, white wine, chillies, garlic, mixed herbs and spices. Served plate.	<b>7.75</b> on a sizzling
Camarones Al Ajillo - Garlic Prawns Prawns cooked in garlic, parsley, paprika, tomato sauce and brandy. Served with slice of toast	<b>8.55</b> ed bread.
Chorizo al Vino Spanish Chorizo cooked in red wine and served in honey and soya sauce, served with slice of t	<b>7.95</b> coasted bread.
<b>Cocktail of Camarones – Prawn cocktail</b> Prawns served on mixed salad and dressed with Marie Rose sauce, served cold.	8.75
<b>Costillas de Cerdo - Spare Ribs</b> Ribs marinated in soya sauce, white wine, bbq sauce, honey, mixed herbs and spices. Served of plate with homemade sauce.	<b>8.75</b> on a sizzling
Croquetas - Croquettes Home-made chicken and chorizo croquettes served with garlic mayonnaise.	8.25
Deep fried Calamaries Crispy deep fried calamaries served with garlic mayonnaise.	7.75
Mejillones En Ajo - Garlic Moussels Mussels cooked in garlic, white wine, tomato sauce and parsley. Served with slice of toasted b	<b>8.55</b> pread.
Pan Fried Scallops Scallops pan fried with butter. Sat on apple puree with pancetta and garnish.	12.95
Pinchos de Pollo – Chicken Skewers Diced chicken marinated with lemon, white wine, herbs and spices. Served with garlic mayonr	<b>8.65</b> naise.
Pollo Empanizado – Chicken Goujons Crispy fillets of chicken breast served with garlic mayonnaise.	7.75
Sardines Grilled sardines served on sizzling plate with lemon and herbs sauce.	7.85
Whitebait Deepfried Whitebait served with garlic mayonnaise.	7.75
<b>Mixed Plater of Ham and Chorizo</b> Selection of Spanish ham and chorizo with olives and garlic bread for two to share.	14.95

# **ITALIAN STARTERS**

V Creamy Garlic Mushrooms	7.25
Chopped mushrooms in creamy garlic sauce served with cheese and homemade crout	ons.
Arancini Balls	7.85
Balls of rice stuffed with meat, tomatoes and mozzarella.	
Breadcrumbed and deep fried, served with spicy tomato sauce.	
V Bruschetta Veg	6.95
Chopped tomatoes with basil, parsley, olive oil and garlic served on toasted bread.	
(Add Slice of Parma ham for 0.75)	
V Insalata Caprese	8.30
Beef tomatoes, mozzarella and fresh basil, dressed with basil oil.	
V Mozzarella a la Cavaliere	7.70
Breadcrumbed deep fried mozzarella served on toast with caramelised onions.	
Pate	7.70
Duck liver and pork pate served with toasted bread and salad garnish.	
V Ravioli	7.75
Ravioli pasta parcels filled with spinach and ricotta. Pan fried with garlic butter, salt ar	d pepper.
Soup of the Day	6.50

Soup of the Day

Home-made soup (ask for today's special)

# **SPANISH MAINS**

#### Dishes are served with Salad.

#### Choose between Salted Potatoes with spicy Mojo Canario sauce or Chips.

<b>Chicken in Pepper Sauce</b> Butterfly chicken breast served with pepper sauce.	17.75
Gambas Al Ajo – Garlic King Prawns King Prawns cooked with garlic, butter, white wine and parsley.	24.95
V Pimientos Rellenos – Stuffed peppers Peppers stuffed with mix of vegetables, tomato sauce and cheese.	12.95
Lubina En Sal – Seabass In Rocksalt Whole Seabass baked in Rocksalt (600-800g). Served at the table.	25.75
Monkfish La Casona Cooked with Paprika, garlic, tomato sauce and white wine.	19.75
Pollo al Ajo - Garlic Chicken Butterfly chicken breast served with creamy garlic sauce	16.95
Paleta De Cordero Slow Cooked Lamb Shank served with lamb sauce.	22.95
Pato a'La Espanola - Duck Sliced breast of duck served with creamy garlic sauce and fresh rosemary.	19.95
Ropa Vieja Shredded tender beef cooked in red wine, garlic, paprika, onions and peppers.	17.95
Salmon Fillet Sprinkled with breadcrumbs and herbs.	18.95
Seabass Fish Fillets Fillets of Seabass served with garlic butter sauce and baby prawns.	21.75

**TO SHARE** 

# Seafood Platter for 2 36.95 Mussels, Sardines, Salmon, Seabass Fillets, Calamaries, Deep fried Monkfish, Whitebait and Tiger Prawns.

