

TAKE A LOOK AT OUR MOUTH-WATERING RANGE OF NEW DISHES TO TEMPT EVERY TASTE BUD, FROM DELICIOUS STARTERS AND DESSERTS TO A GREAT CHOICE OF MAIN COURSES. PARTICULAR CARE IS GIVEN TO THE PROVENANCE AND SEASONALITY OF INGREDIENTS AND THE MENU FEATURES CLASSIC INTERNATIONAL DISHES AS WELL AS A CHANCE TO EXPERIENCE LOCAL FAVOURITES. OUR COMPLETE MENU IS PREPARED USING FRESH INGREDIENTS; EVEN OUR HAND-TOSSED PIZZAS ARE PREPARED USING IMPORTED PRODUCE TO ENSURE AUTHENTIC FLAVOURS. AS WELL AS OUR EXTENSIVE MENU SELECTION OUR CHEFS PREPARE A SELECTION OF "DAILY SPECIALS" WHICH TEAM MEMBERS WILL BE DELIGHTED TO EXPLAIN TO YOU. REMEMBER THAT SOME OF THE DAILY SPECIALS WILL BE AVAILABLE WITHIN YOUR HALF BOARD OPTIONS. OUR HEAD CHEF MATTHEW HAILS FROM THE UK, HIS TEAM FROM DIFFERING PARTS OF EUROPE, SO WE HAVE AN INTERNATIONAL FEEL WITHIN OUR KITCHEN WHERE ALL ARE ENCOURAGED TO BE CREATIVE. OUR FAMILY CELEBRATE OUR 20TH YEAR IN LAS CASITAS IN 2018 AND WILL ALWAYS TRY TO INTRODUCE NEW DISHES, AND SPECIAL OFFERS, AND OF COURSE REINTRODUCE OLD FAVOURITES. WE HOPE YOU ENJOY YOUR VISITS WITH US AND OUR TEAM.

GORDON & LISA OWEN

BIENVENIDO A LAS CASITAS EN LOS AMIGOS BEACH CLUB. ECHE UN VISTAZO A NUESTROS SABROSOS PLATOS PARA TODOS LOS PALADARES, DESDE ENTRANTES Y POSTRES DELICIOSOS HASTA UNA GRAN SELECCIÓN DE PLATOS PRINCIPALES. PRESTAMOS MUCHA ATENCIÓN AL ORIGEN Y CARACTERÍSTICAS ESTACIONALES DE NUESTROS INGREDIENTES Y EL MENÚ OFRECE TANTO PLATOS CLÁSICOS INTERNACIONALES COMO PREFERIDOS LOCALES PARA SU DEGUSTACIÓN. NUESTRO MENÚ ENTERO SE PREPARA FRESCO A DIARIO Y HASTA NUESTROS PLATOS ITALIANOS SE PREPARAN USANDO PRODUCTOS IMPORTADOS DE ITALIA PARA GARANTIZAR UN SABOR AUTÉNTICO.

APARTE DE NUESTRO MENÚ EXTENSO LOS CHEFS TAMBIÉN PREPARAN UNA SELECCIÓN DE "ESPECIALIDADES DEL DÍA" LOS CUALES EL EQUIPO ESTARÁ ENCANTADO DE EXPLICARTE. RECUERDE QUE ALGUNAS DE LAS ESPECIALIDADES ENTRAN EN TUS OPCIONES DE MEDIA PENSIÓN (MP).

NUESTRO CHEF PRINCIPAL, MATTHEW, HA PASADO MUCHOS AÑOS REFINANDO SU ARTE EN PAÍSES TAN LEJANOS COMO REINO UNIDO. AMBOS TIENEN ARTES QUE SE CUMPLIMENTAN Y EL RESTO DEL EQUIPO TRABAJA BAJO SU SUPERVISIÓN ESTRICTA – PERO TAMBIÉN SE LES ANIMA A SER CREATIVOS.

