



# Tapas

## STARTERS

Marinated olives .....	9	V	VG	GF	DF
Ciabatta with local olive oil and dukkah .....	10	V	VG	GFO	DF
Bruschetta: Tomatos on ciabatta with garlic and olive oil .....	10		VG	GFO	DF
Trio of dips served with pita bread .....	16	V	VG	GFO	
Ragu arancini 3p/s.....	15			GF	
Cheese platter with olives, fresh fruit and lavosh .....	40	V		GFO	
Mezze Plate: .....	40			GFO	
Selection of cured meats, pickled vegetables and cheese					
Need more ciabatta, pita bread or corn chips .....	6	V		GFO	

## SHARING PLATES

Calamari with tomato sauce, shallots, herbs and olive oil .....	20			GF	DF
Cuban mojo prawn skewers with gremolata 4 skewers.....	20			GF	DF
Ham and cheese croquettes with olive oil 3p/s.....	15			GF	
Fried sacchottino pasta with herbs and olive oil.....	25				
Karaage chicken, sweet soy and aioli .....	20			GF	DF
Octopus salad with olive oil, garlic and parsley.....	28			GF	DF
Glazed pork ribs with pickled chili .....	25			GF	DF
Roast beef on bread with garlic, rocket, olive oil and sauce .....	25	GFO		DF	
Tuna carpaccio with fruit, herbs, pepper and olive oil.....	24			GF	DF

All meat served from our kitchen is halal certified.

*GF - Gluten Free / V - Vegetarian / VG - Vegan*

*VO - Vegan Optional / GFO - Gluten Free Optional / DF - Dairy Free*

# Tapas

## MORE SHARING PLATES

Chickpea bao bun, tomato salsa and tamarind chutney 2p/s . . . .	12	V		VG	DF
Asparagus arancini 3p/s . . . . .	15	V	GF		
Mixed lentils in onion and tomato gravy with ciabatta . . . . .	14	V		VO	GFO
Patatas bravas with bravas sauce and aioli . . . . .	15	V	GF	VG	DF
Chickpea salad with onion, tomato, fresh herbs and olive oil . . .	18	V	GF	VG	
Watermelon salad with pine nuts and Danish fetta . . . . .	16	V	GF	VO	
Ratatouille: Mixed vegetables with spices and herbs . . . . .	15	V	GFO	VG	DF

## DESSERT

Churros with chocolate sauce . . . . .	14	V			
Vegan sorbet with nut praline . . . . .	14	V	GF	VG	DF
Pannacotta with fresh berries . . . . .	16	V	GF		
Tiramisu . . . . .	18	V			

## CHEF'S SELECTION - ALLOW US TO FEED YOU

Let us feed you without the worry of selecting from our delicious tapas menu. Please advise our staff of dining numbers and dietary requirements and we will do the rest.

Chef's Selection \$80 per person with dessert \$90

Groups of 8 and above are required to use the chef's selection

Our menu is subject to seasonal availability and is designed for sharing. Dishes are brought to your table continuously throughout your meal.

We thank you for your patience especially during peak operating times and hope that you enjoy your dining experience. We hope to host you and your friends today or on your next visit.

# Carafés

<b>SANGRIA</b> .....	<b>40</b>
House-made with a variety of spirits, grapefruit juice, orange, apple, wine and spices. Just like they do in Barcelona.	
<b>PIMMS</b> .....	<b>42</b>
A British favourite with seasonal fresh fruit, lemonade and ginger ale.	
<b>(Vg) ALCOHOLIC ICED TEA</b> .....	<b>46</b>
Available in peach, lychee, strawberry and passion fruit .	
<b>CASABLABLA PUNCH</b> .....	<b>46</b>
Peach, lychee, mint and vodka served long with soda , orange juice and citrus.	

# Mocktails

## NON ALCOHOLIC COCKTAILS FOR ANY OCCASION

<b>VERY PEAR BERRY MOCKTAIL</b> .....	<b>11</b>
Strawberries, orgeat syrup, cranberry, grapefruit juice and citrus.	
<b>WATERMELON BLISS MOCKTAIL</b> .....	<b>11</b>
Watermelon, cranberry juice and citrus.	
<b>PINA COLADA MOCKTAIL</b> .....	<b>11</b>
Coconut cream, pineapple juice, orgeat syrup, desiccated coconut and nutmeg	

# Bubbles

(vg) **NV JANSZ PREMIUM CUVÉE**  
**SPARKLING PINOT NOIR/CHARDONNAY** *Tasmania* ..... 13 ... 57

Jansz have produced iconic sparkling wines for decades. This sparkling has citrus notes from the Chardonnay scents and a hint of strawberry from the Pinot Noir. Delicate fruits and creaminess wash through the mouth leaving a lingering finish of citrus and nougat. Always a class act.

