# CASA

Enjoy great homemade Mediterranean-inspired dishes cooked using the freshest locally sourced ingredients from a menu carefully created by our head chef with over 10 years' experience.

website: www.casabrighouse.com | email: info@casabrighouse.com | tel: 01484 401717

## SMALL PLATES

To enjoy as a starter or to share with the table.

**Baked Queenie Scallops** (gf) 11.00
Topped with caramelised manchego cheese and wholegrain mustard.

**Garlic, Parsley & Lemon Prawns** (gfa) 9.50
King prawns served sizzling in garlic butter with fresh parsley and lemon, served with charred homemade bread.

**Chorizo & Hot Honey** (gf) 9.00
Sizzling slices of Spanish chorizo drizzled with sweet and spicy hot honey, with fresh herbs for the perfect balance of smoky, savoury and sweet.

**Duck Liver Pâté** (gfa) 10.00
Smooth, rich duck liver pâté served with toasted artisan bread, balsamic onion chutney and fresh herbs.

**Halloumi Fries** (v) 8.00
Golden halloumi fries with a salty, gooey centre, served with our homemade sweet chilli jam.

**Crispy Pork Belly** 9.50
Slow-cooked pork belly coated in panko breadcrumbs, served with a smoky harissa mayo, crispy onions and fresh chilli.

**Mini Lamb Kofta** (gf) 9.50
Seasoned lamb koftas served with creamy tzatziki and a crisp salad.

**Gambas Pil Pil** (gfa) 9.50
King prawns served sizzling in our chef's speciality seasoned olive oil, served with charred homemade bread.

**Truffle Garlic Mushrooms** (v) 8.00
Sautéed mushrooms tossed in rich garlic butter, finished with truffle oil and fresh herbs, served with homemade toasted ciabatta.

**Homemade Mozzarella Sticks** (v) 8.00
Golden, crispy mozzarella sticks with a gooey centre, served with a chilli marinara dipping sauce.

**Soup Of The Day** (v)(gfa) 7.00
A bowl of our homemade soup of the day, packed with seasonal flavours and served with homemade loaf.

**Garlic & Parsley Dough Balls** (v) 8.00
Six fluffy wood-fired dough balls, generously brushed with garlic and parsley butter.

## MADE TO SHARE

**Sharing Board** 16.00
A selection of home-baked artisan breads, marinated olives, cured meats and premium cheeses.

**Share & Tear Flat Bread** (v) 15.00
Warm, freshly baked flat bread with four delicious flavours to share: Garlic & Cheese | Tomato & Rosemary | Chilli & Cheese | Pesto & Cheese.

**Baked Goat's Cheese Sharer** (v) 15.00
Baked goats cheese drizzled with honey, with balsamic-roasted nuts and a fresh side salad.

**Garlic & Parsley Dough Balls** (v) 14.00
Ten fluffy wood-fired dough balls, generously brushed with garlic and parsley butter.

## HOMEMADE STONE-BAKED PIZZAS

Hand-stretched dough topped with our signature marinara sauce, quality ingredients and plenty of mozzarella, then stone-baked to perfection for a crisp, golden crust and a deliciously light, fluffy centre.

**Prosciutto Di Bosco** (gfa) 16.00
Prosciutto and wild mushrooms.

**The Meat Feast** (gfa) 17.00
Chicken, pepperoni, ham and spicy beef.

**Dolce Capra** (v) 16.00
White sauce base, goat's cheese, caramelised onions.

**The Fire Bird** (gfa) 17.00
Spicy chicken, roquito peppers and garlic butter.

**Classic Pepperoni** (gfa) 15.00
Homemade marinara, mozzarella and pepperoni.

**Spicy Luau** (gfa) 16.00
Pepperoni, ham, chilli, pineapple and onions.

**The Diablo** (gfa) 17.00
Spicy chicken, spicy beef, onions and jalapeños.

**Mediterranean Vegetable** (v)(vea)(gfa) 15.00
A selection of roasted Mediterranean vegetables.

**Classic Margherita** (v)(vea)(gfa) 13.00
Homemade marinara, mozzarella and basil.

### EXTRA TOPPINGS

Chillies | Jalapeños | Peppers | Onions | Mozzarella 1.50

Spicy Chicken | Spicy Beef | Pepperoni | Goat's Cheese 2.00

### HOMEMADE DIPPING POTS (2.00)

Hot Honey | Garlic & Herb | Aioli | Chilli Marinara

## PASTAS & RISOTTOS

### Spicy Sausage Rigatoni (gfa) — 17.00
Rigatoni tossed with spicy Italian sausage and a creamy roasted red pepper sauce, with fresh herbs and parmesan.

### Chicken & Pesto Rigatoni (gfa) — 16.00
Tender chicken and rigatoni pasta tossed through a creamy basil pesto sauce, with fresh herbs and parmesan.

### Slow-Braised Beef Shin Ragù (gfa) — 17.00
Tender beef shin slow-braised in a rich ragù and tossed through rigatoni with fresh herbs and parmesan.

