



La Casa Loco

2 Courses - £21.00 | 3 Courses £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 advise when ordering if gluten free (GF), vegetarian (V) or vegan (VG).

Mixed Olives **VVG GF**

A dish of mixed olives with rosemary oil and herbs.

Muchos Nachos **VVG GF**

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

Quesadilla **VVG GF**

Two soft tortillas filled with cheese, salsa and jalapenos, toasted on our griddle served with soured cream.

Spanish Chorizo **GF**

Marinated then cooked in white wine and coriander.

Fresh Guacamole and Tortilla Chips **VVG GF**

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

Potato Skins **VVG**

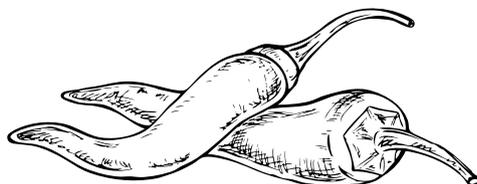
Deep fried potato skins filled with cheese and spring onions. Choose from: chilli beef or 5 bean chipotle chilli. Served with soured cream and jalapeños.

Calamari

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

Hot Buffalo Wings

Chicken wings, covered in our own Cajun and chilli coating, deep fried and drizzled with a hot chilli sauce.



Main Courses

Please advise when ordering if gluten free (GF), vegetarian (V) or vegan (VG).

Authentic Chilli **VVG**

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 select from: beef or vegetable.

Enchiladas – **VVG GF**

A large flour tortilla, topped with cheese and baked, served with Mexican rice, salad, soured cream and salsa. Filled with your choice of: chilli beef, spicy chicken (not GF) or 5 bean chipotle chilli.

Chimichanga **VVG**

A large flour tortilla parcelled together with cheese, deep fried then topped with salsa, guacamole and soured cream. Served with Mexican rice and salad, stuffed with your choice of: chilli beef, spicy chicken or 5 bean chipotle chilli.

Sizzling Fajitas **VVG 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 and soured cream dips and grated cheese. Choose from: chicken or vegetarian (halloumi and courgettes).

El Stacko **VVG**

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

Feather Steak

A 10oz feather steak marinated in tequila and chilli. Slowly cooked until it melts in your mouth then finished with the addition of a little cream and green peppercorns. Served with wedges and house salad.

Burrito Bowl **VVG GF**

A plate filled with rice, shredded salad, Pico de Gallo, refried beans, jalapeños, coriander, soured cream and a wedge of lime, with your choice of filling: 5 bean chipotle chilli & halloumi fries or pulled chicken.

Cajun Chicken **GF**

A whole chicken breast, marinated in Cajun seasoning, lightly fried then baked and served with a creamy Creole mustard sauce, Mexican rice and house salad.

Dessert menu

Belgian Waffles

A Belgian waffle, smothered in rich toffee sauce, topped with a scoop of caramel honeycomb ice cream and finished with sprinkles of Crunchie.

Cheesecake of the day **GF**

Please ask a member of staff for details... it's delicious!

Brownie Ice Cream Sundae **GF**

Chunks of sticky, chewy brownie served with ice cream of your choice and smothered in chocolate ganache.

Ice Cream **GF**

We use Yorvale ice cream, which is made in the Yorkshire Dales by a family owned herd of cows. Choose 3 scoops from: Bourbon Vanilla, Caramel Honeycomb, White Chocolate Chip -or Mint Chocolate Chip

Sorbet **VVG GF**

Smooth sorbet, with citrus mandarin flavours.

