

# La Casilla

# MENU

## SNACKS, CHIPS & DIPS

### HOUSE OLIVES £5

chilli, garlic & lime (sd) (VE)

### CHICHARRONES £4.5

jalapeño pork scratchings (s,g)

### QUESO FUNDIDO & CHIPS £8

homemade feta cheese sauce (d) (V)

### GUACAMOLE & CHIPS £8.5

### SALSA & CHIPS £7.5

salsa verde (VE)

chipotle crema (d,e,sd) (V)

green alioli (sd,e,s) (VE)

### LIME & CORIANDER RICE (SD)(VE) £4

### CHIPOTLE BLACK BEANS (S)(VE) £6 )

### REFRIED BEANS (S)(VE) £5

### BOWL OF TORTILLA CHIPS £3.5

### GUACAMOLE (VE) £5

COMES AS  
AND WHEN  
IT'S READY

## SMALL PLATES

### PATATAS RANCHERAS £8

triple cooked potatoes, rancheras sauce,  
sour cream & jalapeños (d,sd) (V)

### CHICKEN WINGS £7

5 fried chicken wings coated in a salsa of your choice

### CHARRED HISPI £7

charred hispi cabbage, chipotle butter,  
seasoned breadcrumbs (d,g) (V)

### SALT COD £7.5

salt cod croquettes,  
green alioli (g,e,f,d,m,s)

### CORN £7

street style corn on the cob with  
feta, chilli & lime (d) (V)

### ICEBERG WEDGE £6.5

served with crema dressing, blue cheese  
chunks, bacon crumb (e,d,sd)

LIKE OUR  
TABLE SAUCE?  
ADD A BOTTLE  
TO YOUR BILL  
FOR £4.5

## RICE BOWLS

### BEEF BOWL £13 )

18 hour slow cooked beef, cheese, lime & coriander  
rice, lettuce, sour cream (g,d,sd)

### PORK BOWL £12 )))

pork carnitas, rice, lettuce, red onions, charred  
habanero, pickled jalapeños (sd) (GF)

### CHICKEN BOWL £12

chicken, cheese, slow roasted peppers, lettuce,  
chipotle crema (e,d,sd) (GF)

### BEAN BOWL £11

chipotle black beans, salsa verde, lettuce, lime  
cured onions (sd,s) (VE,GF)

## TACOS

### BEEF BIRRIA £13.5 )

18 hour slow cooked beef, melted cheese,  
onion, coriander, birria gravy (g,d)

### CHICKEN BIRRIA £13.5 )

pulled marinated chicken, melted cheese,  
onion, coriander, birria gravy (g,d)

### BEEF £12.5 )

18 hour slow cooked beef, pico de gallo, coriander,  
chipotle crema (g,e,d,sd)

### PORK £11.5 )))

pork carnitas, red onion, salsa habanero (sd)

### BAJA FISH £11

baja style fish, green chilli coriander,  
sour cream (g,f,d,s,sd)

### SWEET POTATO £10

sweet potato, feta, spring onion, refried  
beans, salsa taquera (d) (V)

### BAJA CAULIFLOWER £10

baja style cauliflower, guacamole, red onion, coriander  
& chilli dressing (g,d,sd,s) (VE)

OUR MEAT IS  
MARINATED AND  
SLOW COOKED  
OVERNIGHT  
FOR 16 HOURS

## SALSAS

### SALSA TAQUERA (VE) £2.5 )

### CHIPOTLE CREMA (V)(E,D,SD) £2.5

### SALSA VERDE (VE) £2.5

### CHARRED HABANERO (SD)(VE) £2.5 )))

### SOUR CREAM (D)(V) £1

### GREEN ALIOLI (E,SD,S)(V) £2

## BURRITOS

### BEEF £13 )

18 hour slow cooked beef, lime & coriander rice,  
lettuce, pico de gallo sour cream, cheese (g,d,sd)

### PORK £12 )))

pork carnitas, rice, lettuce, red onions, charred  
habanero, pickled jalapeños (g,sd)

### CHICKEN £12

cheese, slow roasted peppers, lettuce,  
chipotle crema (g,e,d,sd)

### BEAN £11

chipotle black beans, salsa verde, lettuce, lime  
cured onions (sd,g,s) (VE)

All our dishes are prepared in a small kitchen where all allergens are present. If you have an allergy or intolerance to certain foods, please speak to a member of our staff about the ingredients used in our dishes. We cannot guarantee that our dishes are completely 'free from' allergens.