GORDON & LISA OWEN

HALF BOARD HB /MP

WE HAVE A FANTASTIC HALF BOARD OPTION WHICH INCLUDES A CHOICE OF BREAKFAST WITH A CUP OF TEA OR COFFEE, AND A TWO COURSE DINNER, STARTER & MAIN OR MAIN AND DESSERT. WHERE YOU SEE THE HB SYMBOL THAT ITEM IS AVAILABLE AS PART OF YOUR HALF BOARD SELECTION. THERE IS A MINIMUM BOOKING OF THREE DAYS, THE PRICE IS ONLY €22.95 PER DAY PER PERSON... BUT CHECK, SEE WHAT PROMOTIONS WE HAVE RUNNING. ASK A TEAM MEMBER FOR ANY DETAILS. JUST BECAUSE YOU ARE ON HALF BOARD DOES NOT MEAN THAT YOU CAN'T ENJOY THE REST OF OUR DISHES. IF YOU FANCY A STEAK ONE EVENING ALL YOU HAVE TO DO IS PAY A SMALL SUPPLEMENT WHICH IS INDICATED ON THE MENU WITH A PLUS SIGN IN BRACKETS... (+3.00) AS AN EXAMPLE.

CALL & COLLECT

OUR FULL MENU IS AVAILABLE TO TAKE AWAY. CALL US ON 2317 PLACE YOU ORDER AND WE WILL CALL YOU BACK WHEN YOUR FOOD IS READY FOR COLLECTION. PLEASE NOTE THAT THERE MAY BE A SLIGHT DELAY DURING BUSY PERIODS. WE ALSO HAVE OUR CLUB HAPPY HOURS WHERE YOU HAVE THE OPPORTUNITY TO MEET OTHER MEMBERS AND GUESTS AND ENJOY REDUCED PRICES ON AMSTEL ON TAP, HOUSE WINE AND HOUSE SPIRIT & MIX. MEETING TIME IS BETWEEN 5.00 & 7.00PM NIGHTLY AT THE POOL BAR WHEN OPEN OR IN LAS CASITAS DURING WINTER MONTHS.

MEDIA PENSIÓN MP/HB

TENEMOS UNA OPCIÓN DE MEDIA PENSIÓN FANTÁSTICA LA CUAL INCLUYE UNA ELECCIÓN DE DESAYUNO CON TÉ O CAFÉ Y UNA CENA DE DOS PLATOS. DONDE VEIS MP ESA OPCIÓN ESTÁ DISPONIBLE COMO PARTE DE SU SELECCIÓN DE MEDIA PENSIÓN. HAY UNA RESERVA MÍNIMA DE TRES DÍAS Y EL PRECIO ES DE SOLO €22.95... PERO MIRA ESTO: PREGUNTE A NUESTRO EQUIPO PARA LOS DETALLES.

EL HECHO DE QUE ESTAS EN MEDIA PENSIÓN NO QUIERE DECIR QUE NO PUEDES DEGUSTAR TODOS LOS PLATOS DEL MENÚ. SI QUIERES UN BISTEC SOLO TIENES QUE PAGAR UN SUPLEMENTO PEQUEÑO EL CUAL ESTÁ INDICADO EN EL MENÚ CON UN SEÑAL DE + ENTRE PARÉNTESIS (+3.00) POR EJEMPLO.

LLAMA Y RECOGE

NUESTRO MENÚ ENTERO SE PUEDE LLEVAR AL CONFORT DE SU APARTAMENTO LLAMÁNDONOS AL 2317, TE VOLVEREMOS A LLAMAR EN CUANTO SU PEDIDO ESTÉ LISTO PARA RECOGER.

SANGRIA – IT MAKES YOU HAPPY!

