

to nibble

Stuffed Peppers with Feta & Myzithra Cheese (V,D)	5.50
✓ Artisan Focaccia Bread	5.25
Olive oil, balsamic vinegar (V,G,SD)	
✓ Marinated Olives (V)	4.00

STARTERS & SALADS

Prosciutto	14.50
On grilled artisan sourdough with olive oil, Welsh tomato chutney and rocket (G)	
Burrata	11.00
Tomatoes, fresh basil, olive oil and balsamic vinegar dressing (V,D,SD)	
Gambas Al Ajilo	11.00
Lemon, tomato sauce, chilli flakes, sourdough (Cr,G,SD)	
Fried Calamari with Spanish Paprika	9.00
Parsley and lemon, Mojo Rojo mayonnaise (M,SD)	
Chorizo & Manchego Croquettes	9.00
Smoked paprika aioli (G,D,E)	
Baked Portobello Mushroom	9.00
Topped with roasted garlic, breadcrumbs, goat's cheese and rosemary (V,D,G)	
Casa Salad	9.00
Orzo, rocket, olives, capers, red onion, cherry tomatoes, feta, Italian dressing (V,G,D,SD,Mu)	
Add to your salad:	
King Prawns (Cr) 6.50	✓ Half an Avocado (V) 2.50
Prosciutto 5.00	
✓ Soup of the Day	6.25
Fresh homemade soup with artisan bread (V,G)	

MAINS

Roasted Cod	24.50
Crushed potatoes, sautéed artichoke, peppers, olive oil and lemon dressing (F,SD)	
Paella	
Classic Spanish rice dish with saffron, vegetables, chicken, seafood and chorizo (Cr,M,D,SD)	
for one	24.00
for two	44.00
for four	88.00
Souvlaki	22.00
Greek marinated pork with pitta bread, tzatziki, onion and tomato salad, served with fries (D,G,SD)	
Chicken Milanese	18.50
British chicken breast in panko crumbs, spaghetti and chunky tomato sauce, rocket and Gran Levante cheese (G,D,E,SD)	
Spinach & Ricotta Crespella	
Classic filled baked pancake with roasted garlic and tomato cream sauce (V,G,D,E,SD)	
Starter	9.00
Main	18.00
Casa Smash Burger	18.00
Twenty-one day aged beef burger on a ciabatta bun, topped with truffle mayonnaise, rocket, sundried tomatoes and Gran Levante cheese, served with house fries and slaw (G,D)	

grills

British Sirloin Steak 8oz	30.00
Vine tomatoes, portobello mushroom, served with house fries	
Lamb Rump	27.00
Marinated in herbs, garlic and olive oil, lemon and herb quinoa, broccolini, vine tomatoes	
Pesto Marinated Chicken Breast	18.50
Rosemary and sea salt new potatoes, vine tomatoes, broccolini (D)	
Add to your grill or burger:	
King Prawns (Cr) 6.50	✓ Half an Avocado (V) 2.50
Fried Local Hen's Egg (V,E) 1.50	

PLANT-BASED

✓ Spiced Mediterranean Vegetable Stew	18.50
Peppers, courgette, aubergine, carrots, tomatoes, onion, leeks and butter beans, with tapenade crostini (V,G)	
✓ Spaghetti Verdure	
Gluten-free egg-free pasta, sundried tomatoes, courgette, carrots, basil, plant-based cream and cheese (V)	
Starter	9.00
Main	18.00
✓ Plant-Based Burger	18.00
On a ciabatta bun, topped with truffle mayonnaise, rocket, sundried tomatoes and plant-based cheese, served with house fries and slaw (V,G,SD,S)	

sides

Buttered Broccolini with Gran Levante Cheese (V,D)	4.50
✓ Sweet Potato Fries (V)	4.50
✓ Rosemary New Potatoes (V)	4.25
✓ House Fries (V)	4.25
✓ Mixed Salad with Italian Dressing (V,SD,Mu)	4.25
✓ Lemon & Herb Quinoa (V)	4.25
✓ Chunky Tomato Sauce (V)	4.00
Peppercorn Sauce (D)	4.00

sourdough stone-baked pizza

Crudo	18.50
Tomato sauce, mozzarella, prosciutto, rocket, olive oil, Gran Levante cheese shavings (G,D)	
✓ Verdure	17.00
Tomato sauce, plant-based cheese, courgette, olives, artichoke, peppers (V,G)	
Funghi	17.00
Tomato sauce, mozzarella, mushrooms, truffle oil (V,G,D)	
Piccante	17.00
Tomato sauce, mozzarella, pepperoni, peppers, chilli flakes (G,D)	

desserts

Tiramisu	9.50
Not just any tiramisu! Mascarpone cheese, coffee, biscuits and brandy (V,D,G,E,SD)	
✓ Plant-Based Lemon Tart	8.50
Berry compote, lemon sorbet (V,S)	
Salted Caramel Chocolate Torte	7.50
Orange ripple ice cream (V,G,E,D,S)	
Sticky Toffee & Date Pudding	7.50
Vanilla ice cream, toffee sauce (V,D,E,G)	
Ice Cream & Sorbet	
A selection of Mario's ice cream and sorbets	
Choose from:	
Dairy free vanilla (V), chocolate (V,S,D), orange ripple (V,D), pistachio (V,N,D), 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.

✓ Plant-based, (V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin

MENU



NEWPORT

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KITCHEN & BAR