

LA CAS ITA

T A P A S B A R



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OUR PHILOSOPHY



Tapas dishes bring a tantalising taste of Spain to Yorkshire, but the origin of these small plates of perfection has caused many a row in a bar. The story goes that the first tapas were chunks of bread given out in old southern sherry bars to place across glasses to stop flies taking a swim in the locals' fino. The word 'tapa' means cover or lid.

Undoubtedly the humble olive soon took it's place beside the bread, along with some oil and perhaps some fried and salted almonds. The simplest of Spanish foods, needing little preparation. How times have changed!

Come and live a little at La Casita - the little house of tapas - and experience our very 21st-century take on the classic dishes of old Andalusia.

While we use modern techniques to produce our diverse tapas menu, we are committed to bringing you the authenticity of traditional recipes. Sourcing key ingredients from Spain makes a big difference to our little dishes. Combined with the amazing richness of Yorkshire produce from local suppliers, they make for the perfect pantry - a handful of Spain stirred with the best of Yorkshire gives you the very essence of La Casita!





GINS

The spirit we know and love



With its predominant flavour of juniper berry, gin has travelled far since evolving in 17th-century Holland as medicine to cure the likes of gout and fever. Nicknamed 'Dutch courage', the spirit is having a renaissance worldwide, but particularly in the tapas bars of Spain, hence its importance to us here at La Casita. Always looking for a new take on an old tradition, we pair our Spanish and British gins with the likes of basil, star anise and cardamom.

	£
XORIGUER Indian tonic, grapes and a lemon twist	6.50
MASCARO NO9 Indian tonic, juniper berries and pink grapefruit	7.00
VONES Indian tonic, star anise, cinnamon stick and lime zest	7.00
SIKKIM PRIVEE Indian tonic, toasted cardamom pods and an orange twist	7.50
SIKKIM FRAISE Indian tonic, strawberries and basil	7.50
SIKKIM BILBERRY Indian tonic, blueberries and lemon zest	7.50
BROCKMANS Elderflower tonic, blueberries and raspberries	8.50
MARTIN MILLERS Elderflower tonic, strawberries and black pepper	8.00
GIN MARE Mediterranean tonic, rosemary and black olive	8.50
NORDES Mediterranean tonic, raspberries and mint	8.00
OPIHR Indian tonic, fresh ginger and orange	8.50
MONKEY 47 Indian tonic, dried red chilli and lime	9.00
SLINGSBY RHUBARB Indian tonic, raspberries and mint	7.50
50 POUNDS GIN Indian tonic, orange twist and juniper berries	7.50
SIPSMITHS Indian tonic, lime and juniper berries	7.50
SLINGSBY Indian tonic, blueberries and a grapefruit twist	7.50

All served in 50ml measures with Fevertree Tonic

COCKTAILS

Classics

	£
STRAWBERRY DAIQUIRI A slight fruity variation of the original daiquiri. This cocktail has found itself, as what most would now consider a classic cocktail in it's own right. The sweetness of the fresh strawberries with white rum, and lime juice combine to create a incredibly moreish tipple.	7.50
MOJITO This Cuban classic is a simple but delicious cocktail that needs no introduction. Mint, fresh lime, sugar and white rum coming together to give a fresh, light and delicious cocktail.	7.00
NEGRONI This classic cocktail was first thought up by Count Negroni himself. Negroni wasn't happy with the soda water in the traditional Americano cocktail and decided, in order to make it stronger, to replaced the soda water with gin to make it more to his taste. This bitter short cocktail is made for sipping.	7.50
OLD FASHIONED Widely regarded as one of the first true cocktails, with its origins in Louisville in 1806, the old fashioned was soon brought to New York where the cocktail became hugely popular. Served short over ice, the bourbon, bitters and sugar combine to ensure the perfect, bittersweet combination.	7.00
ESPRESSO MARTINI The honour of this deliciously smooth cocktail invention goes to British bartending guru Dick Bradsell in the 1980's. The Espresso Martini is a sumptuous mix of vodka, coffee liqueur and espresso. It's rich, indulgent and creamy, and the shot of espresso will make sure you keep up with the pace.	7.50
MARGARITA This Mexican classic is based on the nations favourite drink, tequila. Its origins are unclear, however what is clear is the love that the Mexicans have for this drink. The balance of tequila, orange liqueur and lime juice gives a flavour that can not be matched by any other cocktail.	7.00