"GREAT TO SHARE"

APERITIVOS/APPETISERS

PAN CON ALI-OLI :- BASKET OF MIXED ARTISAN BREAD, ACCOMPANIED WITH HOME-MADE ALI-OLI. 3.50 ✓

BRUSCHETTA ROMANA :- TOASTED RUSTIC BREAD, TOPPED WITH CRUSHED TOMATOES & GARLIC, WITH A DRIZZLE OF EXTRA VIRGIN OLIVE OIL & A TOUCH OF ROCK SALT. 3.50 ✓

PAN ESTILO PIZZA RECIENTE HORNEADO CON AJO :- HAND-MADE THIN CRUST PIZZA BASE, COATED IN GARLIC BUTTER & OVEN BAKED. ADD CHEESE IF YOU WANT TO. 5.95 ✓

ACEITUNAS DE LA CASA :- MARINATED LOCAL ANDALUSIAN OLIVES WITH SUN-BLUSHED TOMATOES. 3.50 ✓

SHARING PLATTERS/PLATOS PARA COMPARTIR

1. CAMEMBERT AL HORNO

WHOLE BAKED CAMEMBERT, STUFFED WITH GARLIC, ROSEMARY, RED ONION MARMALADE & RUSTIC BREAD.

10.95 ✓

2. SURTIDO MIXTO "LAS CASITAS"

SERRANO HAM, CHORIZO SAUSAGE, MANCHEGA CHEESE, QUINCE MARMALADE, FIGS & RUSTIC BREAD

14.95

3. PAN Y PICOTE

FRESHLY BAKED BREADS, SERVED WITH HUMMUS, MARINATED LOCAL OLIVES & OILS FOR DIPPING.

7.95 ✓

4. GARLIC PIZZETTE €8.50 ✓

GARLIC FLATBREAD SERVED WITH RED ONION MARMALADE, ROCKET & SHAVED PARMESAN.

ENTRANTES/STARTERS

COCTEL DE GAMBAS CLÁSICO 7.95 MP/HB

COLD WATER PRAWNS WITH MARIE ROSE SAUCE, SERVED WITH LITTLE GEM LEAVES, TOMATO, CUCUMBER, SMOKED PAPIKA, BREAD & BUTTER

PATÉ RUSTICO DE HÍGADO DE POLLO 6.95 MP/HB

CHICKEN LIVER PATE, RUSTIC BREAD & A RICH PORT REDUCTION & SALAD GARNISH

GAMBAS PIL PIL 9.00 (+3.00)

CLASSIC LOCAL FAVOURITE, KING PRAWNS COOKED IN GARLIC, CHILI, SPICES AND VIRGIN OLIVE OIL.

PIMENTO DE PADRON 6.95 MP/HB ✓

SAUTÉED PADRON PEPPERS WITH RED WINE INFUSED SALT FLAKES.

LAGRIMAS DE POLLO CON PIPERADA 7.95 (+2.00)

CHICKEN STRIPS IN HONEY & MUSTARD SAUCE ON A BED OF ROASTED ONIONS, PEPPERS & TOMATOES
& A HINT OF CHILLI SAUCE

RABAS DE CALAMAR 8.50 (+3.00)

DEEP FRIED CALAMARI LIGHTLY SEASONED, SERVED WITH HOME-MADE ALI-OLI

ALTAS DE POLLO Y PATO ("CLUCK & DUCK") 7.95 (+2.00)

HOT & SPICY CHICKEN & DUCK WINGS SIMPLY SERVED WITH CELERY & BLUE CHEESE DIP

SETAS AL AJILLO 6.95 MP/HB ✓

SAUTÉED OYSTER MUSHROOMS, PAN FRIED WITH BUTTER, GARLIC & SPANISH WHITE WINE.

SOPA DEL CHEF 5.95 MP/HB

FRESHLY MADE WITH LOCAL INGREDIENTS EACH DAY. SERVED WITH RUSTIC BREAD.