Allergenic ingredients key: gluten = g, egg = e, fish = f, soya = s,  
nuts = n, celery & celeriac = c, mustard = m, sesame = ss, molluscs = ms, dairy = d,  
peanuts = p, sulphur dioxide = sd, lupin = l, crustaceans = cs

## COCKTAILS

**MARGARITA / FROZEN MARGARITA**  
Jose Cuervo Silver, Cointreau, Lime

**MEXICAN MULE**  
Jose Cuervo Silver, Ginger Beer, Lime

**SPICY MARGARITA**  
Jose Cuervo Silver, Cointreau,  
Lime, Habanero Sauce

**DARK & STORMY**  
Goslings Black Seal, Ginger Beer, Lime

**MEXPRESSO MARTINI**  
Herencia De Plata Coffee, Kahlua,  
Espresso, Gomme

**PALOMA**  
Jose Cuervo Silver, Grapefruit  
Soda, Lime, Gomme

**SPICY PALOMA**  
Jose Cuervo Silver, Grapefruit  
Soda, Lime, Gomme, Habanero Sauce

**PORNSTAR MEXTINI**  
Vanilla Vodka, Passoa, Pineapple Juice,  
Lime, Prosecco

ALL  
£9.5

£6  
MOCKTAILS  
Virgin Margarita  
Passion Fruit Martini  
Mex Breeze

# La Casilla DRINKS

## SOFT DRINKS

Coke / Diet Coke	£2.75
7up Free	£2.75
Old Jamaica Ginger Beer	£2.75
Ting Grapefruit Soda	£2.75
Fever Tree Tonic	£2.75
Fever Tree Light Tonic	£2.75
Sparkling Water	£2.75
Soda Water	£1.5
Orange / Apple / Pineapple Juice	£3

## SPIRITS

### GIN £4.5

Tanqueray  
Whitley Neil:  
Rhubarb & Ginger  
Raspberry

### WHISKEY £4.5

Johnny Walker Black  
Bulleit Bourbon  
Bushmills Triple  
Distilled

### RUM

Havana Club 3 Year £4  
Havana Club 7 Year £5  
Mount Gay Eclipse £4.5  
Goslings Black Seal £4.5  
Old J Spiced £4.5

### BRANDY £4.5

Courvoisier V.S.

### VODKA £4.5

Ketel One  
Absolut Vanilla

### TEQUILA

Calle 23 Blanco £6  
Calle 23 Anejo £8  
El Jimador £4  
1800 Silver £5.5  
Cazcabel £4.5

### LIQUEUR

Cointreau £4  
Kahlua £4  
Baileys (50ml) £4.5

### MEZCAL

Please ask your server

## BEERS

### DRAUGHT

Corona £3.15 / £6  
Camden Eazy IPA £ / £

### BOTTLES

Modelo £6  
Pacifico £6  
Alhambra Reserva £6.5  
Budvar 0% £4.25

## WINE

### WHITE

	125ML	175ML	250ML	BOTTLE
Estampado Blanco	£4	£6	£7.5	£22
Sierra Grande Sauvignon Blanc	£4.5	£6.5	£8	£24
Novas Gran Reserva Riesling	£6	£8	£10	£30

### ROSE

Adobe Reserva Rose £5 £7 £9 £26

### RED

Estampado Bonarda Cabernet £4 £6 £7.5 £22  
Sierra Grande Merlot £4.5 £6.5 £8 £24  
Turno de Noche Malbec £6 £8 £10 £30

## PROSECCO

Dolci Colline  
£6 / £28