Casa Bites
Spanish Kitchen

Mains


Seafood Paella ★ $19


Chicken Paella ★ $18


Noodle Seafood $19


Seafood Aglio Olio ★ $19


Mushroom Stroganoff ★ $17


Cold Cuts Cold Pasta $19


Baked Chicken with Fries $19


Pasta Soup with Pork Meatballs $12

Tapas


Tomato Toasts ★ $10


Jamon Iberico Joselito Toasts ★ $12


Anchovy Toasts $14


Cold Cut Cheese Toasts $16


Fig Jamon Cheese Toasts $16


Spanish Omelette $12


Patatas Bravas $12


Eggplant with honey ★ $12


Pulpo a la Gallega (Octopus Galician-style) ★ $32


Gambas al Ajillo (Garlic Prawns) ★ $24


Octopus & Prawn Brochetas ★ $26


Calamari $14


Casa Beef Brochetas $22


Chicken Bites ★ $12


Croquettes $12


Pork Meatballs 6pcs ★ $12


More in QR menu

Platters


Casa Pincho Board ★ $28


Casa Montaditos Board $32


Cheese Platter $28


Jamon Iberico Joselito Platter ★ $29


Roast Beef Platter Coming Soon


Iberico Cold Cuts Platter ★ $36


Casa Charcuterie Board $46


Mini Charcuterie Topper from $18

Desserts


Sliced Cheesecake w Berry sauce $7


Basque Cheesecake $8 (2 for $15)


San Sebastian Cheesecake ★ $12


Berry Crown Cheesecake ★ $15


Churros 3pc/5pc/8pc $7/$11/$16


Clasico Churroholic ★ $12


Fusion Frutal Churroholic $15

Gelato $5/$9

Nutty Affogato ★ $12

Mocktail/Cocktail

Pina Colada, Mojito, Sangria ★ Pink Grapefruit, Casa Sunrise, ★ $9/$18

Casa Sundown Tequila ★ $19

Gin Tonic $19

Creamy WaterMelon Tequila $16

Bailey's Affogato $16

Wine/Beer

Wine Bottled/glasses from $15 (see Wine List)

Beer from $9 Happy Hour (4-8pm)

Beverages

Avo Milk / AvoMelon Smoothie from $12

Salted Caramel Latte ★ $8

Casa Floats from $7.5

More in QR menu

Chef Eduard's Recommendations ★ All-Time Favourites Vegetarian (may include egg, onion, garlic) Contains Pork

Images are for illustration only
All prices are NETT, no service charge and GST