



La Casa Loco

2 Courses 3 Courses

£21.00

£25.00

+ 10% Service Charge

PARTY MENU

We are sure you will understand that if you are requiring the table for the whole evening or for more than three hours then only the three course option will be available.

When your meal arrives could you please check that it is exactly as ordered as mistakes could be upsetting for any strict vegetarians.

Fish may contain bones. Olives may contain stones. Plates may be hot.

GF – Gluten Free Option Available, Please specify to a member of staff. **ESPECIALLY IF COELIAC**

VG – Vegan Option Available

V – Vegetarian Option Available

It is not possible to list every ingredient so please advise us of any allergies or dietary requirements you may have, and we will do our best to accommodate. Our dishes are freshly prepared in an environment that contains allergens and we cannot therefore guarantee there has been no cross contamination. Allergen data is held on each of our dish ingredients so please ask your server in the restaurant should you require any more details.

Starters

Please specify to a member of staff if vegan, gluten free or vegetarian

Mixed Olives **V VG GF**

A dish of mixed olives with rosemary oil and herbs.

Spanish Chorizo

Marinated then cooked in white wine and coriander.

Fresh Guacamole and Tortilla Chips **V VG GF**

Made to order guacamole, with avocado, onion, chilli, garlic and tomatoes, served with a dish of tortilla chips.

Muchos Nachos **V VG GF**

Warm tortilla chips smothered in melting cheese and served with dollops of sour cream, guacamole, salsa and jalapeños.

Quesadillas **V VG GF**

Two wheat tortillas, filled with cheese and toasted on our griddle, filled with cheese, salsa and jalapeños. served with sour cream.

Habanero Albondigas

Homemade beef and scotch bonnet meat balls in our homemade tomato sauce, served with Revel Bakery rustic bread.

Mexican Magic Mushroom **V GF**

A large field mushroom baked with garlic butter and then topped with your choice of:

Chilli beef

Spicy chicken

Calabacitas (sliced courgettes, onion, garlic, tomato and sweetcorn)

Topped with melting cheese and sour cream.

Mussels **GF**

New Zealand Greenlip mussels in a half shell, grilled in cajun butter, served with Revel Bakery rustic bread.

Calamari

Lightly dusted then deep fried, served with a lime mayonnaise dip.

Fennel, Orange and Chorizo Salad **V VG GF**

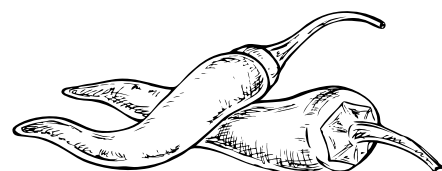
Thinly sliced fennel, toasted sunflower seeds and salad leaves, layered on top of Valencian orange with pan fried chorizo, or fresh avocado chunks. Please specify.

Hot Buffalo Wings

Corn fed chicken wings, covered in our own cajun and chilli coating, deep fried and served with a hot chilli sauce.

Potato Skins

Deep fried potato skins filled with cheese and spring onions. Served with sour cream and jalapeños.



Main Courses

Please advise when ordering if gluten free, vegetarian or vegan

Authentic Chilli V VG GF

Minced British beef or vegetable ratatouille chilli cooked using traditional herbs and spices. Topped with cheese, served on a bed of rice in a crispy tortilla basket. *Please specify beef or vegetarian.*

Enchiladas – baked and soft V VG GF

A large flour tortilla baked in our oven and topped with cheese, sour cream and salsa. Served with Mexican rice and salad. Filled with your choice of:

Chilli beef

Spicy chicken

Spicy vegetarian ratatouille

Sizzling Fajitas V GF

Marinated and flash fried with bell peppers, onion and garlic. All served sizzling on a cast iron skillet with warm soft tortillas, salsa, guacamole, sour cream dips and grated cheese. Choose from:

Steak

Steak and chicken combination

Chicken

Chicken and chorizo

Vegetarian: halloumi and courgette V

Cajun Chicken Breast GF

A whole British chicken breast, marinated in cajun seasoning, lightly grilled and then baked in our oven and served with a creamy creole mustard sauce, Mexican rice and salad.

Hickory Smoked Rack of Ribs add £3.00

Our famous pork ribs cooked in our own barbecue sauce, served with deep fried potato wedges and homemade Mexican slaw.

Jambalaya Casa Loco add £2.50 GF

Cajun style paella. A classic rice dish with onions, peppers, tender chicken, chorizo sausage, yellow tailed catfish and prawns. Topped with melting cheese and finished with sour cream.

Muchos Burrito V VG

A large flour tortilla filled with mixed salad leaves, refried black beans, cheese and your choice of one of the following:

Chipotle pulled chicken (with a little of our homemade BBQ sauce)

Homemade pulled pork (with orange, lime and annatto seed)

Halloumi and Calabacitas (courgettes, onion, tomatoes, sweetcorn, garlic)

Rolled up and served with rice, guacamole, sour cream, salsa and salad.

Vegetarian Taco V VG GF

Soft flour tortilla served with - Calabacitas, spicy vegetarian ratatouille, halloumi croutons, cheese, refried black beans, guacamole, salsa, sour cream and shredded salad.

Tacos La Casa Loco GF

Soft flour tortillas served with – Chilli beef, chipotle pulled chicken, pulled pork, refried black beans, cheese, salsa, sour cream, guacamole and shredded salad.

EI Stacko V VG

A Mexican style lasagne containing chilli beef, spicy chicken and chorizo layered between soft tortillas and topped with refried beans and cheese, served with sweet potato fries, sour cream and salad.

Fennel, Orange and Chorizo Salad V VG GF

Thinly sliced fennel, toasted sunflower seeds and salad leaves, layered on top of Valencian orange with pan fried chorizo, and your choice of:

Chicken breast or Halloumi:

Please specify.

Slow Cooked Feather Steak GF

A 10oz feather steak marinated in Tequila and chilli. Slowly cooked until it melts in your mouth then served in its own juices with the addition of a little cream and peppercorns. Served with mushrooms, potato wedges and salad.

Salmon with Tarragon GF

Fillet of salmon oven cooked with white wine and cream of tarragon. Served with new potatoes and vegetables.

Sample dessert menu (may change on the day)

Belgian Waffles

Served with either chocolate or toffee sauce and ice cream.

Cheesecake of the day GF

Warm Chocolate Brownie Sundae GF

Served with ice cream.

Chocolate pot

A little pot of chocolate heaven. Chocolate gnash made with orange liquor, finished with whipped cream and a slice of orange

Selection of Ice Cream GF