**21' BIRD IN HAND SPARKLING PINOT NOIR** *Adelaide Hills, SA* .... 13 ... 57

This wine is slightly sweet but due to its pretty acidity, it tastes like a spring afternoon. Notes of rose hip, lime and honey suckle.

**NV' DE BORTOLI PROSECCO** *King Valley, VIC* ..... 12.5 ... 52

Gently savoury with fine bubbles, this delightful Prosecco from the King Valley is a great example of why Australians love Prosecco.

**NV' BLEASDALE SPARKLING SHIRAZ** *Langhorne Creek* ..... 13 ... 57

This multi vintage shiraz is richly flavoured with deep colour and displays dark berry fruit aromas, sweet plum and spicy flavours, silky tannins and a rich, velvety smooth palate.

**NV' DUVAL-LEROY BRUT RÉSERVE** *France* ..... 19 ... 99

Hand crafted in classic style of three varieties; Chardonnay, Pinot Meunier and Pinot Noir it provides a perfect balance drawing flavours of dark chocolate, cinamon and roasted yellow figs.

**NV' KISMET MOSCATO** *Abbotsford, VIC SA* ..... 12.5 ... 52

A fun wine with a touch of spritz. It is a sweet wine, no doubt about it. Works better than an energy drink if you're feeling flat. It is also low in alcohol so don't feel shy.

# White

- 21' CASABLANC** *Adelaide Hills, SA* ..... 12 ... 48  
A blend of Sauvignon Blanc and Chardonnay the bright clean flavours make this wine a lot of fun and can be slurped with nearly any dish.
- (Vg) 21' KANGARILLA ROAD FIANO** *Clare Valley, SA* ..... 12.5 ... 50  
Displaying delicious tropical fruit aromas and a beautiful textural mouthfeel with a lovely long finish. The palate has wonderful weight and a creamy texture, providing structural complex characters and a zingy acidity that lifts these exotic vibrant fresh tropical flavours.
- 22' RIESLINGFREAK NO.3 – RIESLING** *Clare Valley, SA* ..... 13 ... 54  
No.4 is John's Clare Valley Riesling. It is the quintessential Clare Riesling. Zippy acid, clean mouth feel and can be drunk on its own or with seafood or salad. Yum!
- 21' TOMICH HILL SAUVIGNON BLANC** *Adelaide Hills, SA* ..... 13 ... 54  
This Sauvignon's place of birth is personified in the wine's intense citrus and snow pea aromas and its zesty finish.
- (Vg) 22' MORDRELLE GRUNER VELTLINER** *Adelaide Hills, SA* ..... 13.5 ..... 58  
Flavours of citrus grapefruit, this wine is well balanced with crisp acid in harmony. The mouthfeel is rich finishing dry with a savoury aftertaste.
- (Vsp) 22' TIM ADAMS PINOT GRIS** *Clare Valley, SA* ..... 13 ..... 54  
A great food wine, opulent lychee and peach flavours and a touch of citrus zest. Full flavoured with fruit sweetness and refreshing acidity. Pair with seafood and salads.
- 22' ARTIS JACOPIN PINOT GRIS** *Adelaide Hills, SA* ..... 12.5 ..... 50  
This wine is a unique blend of Pinot Gris and Riesling, with vibrant pear and nectarine fruit aromas. It has a soft round palate, citrus aromas and fresh acidity making it the perfect wine for salads, seafood as well as fruit platters.

# Rosé

(vg) 21' BIRD IN HAND PINOT ROSÉ *Adelaide Hills, SA* ..... 12.5 ... 50

Bird in Hand are synonymous with Pinot Noir and have recently mastered the Adelaide Hills native varietal. Enjoy this wine with anything!

(vg) 21' UPSIDE DOWN ROSÉ *Marlborough, New Zealand* ..... 12.5 ... 50

Upside Down Rosé is a light bodied, fresh and fruity Rose. Aromas of fresh cherry and strawberry with a refreshing palate and a crisp, clean finish.

(Vg) = Vegan (Vsp) Vegan Sustainable Practices (Org) = Organic

# Red

**21' CASAROUGE** *Multi-regional, SA* ..... 12 ... 48

This Grenache Shiraz will satisfy every palate. Grenache is such a great varietal and gives this wine some spice and red fruit flavours. The Shiraz gives the wine a back bone. Enjoy this wine on its own or matched with cheese, meats or simply air!

**19' WOODSIDE PARK PINOT NOIR** *Adelaide Hills, SA* ..... 12.5 ... 50

This is a powerful Pinot with intense berry and red cherry aromas that is made from fruit that is purely picked off the Tomich vineyard in Woodside, one of the Adelaide Hills coldest micro climates. This Pinot pairs perfectly with game meats and foraged wild mushrooms.

