

M E N U



KITCHEN & BAR

to nibble

Artisan Rosemary & Sea Salt Focaccia Bread 🌿	5.25
Olive oil, balsamic vinegar (V,W,SD)	
Sweet & Spiced Mixed Nuts	5.00
(V,PN,H,A,CN)	
Marinated Olives 🌿 (V)	4.00

to share

Antipasto Platter	26.00
Prosciutto, salami Napoli, salami Milano, feta, mozzarella, houmous, Padrón peppers, vine tomatoes, artichoke, garlic ciabatta (W,R,D,SE)	
Stone Baked Scrocchiarella with Garlic (V,W)	14.00
Add mozzarella cheese (V,D)	2.00

SALADS

Quinoa Salad with Andalucian Style Chicken	11.50
Chickpeas, cucumber, cherry tomatoes, coriander, raisins, pine nuts, chilli honey dressing (SD)	
Casa Salad	10.00
Orzo, rocket, olives, capers, red onion, cherry tomatoes, feta, Italian dressing (V,D,W,SD,MU)	
Caprese Salad	9.00
Plum tomatoes, mozzarella, basil pesto, balsamic pearls (V,D,SD)	
Add to your salad:	
King Prawns (Cr) 7.50	Half an Avocado 🌿 (V) 2.50
Prosciutto 5.00	

STARTERS

Mediterranean Crab Cakes	13.50
Avocado and sweetcorn salsa, tomato vinaigrette (CR,W,E,SD,MU)	
Lemon & Garlic King Prawn Skewers	11.50
Mixed baby leaves salad, lemon and coriander dressing (CR,SD)	
Rioj Chorizo & Manchego Croquettes	9.00
Smoked paprika aioli, chorizo crisp (W,D,E)	
Fried Calamari with Spanish Paprika	8.00
Parsley and lemon, Mojo Rojo mayonnaise (M,SD)	
Spanish Meatballs Albondigas	8.00
Tomato and saffron sauce, Gran Levante cheese, toasted almonds, grilled sourdough (W,B,A,D,SD)	
Smoked Aubergine Bruschetta 🌿	7.50
Roasted red peppers, tomato and mint salsa, balsamic glaze (V,W,B,SD)	

sourdough stone-baked pizza

Crudo	19.50
Tomato sauce, mozzarella, prosciutto, rocket, herb oil, Gran Levante cheese shavings (W,D)	
Piccante	19.00
Tomato sauce, mozzarella, pepperoni, Nduja, peppers, hot honey (W,D,SD)	
Quattro Formaggi	19.00
Tomato sauce, mozzarella, Gran Levante, Welsh Perl Las, goat's cheese (V,W,D)	
Greca	18.00
Tomato sauce, mozzarella, feta, red onion, peppers, olives, oregano, olive oil (V,W,D)	
Verdure 🌿	18.00
Tomato sauce, Applewood smoked plant-based cheese, Mediterranean vegetables, artichokes (V,W)	

MAINS

British Sirloin Steak 8oz 35.00

Vine tomatoes, Padrón peppers and Portobello mushroom, served with house fries

Paella

For One 24.00 | For Two 45.00

Classic Spanish rice dish with saffron, peas, green beans, chicken, chorizo and seafood (CR,M,SD)

Mediterranean Herb Crusted

Lamb Chops 26.00

Rosemary and sea salt new potatoes, vine tomatoes, broccolini, smoked carrot purée, red wine jus (D,SD)

Souvlaki 22.00

Greek marinated pork with pitta bread, tzatziki, onion and tomato salad, served with house fries (D,W,SD)

Lemon & Dill Salmon 22.00

Quinoa, asparagus, pickled fennel, fried capers, romesco sauce (F,A,SD)

Pan Fried Sea Bass 22.00

Sicilian caponata, Nduja, patatas bravas (F,C,SD)

Chicken Saltimbocca 22.00

British chicken breast with prosciutto and fresh sage, Gran Levante cheese, asparagus, orzo and rocket (D,W)

Casa Smash Burger 20.00

Chuck steak beef burger on a ciabatta bun, topped with truffle mayonnaise, rocket, sundried tomatoes, Gran Levante cheese, served with house fries and slaw (W,D,SD)

Halloumi Burger 19.00

Halloumi in panko crumbs on a ciabatta bun, topped with smoked paprika aioli, rocket, Portobello mushroom and roasted red peppers, served with house fries and slaw (V,W,D,E,SD)

Spaghetti 20.00

Tomato sauce with sundried tomatoes, plant-based meatballs and plant-based cheese (V,W,S,SD)

Tomato & Mediterranean Vegetable Risotto 18.00

Tomato sauce, plant-based cheese, fresh basil (V,SD)

Add

King Prawns (Cr) 7.50 Half an Avocado (V) 2.50

Prosciutto 5.00

sides

Crispy Halloumi Bites 5.50

with Hot Honey (V,D,SD)

Buttered Broccolini with Gran

Levante Cheese (V,D) 5.50

Patatas Bravas (V,SD) 4.50

Grilled Padrón Peppers (V) 4.50

House Fries (V) 4.50

Mixed Salad with Italian

Dressing (V,SD,MU) 4.50

Lemon & Herb Quinoa (V) 4.00

Peppercorn Sauce (D,SD) 4.00

desserts

Tiramisu 8.50

Not just any tiramisu! Mascarpone cream, coffee, lady fingers and brandy (V,D,W,E,SD)

Sicilian Lemon Tart 8.50

Coconut cream, berry compote (V,W,D,E,S,SD)

Crema Catalana 7.50

Salted caramel ice cream, fresh raspberries (V,D,E,S)

Strawberry Mille Feuille 7.50

Strawberry ice cream, white chocolate soil (V,D,E,W,S)

Chocolate Panna Cotta 7.50

Plant-based whipped cream, dark chocolate pencil (V,S)

Affogato 6.50

Vanilla ice cream, Disaronno, espresso (V)

Ice Cream & Sorbet

A selection of Mario's ice cream and sorbets

Choose from:

Chocolate (V,D,S), raspberry ripple (V,D), pistachio (V,D,PS), dairy free vanilla (V), dairy free strawberry (V), dairy free salted caramel (V,S), strawberry sorbet (V), lemon sorbet (V), coconut sorbet (V)

2 Scoops 4.95

3 Scoops 6.95

A discretionary 10% service charge will be added to your bill.

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat | **Nut (Tree Nut) Allergy:** (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts | **Other Allergy:** (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide | **Lifestyle:** (V) Plant-based, (V) Vegetarian



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