33.95

#### Spanish Paella for 2

Choose Between Meat or Seafood:

- Seafood: Tiger Prawns, calamaries, mussels, cockles, octopus and prawns.
- Meat: Chicken, pancetta, beef strips, chorizo and chicken wings

#### GRILL

#### Choose between Salted Potatoes with a Mojo Canario Sauce or Chips.

Fillet Medallions in pepper sauce	28.20	Ribeye Steak 12oz	27.60
Filete De Carne – Fillet Steak 7oz	26.50	La Casona Steak – Rump Steak 16oz	25.95
Sirloin Steak 10oz	23.95	T-Bone Steak 16oz	28.95
Mixto Di Carne 26.95 1/2 chicken breast, chorizo, chicken wings, lamb		Lamb Chops Tomahawk Steak 20oz	17.15 32.95
chop, spare ribs and 7oz rump steak		Grilled Seabass (600-800g)	23.95

# **ITALIAN MAINS**

#### 30% discount for kids portions of all pasta and pizza dishes

PASTAS	
V Spaghetti Napolitano Made with tomato sauce.	11.65
Spaghetti Bolognese Made with minced pork and beef, tomatoes, carrots, celery and onions.	12.85
Spaghetti Carbonara Made with eggs, black pepper and pancetta. (Add cream option available)	12.95
Lasagne Made with onions, minced beef and pork, carrots, celery, tomatoes, béchamel and mozzarella cheese.	14.55
Pesto penne Made with pesto, cream, white wine and pine nuts.	12.95
Pollo Penne Made with chicken, cream, garlic, peppers, onions, mushrooms and white wine.	13.95
V Penne Arrabbiata Made with tomatoes, garlic, fresh chillies and chilli sauce.	12.85
Spaghetti a'La Bormio Made with tomato sauce and meat balls.	13.95
Penne Mediterraneo Made with calamaries, mussels, prawns, octopus, cockles, tiger prawn, tomatoes and white wine.	17.95
Risotto di Mare Made with rice, leeks, onions, mussels, prawns, calamaries, tiger prawn, octopus, cockles and white wi	<b>17.95</b> ne.
Risotto a'La Casona Made with rice, leeks, onions, chicken, chorizo, pancetta, beef and white wine.	16.95
V Cannelloni Veg Cannelloni pasta filled with spinach, ricotta cheese, garlic and onions. Covered with bechamel sauce ar	12.25 nd cheese
PIZZAS	
V Pizza Margherita Tomato base, mozzarella	11.95
Pizza Ham Tomato base, mozarella and ham	12.65
Pizza Ham and Mushrooms Tomato base, mozarella, ham and mushrooms	12.85
Pizza Hawaian Tomato base, mozzarella, ham and pineapple	13.15
Pizza Pepperoni Tomato base, mozzarella and pepperoni	12.95
<b>Pizza Quattro Stagioni</b> A classic meat lovers pizza! Tomato base with mixture of pepperoni, chicken, pancetta, ham and mozzarella	16.75
V Pizza Vegetarian Tomato base, mushrooms, red onion, peppers, olives, cherry tomatoes and mozzarella	12.75
Pizza al'a Barbacoa Barbecue base, chicken, pancetta and mozarella	13.25

Add extra toppings for 2.00 each.

## **SIDE ORDERS**

FRENCH BREAD	2.85	PEPPER SAUCE	2.85
OLIVES MARINATED	4. <mark>9</mark> 5	GORGONZOLA SAUCE	2.85
CHIPS	3.75	AIOLI	2.00
ONION RINGS	4.95	MOJO CANARIO	2.00
SALTED POTATOES	3.85	GARLIC BREAD	3.50
SIDE SALAD	3.75	(ADD CHEESE FOR 0.75)	
VEGETABLES	3.95	PIZZA GARLIC BREAD (ADD CHEESE FOR 2)	4.50
SAUTEE GARLIC MUSHROOMS	3.35		

### DESSERTS

Cheesecake	6.50
Tiramisu	6.50
Panna Cotta	6.50
Chocolate Cake	6.50
Profiteroles	6.50
Flute al Limoncello	8.25
Trio of Ice Cream	6.95
(Vanilla, Strawberry, Chocolate)	

Add an Ice Cream scoop for 2.85