<sup>(vg)</sup> **19' MORDRELLE PINOT NOIR** *Adelaide Hills, SA* ..... 13 ... 54

With aromas and flavours of dark cherries and truffles, subtle hints of dark chocolate, spices and cedar. This wine is well balanced finishing fresh with abundant dark fruit aftertaste.

<sup>(vg)</sup> **21' MR MICKS GRENACHE** *Clare Valley, SA* ..... 13 ..... 52

Full of juicy plum and red berry fruit aromas, hints of spice, soft natural tannins makes this wine suitable for many cuisines.

**18' PARACOMBE TEMPRANILLO** *Adelaide Hills, SA* ..... 12.5 ... 50

With lifted aromas of cherry, blueberry, licorice and sweet spice, leading to generous fruit flavours and a deep silky palate. Ideal with cured meats and antipasto platters.

<sup>(vg)</sup> **20' RADIO BOKA TEMPRANILLO** *Valencia, Spain* ..... 13 ... 54

A rich, fiery red built on a foundation of deep, plum fruits. The taste of Spain in a bottle, this wine wants fire! Grilled meats love this wine. Basically anything with toasted flavours.



# Red

**21' BIRD IN HAND BUSH SHIRAZ** *Adelaide Hills, SA* ..... 13 ... 54

Exhibiting lifted and intense aromatics, ripe and spicy dark fruit characters, balanced acidity and silky tannins, long finish on the palate with balance and structure.

**(vg)** **19' PENNY'S HILL 'CRACKING BLACK' SHIRAZ** *McLaren Vale, SA* .. 12.5 ... 50

Showing all of McLaren Vale's grandeur, this wine oozes with cherry and dark berry fruits. This Shiraz is layered with milk chocolate, liquorice and finely integrated oak. A classy wine and one that really shows off why we make the best Shiraz in the world here in S.A.

**(vg / Org)** **21' PAXTON 'QUANDONG' SHIRAZ** *McLaren Vale, SA* ..... 13.5 .... 60

Using fruit grown using Biodynamic techniques. This wine has intense character, provides concentration of flavour and a certain delicacy. Perfect for all occasions.

**19' MOUNTADAM FIVE-FIFTY CAB SAV** *Barossa Valley, SA* ..... 12.5 ... 52

This wine is like a sweetly timed golf swing, it is generous with rich red fruit on the entry and then the follow through just keeps going. A wine that gives your mouth a hug.

**18' HAAN MERLOT CABERNET FRANC** *Barossa Valley, SA* ..... 12.5 ... 52

A classic blend of Merlot and Cabernet Franc matured in french oak, gives this wine a rich velvety softness and generous plum and raspberry tones. A rewarding wine in both style and character.

# Beers and Cider

GOLDEN AXE CIDER 5.2% ... 375ml .....	13
GOAT VERY ENJOYABLE BEER 4.2% ... 375ml .....	13
CORONA 4.5% ... 355ml .....	13
KARAOKE KINGU JAPANESE RICE LAGER 4.5% ... 375ml .....	14
SEABASS MEDITERRANEAN LAGER 4.2% ... 375ml .....	13
PERONI ROSSA 5.0% ... 330ml .....	13
ASAHI SOUKAI 3.5% ... 330ml .....	11
ASAHI SUPER DRY 5% ... 500ml .....	17
YOUNG HENRYS NEWTOWNER PALE ALE 4.7% ... 375ml .....	13
FURPHY REFRESHING ALE 4.4% ... 375ml .....	13
MOUNTAIN GOAT FANCY PANTS AMBER ALE 5.2% ... 375ml .....	13
VALE HAZY TROPIC ALE 4.2% ... 375ml .....	13
VALE TROPIC ALE 4.2% ... 375ml .....	13
WAYWARD HAZY MID ALE 3.5% ... 375ml .....	12
WAYWARD PILSNER 4.2% ... 375ml .....	13
MATSOS GINGER BEER 3.5% ... 330ml .....	12
GUINNESS DRAUGHT 4.2% ... 440ml .....	16

# Low Alcohol Beers

BIG DROP WOODCUTTER BROWN ALE 0.5% ... 375ml .....	10
HEAPS NORMAL HALF DAY HAZY 0.5% ... 375ml .....	10
HEAPS NORMAL XPA 0.5% ... 375ml .....	10

# Non-Alcoholic

CAPI STILL WATER/ CAPI SPARKLING WATER (750ml) .....	10
CAPI BLOOD ORANGE SODA (250ml) .....	6
SCHWEPPE'S TONIC WATER (200ml) .....	5
FIJI SPRING WATER (500ml) .....	5
BIRKFORDS GINGER BEER (275ml) .....	6.5
JUICES (Cloudy Apple, Cranberry, Orange, Pineapple, or Tomato) .....	6
RED BULL .....	8
RED BULL SUGAR FREE .....	8
RED BULL TROPICAL .....	8
RED BULL WATERMELON .....	8
MOCKTAIL (Variety Available) .....	11

# Signature Cocktails

## MELON SOUR ..... 22

A long-time Casablaba favourite. This one is fruity, zesty, fluffy and fresh. Midori, 42 Below Vodka and lemon.