ENSALADA/SALADS

ENSALADA DE LA CASA LAS CASITAS 8.95 MP/HB V G/F

MIXED LEAVES, WITH BABY MOZZARELLA, CHERRY TOMATOES, BEETROOT, ASPARAGUS,

ENSALADA POLLO CÉSAR 11.50 MP/HB

CLASSIC CAESAR SALAD WITH CHICKEN, BABY LEAF LETTUCE, PARMESAN & CROUTONS

ENSALADA DE ATÚN NICOSIA €13.95 (+2.00)

TUNA STEAK COOKED PINK OR WELL DONE, SERVED WITH A WARM SALAD OF NEW POTATOES, GREEN BEANS, OLIVES, BOILED EGG & CHERRY TOMATO

ENSALADA DE QUINOA Y BROTES DE ESPINACA 12.95 V G/F (+2.00)

BABY SPINACH & QUINOA WITH SUN-DRIED TOMATO & FRESH PARMESAN

V= PARA VEGETARIANOS

NUESTROS CHEFS ESTARÁN ENCANTADOS DE PREPARAR UNO DE SUS PLATOS VEGETARIANOS FAVORITOS SIEMPRE QUE SEA POSIBLE, SIEMPRE QUE CUENTEN CON LA DEBIDA NOTIFICACIÓN

TODOS NUESTROS PRECIOS INCLUYEN IVA

PROPINAS NO INCLUIDAS

V= SUITABLE FOR VEGETARIANS, G/F GLUTEN FREE.

OUR CHEFS WILL BE DELIGHTED TO TRY AND PREPARE A FAVOURITE VEGETARIAN DISH FOR YOU WHENEVER POSSIBLE, PROVIDED THEY HAVE ADEQUATE NOTICE.

ALL OUR PRICES INCLUDE IVA

@ CURRENT RATE.

SERVICE CHARGE NOT INCLUDED.

PASTA & PIZZA

ESPAGHETTI AL PIL PIL 13.95 (+2.00)

KING PRAWNS TOSSED IN A PIL PIL SAUCE WITH SPRING ONION, SPINACH & CHERRY-TOMATO

ESPAGUETI BOLOÑESA 9.95 MP/HB

MINCED BEEF, CARROT & OUR-TRADITIONAL BOLOGNAISE SAUCE

PENNE ALL'AMATRICIANA 11.95 MP/HB

SMOKEY BACON, ONION, GARLIC, TOMATO SAUCE & CHILLI

ESPAGUETI CARBONARA 10.95 MP/HB

CREAM BASED WITH GARLIC, SMOKED BACON, ONIONS & MUSHROOMS

FIDIOS DE CALABACIN 12.95 MP/HB ✓

COURGETTE SPAGHETTI, SERVED WITH ROCKET, SUN DRIED TOMATOES & TOSSED WITH BASIL & PARMESAN SHAVINGS & DRIZZLED WITH TRUFFLE OIL.

PIZZAS HECHAS A MANO/ HANDMADE PIZZAS

MARGARITA 10.50 MP/HB ✓

CHERRY-TOMATOES & MOZZARELLA

PICANTE 10.95 MP/HB

PEPPERONI, CHORIZO, JALAPENOS

RUSTICA 10.95 MP/HB ✓

MED VEG, GOATS CHEESE, ROCKET

CARNE 11.95 MP/HB

PEPPERONI, CHORIZO, JALAPENO'S, CHICKEN, SAUSAGE

HAWAIIAN 10.50 MP/HB ✓

PINEAPPLE & HAM

CARBONARA 10.95 MP/HB ✓

CREAMY BASE, SMOKED BACON, ONIONS & MUSHROOMS

TUNA 11.50 MP/HB

TUNA FISH, RED ONION, BLACK OLIVES

MARISCOS / SEAFOOD

PESCADO Y FRITAS A LA CERVEZA 13.95 MP/HB

DON'T WORRY IT'S STILL HERE! OUR EVER POPULAR LARGE COD FILLET COATED IN OUR OWN BATTER RECIPE AND SERVED WITH CHIPS & MUSHY PEAS.