### 'Nduja & Chicken Vodka Pasta Gratin — 17.00
Chicken and spicy 'nduja tossed through pasta and a vodka sauce, baked with chorizo, parmesan and parsley.

### Lasagne — 16.00
Beef ragù, pasta and béchamel layered with melted cheese, served with a dressed salad and fresh herbs.

### Penne Arrabbiata (v)(vea)(gfa) — 15.00
Penne pasta tossed in a rich and spicy tomato sauce with garlic and chilli, with fresh basil and parmesan.

### Chicken & Chorizo Penne Pasta (gfa) — 17.00
Chicken and chorizo tossed through garlic cream sauce and penne pasta with fresh herbs and parmesan.

### Spaghetti Bolognese (gfa) — 15.00
Spaghetti tossed through a rich, slow-cooked beef ragù, with tomato, herbs and parmesan.

### Smoked Salmon Linguine (gfa) — 19.00
Linguine tossed with smoked salmon, tomatoes and a silky cream and dill sauce, with fresh herbs and parmesan.

### Casa's Seafood Linguine (gfa) — 19.00
A fresh seafood selection tossed with linguine and a garlic, chilli and cream sauce, with fresh parsley and lemon.

### Chicken & Mushroom Risotto (gf) — 16.00
Creamy Italian risotto with tender chicken and sautéed mushrooms, with garlic, fresh herbs and parmesan.

### Mediterranean Vegetable Risotto (v)(vea) — 15.00
Creamy risotto with roasted Mediterranean vegetables, garlic and fresh herbs, with parmesan and olive oil.

## SIGNATURE MAINS

### Lamb Moussaka — 22.00
Lamb, aubergine and tomato sauce layered with creamy béchamel, served with a dressed salad and warm ciabatta.

### Chicken Cacciatore (gfa) — 18.00
Slow-cooked chicken supreme, olives, mushrooms and roasted peppers in a tomato ragù, served with warm flat bread and crispy rosemary potatoes.

### Chicken Parmigiana — 17.00
Crispy breaded chicken breast with melted cheese and a spicy tomato ragù linguine, with fresh herbs and parmesan.

### Moroccan Chickpea Curry (ve) — 17.00
Slow-cooked chickpeas and Moroccan-spiced tomato sauce served with a warm hand-stretched flat bread.

### Beef Estofado (gf) — 22.00
Slow-cooked beef in a rich, flavoursome sauce, served with buttery mash and crispy leeks.

### Harissa Chicken Kebab (gfa) — 18.00
Moroccan chilli paste marinated chicken skewers, grilled and served on a flat bread with tzatziki and harissa mayo.

### Pan-Seared Sea Bream (gf) — 22.00
Pan-seared sea bream fillet with a smoky romesco sauce and grilled samphire, with fresh herbs and lemon.

### Grilled Swordfish (gf) — 25.00
Grilled swordfish fillet with a lemon, butter and caper sauce, crushed new potatoes and crispy leeks.

## STEAKS

All steaks are served with chunky chips, roasted tomato and roasted mushroom, cooked at your table on a black rock, or char-grilled.

8oz Sirloin (gf) 26.00 | 8oz Ribeye (gf) 28.00 | 8oz Fillet (gf) 34.00

### Chateaubriand (for 2 people) (gfa) — 75.00
Large fillet of tenderloin for two people to share, served with chunky chips, roasted tomato, roasted mushroom, onion rings and two sauces.

**Steak Sauces & Extras** (3.00): Peppercorn Sauce (gf) | Blue Cheese Sauce (gf) | Garlic & Herb Butter | Onion Rings | Seasonal Greens

## BURGERS

All burgers are served in a toasted brioche bun with lettuce and tomato, and served with fries and house slaw.

### Casa's Smashed Burger (gfa) — 16.00
6oz smashed beef patty with cheddar, crispy bacon and house burger sauce.

### Goat's Cheese & Caramelised Onion Burger (gfa) — 18.00
6oz smashed beef patty with goat's cheese and caramelised onions.

### Spicy Buttermilk Chicken Burger — 17.00
Crispy buttermilk-marinated chicken fillet with spicy chilli, bacon jam and mayo.

Add an extra Beef Patty (3.00)
Add an extra Chicken Fillet (4.00)
Add Onion Rings (2.00)

## SIDES (5.00)

Crispy New Potatoes | Chef's Seasonal Greens | Truffle & Parmesan Fries | Garlic Butter Fries | Chunky Chips | Onion Rings

## DIETARY INFORMATION

*(v) Suitable for a vegetarian diet.*
*(ve) Suitable for a vegan diet.*
*(gf) Made without gluten.*

*(vea) Vegan alternative is available on request.*
*(gfa) Gluten-free options are available on request.*

*Some dishes can be made without parmesan.*

*Please inform a member of our team of any allergies or dietary requirements before ordering - although we try our best to accommodate dietary restrictions, all of our dishes are made in a kitchen where allergens are present.*

---

CASA

Thank you for dining at Casa, we hope you enjoyed your time with us.
We would love to hear about your experience in a review.

# CASA

RESTAURANT | BAR | HOTEL | EVENTS

MAIN MENU