



## To Eat

#### **STARTERS**

Marinated olives	V	VG	GF	DF
Chicken taco with chili, sugo, salad and onions 1p/s 10			GFO	DF
Ciabatta with local olive oil and dukkah	V	VG	GFO	DF
Bruschetta: Tomatos on ciabatta with garlic and olive oil 2p/s 14	V	VG	GFO	DF
Trio of dips served with flat bread	V	VG	GFO	DF
Swordfish carpaccio with fruit, herbs, pepper and olive oil (A) $\dots$ 26			GF	DF
Mezze Plate:			GFO	
Selection of cured meats, pickled vegetables and cheese				
Need more ciabatta, flat bread or any other condiments $\ldots,4$	V		GFO	
MEAT & SEAFOOD SHARING PLATES				
THEAT & SEAT COD STIARING FEATES				
Ragu arancini 3p/s		GF		
		GF	DF	
Ragu arancini 3p/s		GF	DF DF	
Ragu arancini 3p/s		GF		
Ragu arancini 3p/s		GF GF	DF	
Ragu arancini 3p/s			DF	
Ragu arancini 3p/s			DF DF	
Ragu arancini 3p/s		GF	DF DF	
Ragu arancini 3p/s		GF GF	DF DF DF	

Unlimited filtered still or sparkling water for diners \$2 p/p  $\,$ 

All meat served from our kitchen is halal certified.

### To Eat

#### VEGETARIAN SHARING PLATES

Chickpea bao bun, tomato salsa and tamarind chutney $2p/s\dots16$	V		VG	DF
Asparagus arancini 3p/s	V	GF		
Patatas bravas with bravas sauce and aioli	V	GF	VG	DF
Char-grilled corn ribs with miso butter and lime aioli $\ldots \ldots 16$	VO	GF	VG	DF
Seasonal salad with pine nuts and feta	V	GF	vo	DFC
Spelt-salad with lemon dressing almonds and pistachio 18 $$	V		VG	DF
DESSERT				
Churros with chocolate sauce	V			
Vegan sorbet with freeze dried fruit14	V	GF	VG	DF
Coconut pannacotta with strawberry coulis	V	GF		

#### CHEF'S SELECTION

Experience our culinary journey without the need to choose. Allow our chef to guide you through a carefully curated selection from our seasonal menu. Simply inform our team of your party size and any dietary requirements, and we'll craft the perfect dining experience for you.

#### Chef Selection - \$80 / With Dessert: \$90

Groups of 8 or more are required to select the Chef's Selection

Our menu celebrates seasonal ingredients and is designed for sharing. Dishes will arrive at your table in a continuous flow throughout your meal, allowing you to savor each creation as it's prepared.

Please note that our offerings are subject to seasonal availability. We appreciate your patience during busy periods and look forward to creating a memorable dining experience for you and your guests.

# Taco's Gone Wild \$6 Taco Tuesday

LAMB TACO WITH SRIRACHA AND SALA	GFO/DF
SEAFOOD TACO WITH WASABI DRESSIN SALAD	NG AND
SALAD	GFO/DF
VEGETABLE TACO: MIXED VEGETABLES WITH HERBS, AIOLI AND TOMATO SAUG	COOKED
BEEF TACO: KOREAN BULGOGI, NUTS A	ND SALAD
CHICKEN TACO WITH CHILLI, SUGO, ON SALAD	NION AND
	GFO/DF

# THURSDAY PASTA NIGHT MENU

RAGU PASTA:

## Details

#### **Opening Hours**

Tuesday: ...... 16:00 - Late Wednesday: .... 16:00 - Late Thursday: ..... 16:00 - Late Friday: ..... 16:00 - Late Saturday: .... 16:00 - Late Sunday: ..... 16:00 - Late

Monday: CLOSED ....(Available for Private Functions/Events)

Fresh Daily Preparation: All dishes are prepared fresh daily using seasonal ingredients and are subject to availability. All meat served at Casablabla is halal certified.

Dietary Requirements: Our knowledgeable staff are happy to assist with any allergies or dietary requirements. Please inform us before placing your order.

Pricing: Menu prices are subject to change without notice. 15% Surcharge applies on Public Holidays.

Payment Policy: For operational efficiency, we kindly request single payment per table where possible.

Private Events: Casablabla is available for private hire. Please visit our bookings page or contact us directly for more information.

Health & Safety: We maintain the highest standards of health and safety for all patrons and staff, and appreciate your cooperation in following our guidelines.

Follow us on our official social media pages. @Casablabla, #Casablabla