COCKTAILS

La Casita Twists

	£
GINGITO Tall and sweet, this is our special twist on the classic mojito. We replace the white rum with your choice of classic, strawberry or blueberry gin.	7.50
A TWIST OF THYME This fresh and herbaceous cocktail combines thyme, lemon juice and gin over crushed ice with a drizzle of Crème de Mûre to bring the flavours to life.	7.50
MEDITERRANEAN GARDEN FIZZ Tall, efflorescent and refreshing this cocktail combines elderflower, mint, cucumber with gin, which is then topped with cava to give this a true Mediterranean feel.	8.00
THE LOVE TRIANGLE The rhubarb triangle, as it is known, is a 9 square mile triangle in Yorkshire where arguably the best rhubarb is grown. So when you combine Yorkshire rhubarb gin, prosecco and a drop of lemon what is there not to love?	8.50
APPLE AND ROSEMARY MARTINI A short cocktail that is clean tasting and light on the palate, all the flavours of the crushed apple and rosemary subtly come through.	7.50
BLOOD ORANGE MAI TAI Mai Tai is one of the original tiki drinks. We have given this classic cocktail a new, zesty lease of life with the addition of citrus blood orange.	7.50

MOCKTAILS

	£
VIRGIN MOJITO Apple juice, lime, sugar, mint, soda.	4.00
HOMEMADE PINK LEMONADE Cranberry juice, elderflower, lemon, soda.	4.00
BERRY SLING Blackberries, raspberries, cranberry, lemon, mint, vanilla.	4.00
APPLE & ELDERFLOWER COOLER Apple juice, elderflower, lemon, soda.	4.00
SUNBEAM Orange juice, pineapple juice, lemon, sugar, grenadine.	4.00

RIOJA

The distinct characteristic of Rioja is the effect of oak aging on the wine. This use of oak and the vanilla flavours it produces have become the regions trademark.

RED

	175ml	250ml	Bottle
FINCA DE ORO A surprisingly refined and complex mid-bodied red wine, showing dark fruit, spice and oak aromas.	5.25	6.95	19.00
CARPESS, CRIANZA Bold wine that has a strong aroma of red fruits and well balanced wood. Incredible value for money and an invite to a new style Rioja.			26.00
MURILLO VITERI, RESERVA Made from 40 year old vineyards with Crianza for 24 months in American oak, followed by 12 months in cask and finished for 18 months in bottle.			29.50

WHITE

	175ml	250ml	Bottle
FINCA DE ORO, VIURA Fresh, clean and youthful with attractive apple and peardrop aroma.	5.25	6.95	19.00
MEDIEVO, BARREL FERMENTED WHITE RIOJA A dry and light-bodied white with an intense aroma dominated by oak and ripe fruit.			22.00

ROSE

	175ml	250ml	Bottle
MEDIEVO ROSADO Pale rose colour with floral summer fruit aromas. Dry with plenty of refreshing acidity.	5.25	6.95	19.00

RED WINE



	175ml	250ml	Bottle
MARQUES DE ALFAMAN, GARANACHE/SYRAH, SPAIN Juicy mid-bodied red wine packed with dark berry fruits.	4.70	6.25	17.00
PQ-PALACIO QUEMADO, TEMPRANILLO, SPAIN On the nose high intensity with notes of red fruits and fine touches of spiciness.	5.50	7.35	20.00
FLAVUIM MENCIA , SPAIN A mid-bodied red wine with a decent grip of tannin and plenty of damson fruit.	5.25	6.95	19.00
EL PUGIL, TEMPRANILLO, SPAIN Ripe cherry, raspberry and wild strawberry backed by a soft creamy palate with a touch of oak.			18.50
ENATE CABERNET SAUVIGNON, MERLOT, SPAIN A smooth wine with a rounded palate, a layer of ripe tannins and a full flavoured toasty finish.			27.00
TRAMUS JOVEN, SPAIN Intense red colour, complex nose dominated by cherry and sour cherry aromas, spicy and smokey in flavour.	5.50	6.80	19.50
DEAD MANS DICE, MENDOZA MALBEC, ARGENTINA Deep and vibrant Malbec with an intense nose of plum, damson and dark chocolate aromas.	6.05	8.10	22.00
STELLA RUNNING DUCK SHIRAZ, SOUTH AFRICA Medium bodied red, soft and spicy with plenty of berry fruit and a hint of white pepper on the finish.			21.00

