



# CHRISTMAS Menu

2 COURSE £29.95- 3 COURSE £33.95 PER PERSON

## STARTER

### SOPA DEL DIA (V) (VG)

Soup of the day, served with bread

**ALBONDIGAS** Pork and beef mince meatballs, served with a side of chips

**PULPO DE NAVIDAD** Grilled marinated octopus served on a bed of patatas brava

**TRIO OF DIPS (V)** Houmous, tzatziki and melitzanosalata served with pitta bread

### ENSALADA (GF) (V)

Rocket salad, fresh cherry tomatoes, Parmesan shavings and pomegranate

### GAMBAS (GF)

Pan-fried king prawns in a garlic, chilli, cherry tomato, parsley and tomato sauce

## MAIN

### POLLO

A pan-fried chicken breast with chestnut, pancetta and apricot served with mashed potatoes

### SALADE DE QUINOA (GF) (V) (VG)

Quinoa, avocado, sun-dried tomatoes, red peppers, onion and almond flakes, drizzled with olive oil and lemon

**BACALAO** Pan-fried cod fillet with leeks, chorizo, cherry tomatoes and fresh Shetland mussels

### LINGUINE COM PESCADO

Linguine pasta tossed with king prawns, Shetland mussels, garlic, parsley, chilli, olive oil and white wine sauce

### RISOTTO (GF) (V)

Camaroli rice cooked with fresh asparagus, wild mushrooms, white wine, olive oil and Parmesan cheese

### PIERNA DE CORDERO

Slow cooked braised lamb shank, parsnips and carrots served with mashed potatoes and gravy

GLUTEN FREE PASTA AVAILABLE

## DESSERT

### PASTEL DE NAVIDAD

Sponge cake with raisins and cinnamon, served with a scoop of ice cream

### PORTOKALOPITA

A moist delicious Greek cake made with shredded phyllo pastry, yogurt and orange

### TORTA SANTIAGO

Almond sponge cake served with icing sugar and a scoop of vanilla ice cream

## TAPAS SELECTION

MINIMUM 2 PEOPLE SHARING £27.95 PER PERSON WITH DESSERT 31.95

### TRIO OF DIPS (V)

Houmous, tzatziki and melitzanosalata dips, served with pitta bread

### TORTILLA CON CHIRIZO

Potato and onion omelette, served with piquillo peppers

### CROQUETTES DE SERRANO Y HONGOS

Mixed potato croquettes with serrano ham and mushroom filling

### CHORIZO

Deep-fried chorizo sausages, served with aioli

### ALBONDIGAS

Pork and beef mince meatballs in a rich tomato and garlic sauce

### SALADE DE QUINOA (GF) (V) (VG)

Quinoa, avocado, sun-dried tomato, red peppers, onion and almond flakes, drizzled with olive oil and lemon

### GAMBAS (GF)

Pan-fried king prawns in a garlic, chilli, cherry tomatoes, parsley and tomato sauce

ONE DESSERT OF YOUR CHOICE FROM THE MENU ABOVE

GF GLUTEN FREE - V VEGETARIAN - VG VEGAN

PLEASE INFORM STAFF OF ANY ALLERGIES OR DIETRY REQUIREMENTS

PLEASE NOTE A DISCRETIONAL SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR FINAL BILL





WE WISH YOU  
**MERRY  
CHRISTMAS**  
AND  
*Happy New Year*

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