FILLETES DE SALMON ASADO 14.95 (+2.00)

OVEN BAKED WITH BACON AND GARDEN PEAS, CRUSHED BABY NEW POTATOES IN A WHITE WINE & CREAM FRICASSEE

LUBINA FRITA, MARIANDA CON JENGIBRE & SOY 16.95 (+3.00)

FRESH SEA BASS MARINATED IN GINGER & SOY, PAN FRIED AND SERVED WITH BASMATI RICE & STIR FRIED VEGETABLES

ZARZUELA DE PESCADO 16.95 (+3.00)

A TRADITIONAL MEDITERRANEAN SEAFOOD STEW, WITH HAKE, SQUID, SHRIMP, MUSSELS, SLOWLY COOKED WITH GARLIC, PEPPERS FISH STOCK AND LOCAL SEASONING.

PAELLA DE MARISCO 28.00 (MIN 2 PEOPLE)

A TRADITIONAL SPANISH RICE DISH, COOKED SLOWLY IN STOCK YOU CHOOSE YOUR FAVOURITE, MIXED, MEAT OR SEAFOOD. PLEASE NOTE THAT WE NEED 24 HOURS NOTICE. SERVED SIMPLY WITH RUSTIC BREAD & A SQUEEZE OF LEMON.

CARNÉ/MEATS

POLLO "LOS ASADORES" 11.95 MP/HB

MARINATED ½ GRILLED CHICKEN COOKED WITH A TRADITIONAL "MOJO ROJO" SAUCE

& SERVED WITH SEASONED FRIES

HAMBURGESA CASERA DE TERNERA (200 GRAMO) 12.00 MP/HB

OUR HOME-MADE BURGER WITH GHERKIN, MAYO, CHEESE, RELISH, CRISPY BACON, ONION RINGS, FRIES.

NUESTRAS FAMOSAS COSTILLAS! 12.95 MP/HB

OUR FAMOUS STICKY RIBS! BRAISED FOR FOUR HOURS AND FINISHED IN A HOT OVEN,

COVERED IN STICKY BBQ SAUCE, SERVED WITH FRIES & OUR HOMEMADE COLESLAW

CURRY TAILANDÉS VERDE POLLO Y GAMBAS 13.95/15.95 (+2.00)

FRESH & FRAGRANT THAI GREEN CURRY, YOU CHOOSE EITHER CHICKEN OR KING PRAWN.

SERVED WITH STICKY COCONUT RICE.

MAGRETO DE PATO GLASEADO CON MIEL EN SALSA KUMQUAT 15.00 (3.00)

HONEY GLAZED DUCK BREAST, KUMQUAT SAUCE, DAUPHINOISE POTATOES & SEASONAL VEGETABLES

EMPANADA DE BISTEC CON GUINNESS 11.95 MP/HB

STEAK & GUINNESS PIE. THIS IS AN EVER POPULAR DISH OF OURS MADE FRESHLY EACH DAY. RESTING

ON MASHED POTATOES, & SERVED WITH SEASONAL VEGETABLES & OF COURSE RICH GRAVY

PRESA IBERICO AL/PX 18.95 (+5.00)

ACORN FED IBERIAN PORK (BUTCHERS CUT) PAN FRIED AND SERVED IN A PEDRO XIMENEZ SAUCE

WITH SEASONAL VEGETABLES & DAUPHINOISE POTATOES.

SALTEADO DE POLLO Y LANGOSTINOS 14.95 (+2.00)

SPICY CHICKEN & PRAWN STIR FRY, WITH BASMATI RICE, SPRING ONION & GARDEN PEAS

OUR STEAKS

BIFE DE LOMO ARGENTINO 22.50 (6.00)

8OZ ARGENTINEAN PRIME RIB EYE STEAK, HORSE RADISH BUTTER, GRILLED MUSHROOM, TOMATO,
ONION RINGS & SEASONED FRIES.

