



# CASA

## TAPAS & CANTINA

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@CasaTapasAndCantina

Food allergies: (GF) GLUTEN FREE (VG) VEGETARIAN

## TAPAS



Traditionally small savory dishes, snacks, or appetizers of Spanish cuisine.

### Pan con Tomate (VG)

Spanish-style grilled baguette slices drizzled with extra virgin olive oil, topped with sautéed heirloom tomatoes and manchego cheese. 12

### Patatas Bravas (VG)

Fried diced Yukon gold potatoes, topped with San Marzano plum tomatoes cooked in olive oil, fresh garlic, onion, paprika, cayenne and spices, finished with house made garlic aioli. 10

### Croquetas

House made from scratch consists of flour, milk, onions, butter, serrano ham, nutmeg, eggs & panko bread crumbs deep fried until golden brown. 13

### Boquerones

A true Spain delicacy of Spanish anchovies dredge in cornflour & spices then deep fried and served with fresh lemons. 13

### Albondigas

House made from scratch Spanish meatballs with a combination of pork, beef and chorizo served with San Marzano plum tomatoes seasoned with fresh garlic, olive oil and spices. 13

### Tortilla Española (GF)

Traditional Spanish omelet consists of fresh eggs, potato and peppers, cooked in olive oil. 10

### Gambas al Ajillo (GF)

Fresh prawns sautéed in fresh garlic, red pepper flakes, paprika and lemon juice. 14

### Mejillones

Fresh blue mussels with San Marzano plum tomatoes, paprika, cayenne, olive oil, fresh garlic, onions, hot sauce and white wine served with toasted crostini bread. 13

## GREENS & SOUPS



### Gazpacho Soup (VG)

Andalusian gazpacho cold soup made with San Marzano plum tomatoes, spices and fresh red peppers blended to perfection and served with house made croutons. 10

### Caprese Salad (GF)

Fresh grapevine tomatoes, buffalo mozzarella with fresh basil over greens finish with balsamic glaze. 14

### Romaine Wedge Salad (GF)

Fresh romaine lettuce topped with heirloom tomatoes, Spanish olives, Bermuda onions topped with house made blue cheese dressing. 13 Add chopped bacon 2

### \*Ahi Tuna

Seared sesame-crust ahi tuna with house made sauce served with spring mix greens. 18

### \*Sashimi Tostadas

Seared ahi tuna with house made special sauce on top of crispy tortilla and avocado spread finished with tortilla strips. 15

### Calamari

Fresh calamari dredged in cornstarch, flour & paprika, then deep fried till crispy served with fresh lemon wedges. 12

### Almejas (GF)

Fresh mid-neck clams sautéed in fresh garlic, olive oil, fresh parsley and spices, finished with heavy cream. 12

### Scallops Gallega

Seared fresh scallops topped with Yukon gold potatoes, seasoned with paprika, olive oil and seasoning. 18

### \*Ceviche (GF)

Fresh red snapper fillet marinated in freshly squeezed lemon & lime juices, red onions, mixed diced peppers and fresh cilantro. 16

### Empanadas

Hand made from scratch flaky pastry filled with chicken or beef simmered in saffron threads and Spanish spices served with garlic aioli sauce. 13

VG Option: Garlic Boursin & fresh mozzarella cheese.

### Charcuterie Board

Combination of imported and domestic cheeses, cured meats, fig jam, honey, fresh fruits, assorted olives and baguette slices. Service for two 28 | Service for four 48 GF Option: With rice crackers.

### Bruschetta (VG)

Crostini topped with house made vine ripe tomato tapenade drizzled with balsamic glaze. 14 (option: top with torched buffalo mozzarella) 4

## DESSERTS



### Churros

House made from scratch fried dough crispy on the outside and soft on the inside rolled in cinnamon sugar served with chocolate sauce and dulce de leche. 10

### Crema Catalana (GF)

A famous dessert in Spain, house made from scratch Crema Catalana is a custard made from egg yolks, milk, sugar and cornflour infused with orange and lemon peels finished with torched sugar on top. 12

### Caramel Flan (GF)

House made from scratch custard dessert made with eggs, milk and sugar with a hint of Madagascar vanilla on a layer of caramel sauce. 10

## CASA ENTREES



### \*Ribeye Steak

Angus ribeye steak seasoned with Montreal grilled to temp served with house made chimichurri sauce, potatoes & side salad. 49 Add vegetables of the day. 3

### \*New York Strip Steak

Angus beef New York strip steak seasoned with Montreal and grilled to temp served potatoes & side salad. 48 Add vegetables of the day. 3

### Pollo con Naranja y Menta

A traditional chicken dish from Spain consists of lean chicken breast simmered in fresh orange juice, San Marzano plum tomatoes, orange zest, garlic, shallots, salt & mint chiffonade served with potatoes & side salad. 16

### Classic Paella Valenciana (GF)

A rice dish originally from Valencia Spain consists of Valencia rice, chorizo, olive oil, garlic, saffron threads, San Marzano plum tomatoes, mussels, clams, shrimp, peppers and green peas simmered in pure shrimp stock. SM (1-2 ppl) Chicken 25 Seafood 28 MD (3-4 ppl) Chicken 48 Seafood 58 LG (6-8 ppl) Chicken 89 Seafood 120 Add Lobster Tail. 15

### Pinchos de Pollo

Tender chunks of chicken marinated in lemon, garlic and spices skewered with bell peppers and onions, grilled to perfection. Served with patatas bravas and house spring mix salad. 18 Add vegetables of the day. 3

### Pinchos de Res

Marinated beef chunks made with top sirloin beef skewered with bell peppers and onions, grilled to perfection. Served with patatas bravas and house spring mix salad. 22 Add vegetables of the day. 3

## SOFT DRINKS

3



- Pepsi
- Diet-Pepsi
- Lemonade
- Sierra Mist
- Mountain Dew
- Dr. Pepper
- Ginger Ale
- Orange Soda
- Sweet or Unsweet Tea
- FIJI
- Sparkling Mineral Water
- Red Bull 5