

SMALL & EXCITING

OLIVES 'CASA' Marinated	9	LG DV
DOS DIPS 'Housemade dips, charred flat bread	22	V
1/2 DOZEN OYSTERS Natural	30	LG D
OYSTER TRILOGY Natural, watermelon granita and cucumber foam	19	LG D

BOARDS

CURED MEATS Selection of artisan meats, house made preserves and pickles	36	
CHEESE Local Peninsula & imported Spanish Cheeses, house made preserves and pickles	36	V
MIXED BOARD The best of both worlds. Meats & Cheeses	62	
JAMON BOARD House made grissini, sliced jamon	18	

TAPAS

PULLED PORK CUBAN CIGAR Coffee ash, vine leaf, mojo	12.5 EA	
SPICED VEGGIE CIGAR Vine leaf, green mojo aioli	12.5 EA	V
LAMB CUTLET Smoked yoghurt, chimichurri	12.5 EA	LG
MALDITO CHORIZO Rocket & potato dumplings	20	
SCALLOPS Morcilla, confit garlic aioli	22	LG D
SEMOLINA CRUSTED CALAMARI Sherry aioli	26	D
CRISPY CHICKEN WINGS Fresh jalapeño, coriander, capsicum salsa	22	D
PIQUILLO CROQUETAS Manchego, béchamel, mojo (5)	22	V
ROLLING CROQUETAS	22	
MOUNT MARTHA MUSSELS Mr little cider, chilli, cherry tomatoes, piquillo, charred Turkish bread	24	
SIZZLING GARLIC PRAWNS Garlic and charred house-made flatbread	26	
KINGFISH CEVICHE Lime, pomegranate, shallots, mint, gin served with a side a housemade tortilla chips	26	LG D
CORN COB Chargrilled corn, grated manchengo	16	
QUESO Manchengo, provolone, swiss cheese with chorizo & Jetty road pale ale	22	

SIDES

PATATAS BRAVAS Smoked tomato salsa, garlic, aioli, smoked paprika	16	LG VD
FRIES Garlic aioli	12	LG VD
FLATBREAD Housemade flatbread	8	V

NACHOS Guacamole, sour cream, cheese, salsa fresca	26	LG V
+ CHIPOTLE CHICKEN	6.00	
+ PORK	+9.00	
+ Chili Con Carne	+9.00	

BURGERS

CASA BURGER Beef patty, cheese, bacon, salsa roja, tomato	26
POLLO BURGER Crumbed chicken thigh, avocado, rocket, tomato, aioli	26
ALL BURGERS SERVED WITH CRISPY SPICED TORTILLA CHIPS	

TACOS

CHICKEN TACOS Chipotle & tomato salsa, rocket, avocado, Spanish onion	9 EA
PULLED PORK TACOS Sriracha aioli, pineapple & jalapeño salsa	10 EA
FISH TACOS Spicy barramundi, red onion, rocket, avocado, lime crema	9 EA
VEGETARIAN TACOS Roasted Veggies, chimichurri, tomato salsa	7.5 EA V
QUESADILLA Mushroom, queso cheese, truffle + CHIPOTLE CHICKEN 6.00	18 V
MAKE IT LOW GLUTEN	2

ENSALADAS

MT.ZERO LENTIL SALAD Pear, beetroot, feta	24 LG V
VEGAN BOWL Grilled asparagus, patatas bravas, rocket, tofu, quinoa, crispy spicy tortilla chips & mojo sauce	24 VD

FOR THE PEQUEÑOS

POPCORN CHICKEN & FRIES Garden salad	12
CHEESEBURGER & FRIES Garden salad	12
NACHOS Guacamole & sour cream	12

LOW GLUTEN = LG VEGETARIAN = V DAIRY FREE = D



DAME DE COMER

feed me/chefs choice

Our Chef serves a selection of our favorite dishes
A minimum of two people applies.

CASA CLASSIC

70 PP

PAELLA

Fresh to order - 30 minute wait

TRADITIONAL Chicken, chorizo, calamari, mussels, saffron	LG D
VEGETARIAN Piquillo, rosemary, peas and seasonal vegetables	LG DV

UNO for one	DOS for two	QUATRO for four
36	72	144
34	68	136

DE LA PARRILLA

from the Jospher charred oven

CHICKEN Pomegranate glaze, chimichurri tossed bravas	38 D
FISH & CHIPS Tempura battered barramundi	36
LAMB SHOULDER Chimichurri, piquillo, charred Turkish bread	44 D
OPEN SOUVLAKI Lamb, greek salad, flatbread	42
HOUSEMADE PASTA	26

DULCE

dessert

HOUSEMADE CHURROS Chocolate sauce & vanilla icecream	18 V
CREMA CATALANA Salted caramel popcorn	18 LG
CHOCOLATE INDULGE Mud cake, white mousse, chocolate hazelnut semifreddo	18
VEGAN PARFAIT Raspberries, granola, cocnut yoghurt, peaches	19 LG VD

A 15% surcharge applies on Sundays and Public Holidays. Please note, that our food and drinks are lovingly prepared and cooked in an environment 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.



Marina Grande Bagni Ristorante

MAR DI COBALTO SPIAGGIA SNACK