WHITE WINE



	175ml	250ml	Bottle
MARQUES DE ALFAMAN, CHARDONNAY/MACABEO, SPAIN Fresh, light white wine with lots of juicy melon and pineapple fruit.	4.70	6.25	17.00
LB1, VERDEJO, SPAIN Balanced acidity, underlying minerality and rich ripe lemon with a long lasting palate.	5.10	6.80	18.50
BARINAS, SAUVIGNON BLANC, SPAIN Straw yellow in colour with an inviting nose and citrus background. On the palate it is smooth with balanced notes of passion fruit and pineapple.			22.00
AQUTANA ALBARINO, SPAIN Rich in tropical expressions such as pineapple and passionfruit with remembrance of aromatic herbs, lavender and hay. Elegant, strong mouth. Fruity rich in acid and citric hints.	6.90	9.20	25.00
ENATE, CHARDONNAY, SPAIN Intense bouquet of apple, peach, fennel and exotic fruits such as guava and passion fruit on the palate. Enate Chardonnay is complex with rich mouth filling fruit and a long crisp clean finish.			29.00
CUVEE THETIS, PICPOUL DE PINET, FRANCE A dry and light-bodied white wine that has a good balance of fruit and freshness.			21.00
LYRIC PINOT GRIGIO, ITALY A characterful pinot grigio, with tempting apricot, peach and melon fruit.	5.50	7.35	20.00
BOX OF BUDGIES, SAUVIGNON BLANC, NEW ZEALAND A youthful aroma of fruit and herbs is followed by a palate that is light and lively.	6.90	9.20	25.00

ROSE & FIZZ



ROSE

175ml 250ml Bottle

DOMAINE DES MARTYRS PROVENCE ROSE

A classic French rose, bone dry and light boodied with delicate red fruit.

5.35

7.15

19.50

BRIGHTSIDE, ZINFANDEL ROSE

Medium-sweet and bursting with summer berry fruit flavours.

4.80

6.45

17.50

FIZZ

125ml Bottle

LYRIC PROSECCO

Green fruit on the nose and off dry but citrusy palate.

4.65

21.00

SEGURA VIUDAS CAVA

A fresh clean light bodied sparkling white wine.

4.85

22.00

SEGURA VIUDAS CAVA ROSADA

Pale pink cava showing intensity of red berries and exotic fruits. Fresh and delicate on the palate.

5.30

24.00

KRIPTA, CAVA

A clean and crisp bouquet, lucious with creamy notes and redolent of ripe fruit and vanilla with just a hint of toast and a pleasently complex soothing and smokey base.

69.00

CHAMPAGNE

Bottle

MOET

This champagne has a slight appley, yeasty nose and long, rich flavours of biscuit, toasty fruit.

55.00

BEER



BOTTLED

Bottle

SAN MIGUEL

Alcohol free 330ml 0%

2.50

ER BOQUERON

Sea Water Beer 330ml 4.8%

3.90

LA SOCARRADA

Rosemary And Honey Beer 330ml 6%

4.20

PALAX 330ml 4.9%

3.70

ALHAMBRA RESERVE 330ml 6.4%

4.50

MAHOU 330ml 5.1%

2.95

PACIFICO 330ml 4.5%

3.30

ROOSTERS BABYFACED ASSASSIN

330ml 6.1%

3.90

DRAUGHT

Half Pint

SAN MIGUEL 4.3%

2.10

4.20

SHED HEAD 4.6%

2.05

4.10

CIDER



BOTTLE CIDER £

MAELOC, SPAIN 330ml 4.5%	3.30
BOLEE D'ARMORIQUE CIDRE BRUT France 330ML 5%	3.30
MAELOC FRUITS Pear, strawberry or blackberry 300ml 4.1%	3.50



SHERRY



Forget the little glass of something your gran would sip at Christmas. Sherry - made from white grapes nurtured beneath sunny Spanish skies near Jerez de la Frontera in Andalusia - has thrown off its safe image and taken the bull of today's bar culture by the horns! From the dry, white fino or manzanilla, through to the darker, barrel-aged amontillado, there is a sherry to suit all tastes. Sweeter bottles are born of a delightful blend of these lighter sherries and Pedro Ximenez grapes that have been dried to raisins.

	25ml	50ml
ALVEAR FINO Dating back to 1729, the Montilla Moriles family have been producing some of spains best sherries. The PX grapes make it a very fresh and clean Fino, goes perfectly with iberico ham and our marinated olives.	2.50	5.00
ALVEAR PALE CREAM SHERRY Preserves the colour and freshness of a fino with the sweetness of a cream. A delicate and fresh sherry with aroma of pear and flowers.	2.50	5.00
ALVEAR PEDRO XIMENEZ 1927 SHERRY Made from Pedro Ximenez grapes that are dried under the sun comes this prestigious PX sherry. With a sweet taste of raisins its perfect for an after dinner tippie or poured over our parfais.	3.00	6.00
ALVEAR AMONTILLADO SHERRY Solera aged in American oak for 6 years, this medium sherry has a nutty flavour with a touch of sweetness and a dry finish. Excellent with Spanish ham, cured cheeses and tapas.	2.50	5.00

All our "sherrys" are fortified wines from Montilla-Moriles, Andalucia.

RUM



One of the most versatile spirits around, this tipple made from sugar cane has the ability to transport the drinker to its origins such as the exotic islands of the Caribbean, Cuba and South America. This complex spirit can be enjoyed with a mixer, in a classic Tiki cocktail or even on its own using distillers such as Diplimatico and Ron Zacapa showcasing the extremely high quality that can be achieved.