CHATEAUBRIAND 52.00 (2 PEOPLE TO SHARE)

FOR THAT SPECIAL OCCASION WE NEED 24 HOURS' NOTICE. THIS STEAK COMES FROM THE CENTRE OF
THE FILLET, IT APPROX. WEIGHT WILL BE 12-14OZ. SERVED WITH HAND CUT CHIPS & BÉARNAISE SAUCE.

BEST SERVED MEDIUM RARE! BUT THE CHOICE IS YOURS!

FILETE DE SOLOMILLO 26.95

LIGHTLY SEASONED APPROX. 8OZ PRIME FILLET STEAK, SERVED WITH ONION RINGS, GRILLED
MUSHROOMS & TOMATO AND SEASONED FRIES.

LOS CARNICEROS CORTAN LA CARNE DE RUMP 15.00 (3.00)

APPROX 250 GM LIGHTLY SEASONED BUTCHERS CUT RUMP STEAK, ONION RINGS,
SEASONED FRIES & GARDEN PEAS

ESOS PEQUEÑOS EXTRAS QUE MARCAN LA DIFERENCIA! / THOSE LITTLE EXTRAS THAT MAKE ALL THE DIFFERENCE!

SWEET POTATO FRIES ✓ €3.50 PEPPERCORN SAUCE €2.50

PORTION OF CHIPS ✓ €3.50 SEASONAL VEGETABLES ✓ €2.95 TOMATO & BASIL SAUCE ✓ €2.50

BREAD ROLL & BUTTER €1.50 CHERRY TOMATO, ROCKET & RED ONION SIDE SALAD ✓ €3.50

LISTA DE ALERGIAS SEGÚN REGULACIÓN (UE) 1169/2011

EL ESTABLECIMIENTO NO PUEDE GARANTIZAR LA AUSENCIA DE RASTROS DE ALÉRGICOS EN ESTOS PLATOS.
SI ES ALÉRGICO O INTOLERANTE A ALGUNO DE LOS INGREDIENTES, POR FAVOR ASEGÚRESE DE CONTACTAR
CON ALGÚN MIEMBRO DE NUESTRO EQUIPO PARA MÁS INFORMACIÓN.

LIST OF ALLERGENS ACCORDING TO REGULATION (UE) 1169/2011

THE ESTABLISHMENT CANNOT GUARANTEE THE ABSENCE OF TRACES OF ALLERGENS CONTAINED WITHIN
THESE DISHES. IF YOU ARE ALLERGIC OR INTOLERANT TO ANY POSSIBLE INGREDIENTS, PLEASE ENSURE THAT
YOU CONTACT ONE OF OUR STAFF FOR MORE INFORMATION.

POSTRES/DESSERTS

SELECCIÓN DE HELADOS €5.95 MP/HB

SELECTION OF ICE CREAM

CREMA BRULEE €6.50 MP/HB

CLASSIC CREME BRULEE

BROWNIE DE CHOCOLATE €5.95 MP/HB

HOME-MADE CHOCOLATE BROWNIE

TARTA DE MANZANA €5.95 MP/HB

APPLE CRUMBLE SERVED WITH VANILLA ICE CREAM (SERVIDA CON CRUJIENTE DE HELADO DE VAINILLA)

TARTA DE BANOFFI €5.95 MP/HB

BANOFFI PIE

PROFFITEROLES €5.95 MP/HB

TARTA DE QUESO DEL CHEF €5.95 MP/HB

OUR CHEF'S CHEESE CAKE CHOICE FOR TODAY

PREGUNTE QUÉ PASTEL DE QUESO HAN PREPARADO HOY NUESTROS CHEFS!

DON'T FORGET TO CHECK OUR DAILY SPECIAL BOARD

TO SEE WHAT ELSE IS AVAILABLE TODAY!

PLEASE REMEMBER TO RESERVE YOUR FAVOURITE TABLE ESPECIALLY IF YOU ARE

ON OUR HALF BOARD OPTION!

