

CASA de PLAYA

SMALL & EXCITING

OLIVES 'CASA' Marinated	8	V
SPICED CRUSTED OLIVES	6	V
FLATBREAD Housemade, charred flatbread	6	V
GUACAMOLE & CORN CHIPS	14	V

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 serrano jamon	24	

TAPAS great for sharing

PULLED PORK CUBAN CIGAR Coffee ash, vine leaf, mojo	12.5 EA	
SEMOLINA CRUSTED CALAMARI Sherry aioli	24	D
CRISPY CHICKEN WINGS Romesco Sauce	16	D
PIQUILLO CROQUETAS Manchego, béchamel, mojo (5)	22	V
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	D

SIDES

PATATAS BRAVAS Smoked tomato salsa, garlic aioli, smoked paprika	14	V D
FRIES Garlic aioli	12	V D

NACHOS Guacamole, sour cream, cheese, salsa fresca	24	LGV
+ 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	9.5 EA
PULLED PORK TACOS Sriracha aioli, pineapple & jalapeño salsa	10 EA
FISH TACOS Spiced battered barramundi, rocket, avocado, lemon juice	10 EA
VEGETARIAN TACOS Roasted veggies, chimichurri, tomato salsa	8 EA V
QUESADILLA Mushroom, cheese, truffle, jalapeño + CHIPOTLE CHICKEN +6.00	18 V
MAKE IT LOW GLUTEN	2

ENSALADAS salads

MT.ZERO LENTIL SALAD Pear, beetroot, feta	26	V
SEASONAL GREENS with patatas bravas, rocket, quinoa, crispy spicy tortilla chips & mojo sauce	26	V D

FOR THE PEQUENOS for the little ones - 12 & Under

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

DAME DE COMER feed me/chefs choice

Our chef serves a selection of our favourite dishes a minimum of two people applies.

CASA CLASSIC
65 PP

PAELLA Fresh to order - 30 minute wait 36/34 PP

Order some tapas while you wait

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

DE LA PARRILLA large plates

1/2 CHICKEN Pomegranate glaze, chimichurri tossed bravas	38 D
FISH & CHIPS Tempura battered barramundi	32
LAMB CASSEROLE Lamb, chipotle, jalapeño, piquillo, coriander	36

DULCE something sweet

HOUSEMADE CHURROS Chocolate sauce & vanilla icecream	18 V
CREMA CATALANA Salted caramel popcorn	18
CHOCOLATE INDULGE Mud cake, white mousse, chocolate hazelnut semifreddo	18

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.

VEGETARIAN = V DAIRY FREE = D

CASA de PLAYA



@CASADEPLAYAMORNINGTON



**OUR PASSION FOR FOOD EXTENDS
BEYOND OUR FRONT DOORS.**

We are committed to fresh, ethically grown and sustainable produce. Our menu features select items sourced right here on the Mornington Peninsula, from artisan cheeses to happy free-range chooks, grass-fed beef and organic fruits and veggies.