	25ml	50ml
RON ZACAPA 23 YEAR OLD Containing a blend of rums from 6 to 23 years old, Ron Zacapa 23 is wonderfully intricate with honeyed butterscotch, spiced oak and raisined fruit, showcasing the complexity of the sistema solera ageing process.	4.75	9.00
DIPLOMATICO EXCLUSIVA RESERVA A fabulous Venezuelan dark golden rum, distilled from molasses, aged 12 years. Rich sweet and fruity. One of the most awarded rums with more than 20 awards to its name.	5.00	9.50
RON ABUELO 12 YEAR OLD Ron Abuelo 12 Años is the great reserve of the distillery. Sublime distillation, the best selection of white oak barrels and the passing of time under the tropical heat have resulted in this extraordinary product.	3.75	6.00

VERMOUTH



£

ORIGINAL SPANISH VERMOUTH FROM RIOJA

2.50

Martinez Lacuesta has been making Lacuesta Vermut from the same recipe since 1936, using 24 botanicals and grapes from Rioja, it is then aged in French oak for 3 months. Best served on ice with a thick wedge of orange and a Spanish olive.

VERMOUTH LACUESTA BLANCO

2.70

Made in Rioja by Matinez Lacuesta using 20 plants and herbs to create a very aromatic vermouth. A key ingredient in many classic cocktails but also perfect served on ice. Delicious with tapas, olives or boquerones.

VERMOUTH LACUESTA RESERVA

3.00

Vermouth Lacuesta Reserva is made using the traditional handcrafted methods of Vermut Lacuesta. It is then aged for 6 to 9 months in new medium-toasted French Allier oak barrels. This Spanish vermouth offers a bitter-sweet, aromatic flavour reminiscent of old fashioned vermouths. Perfect as an aperitif, or digestif, it should be served cold with a slice of orange and a Manzanilla olive.

WHISKY



A fitting finale to any evening, whisky is the most aristocratic of alcoholic drinks with its origins in a humble tub of fermented grain mash. A variety of grains, including barley, corn, rye and wheat are used in whisky production and our Horsforth bar and restaurant serves a wide range, whether you're in the mood for a Japanese vintage or a fine Scottish single malt.

	25ml	50ml
SCOTTISH	9.00	16.00
MACALLAN 18 YEAR OLD SHERRY OAK The Macallan 18 Year Old is light amber in colour with heady, exotic and floral aromas on the nose with a hint of jasmine, tropical fruit and peat. The palate is soft and rich with a hint of citrus, spice and wood smoke. A long, lingering finish with a hint of orange zest.		
IRISH	4.00	7.00
BUSHMILLS MALT 10 YEAR OLD The distinctive Bushmills light fruity aroma travels over the lip of your tumbler to deliver 10 years of maturation mostly in bourbon seasoned barrels. Light fruity and spicy aromas with melted chocolate that rests on the tongue before releasing a hint of honey in your cheeks. A crisp and clean finish that gently dies off.		
AMERICAN	3.50	6.00
WOODFORD RESERVE BOURBON Woodford Reserve is a super premium small batch Bourbon. Clean, brilliant honey amber in colour with heavy rich dried fruit, hints of mint and oranges covered with a dusting of cocoa on the nose. In the mouth, faint vanilla with tobacco spice come through with complex citrus, cinnamon, cocoa, toffee, caramel, chocolate and spice notes abound. Silky smooth, almost creamy at first with a long, warm satisfying tail.		
JAPANESE	6.50	12.00
SUNTORY YAMAZAKI 12 YEAR OLD Yamazaki is Suntory's flagship single malt, multi-layered with fruit and Mizunara aroma. From Yamazaki was born the surprising, delicate yet profound experience of a Japanese single malt. Spiritual and deep, its signature multi-layered taste is highly praised by whisky connoisseurs all over the world.		

OTHER VENUES



LA CASITA BOSTON SPA
174 High Street,
Boston Spa,
Wetherby,
LS23 6BW

Tel: 01937 845 518



LA CASITA HORSFORTH
8-10 Town Street
Horsforth
Leeds
LS18 4RJ

Tel: 0113 258 5781



LA CASITA ILKLEY
The Victorian Arcade,
Ilkley
LS29 9DY

Tel: 01943 601 062



LA CASITA LEEDS
Arch U Granary Wharf,
Dark Neville Street,
Leeds
LS1 4BR

Tel: 01132 443 360

LA CAS ITA

TAPAS BAR



LITTLEHOUSEOFTAPAS.CO.UK

Food Allergies & Intolerances
Should you have concerns about a food allergy or intolerance,
please speak to our staff before you order your food or drink.