

Value Menu

2 courses for only 19.95€

Starters

- Zuppa della casa:** soup of the day served with garlic bread. (9)
- Bruschetta rossa:** garlic bread topped with fresh diced tomatoes, fresh basil and olive oil. (1-2-7-11)
- Swiss salad:** mixed salad garnished with bacon and crispy crouton topped with fresh blue cheese . (7)
- Mexican salad:** lettuce, tomatoes mixer peppers, sweet corn, avocado, onions with mexican dressing.
- Calamari fritti ai sette sapori:** seven herb crisp and tender squid with a delicate garlic ai oli. (1-5-7)
- Goats cheese :** with mango culi and flake chilli.
- Chicken skewers:** served on salad and sweet chilli sauce. (7-11)
- Chicken wings:** served with sesame and chilli. (7-11-12)
- Mussels mariniere:** Steamed mussels with white wine , shallots, garlic,thyme and cream. (4-6-14)
- Bouzroug:** mussels cooked in Moroccan charmoula and tomato sauces. (6)

MAINS COURSES

- Penne alla siciliana:** penne with peppers, mushrooms, garlic, aubergine ,courgette, chili ,tomato sauce and cream. (4-7)
- Penne al funghi:** fresh mushrooms sauteed in white wine and cream sauce, with fresh garlic. (4-7)
- Penne al polo funghi:** A delicious combination of chicken and mushroom sautéed in white wine and cream sauce with fresh garlic . (4-7)
- Spaghetti alla carbonare:** smoked pancetta, egg, in a rich creamy sauce,finished with parmesan cheese
- Meat balls:** meat ball cooked in tomato sauce and served with spaghetti pasta. (1-7)

Linguine ai fritti di mari: linguine pasta with mixed seafood, a touch of peanut grigio, fresh tomato sauce and chili. (1-6-7-8)

pollo alla martini: tender chicken breast, pan friend in butter with parmesan cheese with dry martini , mushroom and creamy sauce (1-4-14)

Sirloin steak: served with choice of garlic butter, green pepper sauce, wholegrain mustard mushroom or red wine juice.

Pan-fried cod: with lemon shrimps butter sauce. (5-8)

Pan-fried salmon: Salmon fillet grilled served with red wine Shallotte butter sauce. (8-14)

Meat and Fish served with a choice of salad creamy mash or rosemary and garlic roasted new potatoes, chips or vegetables .

Chicken fajitas:

Marinated strips of chicken with peppers, onion and spices sizzling hot with soured cream, salsa and (1)

Vegetable fajitas:

Create your own sizzling Mexican dish with flour tortillas, soured cream and salsa, pan-fried julienne of courgettes, aubergines, mushrooms, peppers, garlic, onions cooked in spicy tomato based Mexican (1)

Choice of tortilla or rice

Vegetable tagine : seven vegetables with java beans

Ghalemi(lamb shank) tagine: tender lamb shank with prunes, apricots almonds in a intensely flavored sauce, garnish with sesame seeds. (3-12)

Tagine kofta (Meat balls): spicy meat balls in tomato sauce and eggs. (1-7)

Chicken kitbane: chicken marinated in garlic and lemon juice and Moroccan sauce served with rice. (7-11)

Beef kitbane : beef fillet cubes marinated in Moroccan spices served with Moroccan sauce and rice. (7-11)

Pizzas

Margarita: Tomato, mozzarella cheese and oregano. (1-7)

Pizza with 3 toppings.

TOPPings

Pepperoni, ham, bacon, spicy chicken, anchovies, tuna fish, corn, fresh tomato, peppers, mushrooms, onions, pineapple, fresh garlic, olives, jalapeno, chilli,pesto,blue cheese.

Extra toppings: vegetables: 1.00€

Meat: 1.50 €

TAPAS

CHOOSE 4 TAPAS 19.95€

Tapas Frias (Cold tapas)

tomate con atun: salad with tomatoes, tuna and black olives. (8)

Ensaladilla russa: (7-8)

Aceitunas: Marinated mixed olives.

Almendras: Marcona almonds toasted with salt (3)

Pan con tomate: Catalan tomato bread. (1)

Mejillones a la vinagrita: Mussels with mixed peppers, onions and vinegar. (6)

Tapas calientes (Hot tapas)

Croquetas de pollo: Chicken croquettes (1-4-7)

Croquetas de jamon: Ham croquettes (1-4-7)

Chorizo al vino: Spanish spicy sausage cooked with wine (14)

Fabada: Beans stew with chorizo sausage and bacon in tomato sauce

Albondigas: Meat balls in tomato sauce (1-7)

Huevos rotos: fried potatoes, sausage, parma ham, green peppers and fried egg. (7)

Alas de pollo con salsa picante: Spicy chicken wings (7-11)

Pinchos de pollo: chicken skewers (7-11)

Chuletitas de cordero: Grilled lamb cutlets (7-11)

Pinchos de ternera: Marinated beef skewers (7-11)

Calamares a la plancha: grilled baby squid in a garlic, lemon juice and butter parsley sauce (5)

Calamares a la Romana: Deep fried squid (1-5-7-11)

Gambas al ajillo: Prawns in olive oil, garlic and dried hot chilli. (5-14)

Mejillones a la marinera: mussels with garlic, parsley and white wine. (6-14)

Sardinas a la parrillada: Grilled sardines with garlic. EV olives-oil. (8)

- Gambas a la plancha:** Grilled tiger prawns (5-7-11)
- Patatas bravas or alioli:** Fried cubes of potatoes with a spicy sauce
or garlic mayonnaise (4)
- Tortilla:** Spanish omelette with potatoes, onions and eggs (7)
- Garbanzos con espinacas:** Chickpeas and spinach
- Parrillada de verduras:** Grilled Mediterranean veg.

If you like the paella ask the waiter/ess.

Side order:

Garlic bread	2.50 €	mixed salad	3.50 €
Garlic pizza bread	4.50 €	selection of vegetable	3.50 €
Sauteed onions	2.50 €	Rice	2.50€
Sautéed mushrooms	2.50 €	onion rings	2.50€
Fresh fries	2.50€	flour tortillas	2.50€

Allergen information:

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|------------------------------|---------------------|
| 1- cereals containing gluten | 2-peanut |
| 3-nut | 4 -milk |
| 5- crustaceans | 6 –mollusc |
| 7- eggs | 8 -fish |
| 9 -celery | 10- lupin |
| 11- mustard | 12- sesame seeds |
| 13 -soya | 14- sulphur dioxide |

Thank you for choosing Casa Blanca restaurant, we hope you enjoy your time here and you enjoy our dishes