

10PM – 2AM

# SUPPER MENU

FRI & SAT

<b>TACO + FRIES</b>	<b>12</b>
Choose chicken, vegetarian or lamb	
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<b>QUESADILLA + FRIES</b>	<b>12</b>
Mushroom and truffle oil	
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<b>WINGS + FRIES</b>	<b>15</b>
With jalapeno, coriander and capsicum salsa	
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<b>CROQUETAS + FRIES</b>	<b>15</b>
piquillo, pork or paella croquetas	
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<b>NACHOS</b>	<b>22</b>
Guacamole, sour cream and salsa fresca	
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<b>MIXED BOARD</b>	<b>55</b>
Artisan meats, local and imported cheeses	
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<b>CALAMARI + FRIES</b>	<b>15</b>
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<b>DIPS</b>	<b>12</b>
Housemade dips, charred turkish breads	
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<b>CHURROS</b>	<b>12</b>

15% Surcharge applies on Public Holidays. Our food is lovingly prepared and cooked in a kitchen that may contain traces, residue, or may have been in contact with allergenic substances like gluten, egg and milk, peanut and nuts, seeds and soy products, crustacean and fish products.

Please discuss any food allergies you may have with your waiter.

FROM 6PM

# CASA COCTELES

TO 2AM

<b>PASSIONFRUIT MARGARITA</b>	<b>20</b>
Tequila, lime, passionfruit, orange	
<b>MISS FRIDA (Negroni)</b>	<b>20</b>
Gin, vermouth, strawberry, aperol	
<b>CASA ESPRESSO MARTINI</b>	<b>22</b>
Signature salted caramel espresso martini	
<b>BERRY DROP</b>	<b>20</b>
Lemon, cassis and egg white	
<b>LIME &amp; THE COCONUT</b>	<b>20</b>
Malibu, rum, lime	
<b>STRAWBERRY &amp; LIME MOJITO</b>	<b>20</b>
Rum, strawberry & lime.	
<b>SEEING RED</b>	<b>20</b>
Fireball, apple, cranberry, lemon	
<b>RAGING BULL</b>	<b>22</b>
Irish whiskey, apricot, with lemon and egg white	
<b>SUMMER IN SPAIN</b>	<b>20</b>
Gin, grapefruit, lime & soda	
<b>JAFFA</b>	<b>20</b>
Creme de cacao, orange, lemon & egg	