## VERY PEAR BERRY ..... 22

This balance of berries, gin and vodka will be shaken to perfection. 42 Below Vodka, Bombay Sapphire gin, Strawberry liqueur, lime, cranberry and fresh strawberries.

## SUGAR AND SPICE SOUR SELTZ ..... 21

Sugar and spice make everything nice. With this perfect blend of Sailor Jerry spiced apple rum, butterscotch, lychee's and mineral water, you cant go wrong with a delight this good. So why not treat yourself!

## BANANARAMA ..... 21

This cocktail will have you lining up at the bar again in no time. Who would have thought that 2 types of rum, banana, coconut, pineapples and nutmeg would make you go nutts .

## CHOCO COCO ..... 22

This concoction will make you sing. With Mozart Dark Chocolate and notes of Cherry and Coconut, this is a liquid dessert prodigy that undoubtedly satisfies chocolate cravings.

## SLEEP WHEN YOU'RE DEAD ..... 22

Life is too short to miss out on this gem. Explore the refreshing qualities of strawberries and cucumber expertly balanced with the tart addition of 23rd St gin, raspberry liqueur topped with soda.

# The Classics

APPLETINI .....	21
BLOODY MARY .....	22 (Nvg)
CAIPIRINHA .....	21
CAPRIOSKA .....	21
COSMOPOLITAN .....	21
DAIQUIRI ( <i>Strawberry available</i> ).....	22
ESPRESSO MARTINI ( <i>Vanilla Vodka available</i> ) .....	23
LEMONCELLO SPRITZ.....	17
LONG ISLAND ICED TEA .....	23
MARGARITA .....	21
MARTINI .....	22
MOJITO ( <i>Passionfruit and Strawberry available</i> ) .....	21
MOSCOW MULE .....	21
NEGRONI .....	21
PIÑA COLADA .....	21
SOURS ( <i>Amaretto, Pisco, Sloe Gin, Whisky</i> ).....	21
RED BULL VODKA .....	17

# Spirits

## ABSINTHE

Green Fairy .....	16
Pernod Absinthe .....	15

## BOURBON / RYE

Buffalo Trace .....	13
Gentleman Jacks .....	15
Jack Daniels .....	14
Jack Daniels Fire .....	13
Makers Mark .....	15
Old No. 15 .....	13
Rittenhouse Rye .....	15
Wild Turkey .....	15
Woodford Reserve .....	17

## DIGESTIFS

Amaro Averna .....	10
Amaro Montenegro .....	12
Chartreuse (Green) .....	15
Chartreuse (Yellow) .....	12
Fernet Branca .....	11
Lemoncello .....	10

## COGNAC

Hennessy VS .....	17
Hennessy VSOP .....	20

## APÉRITIFS / VERMOUTH

Aperol .....	10
Martini Bitters .....	10
Martini Rosso .....	10
Noilly Pratt .....	10
Rosso Antico .....	10

## RUM / CACHAÇA

Bacardi 8 .....	15
Bacardi Rum .....	13
Bacardi Coconut .....	12
Bacardi Raspberry .....	12
Bacardi Spiced .....	13
Ron Zacapa 23yr .....	20
Sagatiba Cachaça .....	13
Sailor Jerry ( <i>Spiced</i> ) .....	14
Sailor Jerry Apple ( <i>Spiced</i> ) .....	14

## GIN

23rd Street Gin .....	14
Ambleside Gin .....	14
Bombay Sapphire .....	13
Bombay Bramble .....	14
Bombay Citron Presse .....	14
Ink Slow & Berry .....	15
Hendricks .....	18
Hendricks Neptunia .....	17
Tanqueray Sevilla .....	14

# Spirits

## SCOTCH/WHISKY/ WHISKEY BLENDS

Chivas Regal .....	15
Dewars 12yr .....	13
Jameson .....	14
Johnny Walker Black .....	15
Monkey Shoulder .....	15

## VODKAS

42 Below Vodka .....	13
Absolut Vanilla Vodka ....	14
Elit Luxury Vodka .....	16
Grey Goose Vodka .....	16
Grey Goose strawberry ...	14
Grey Goose watermelon ..	14
Grey Goose white peach ..	14

## BRANDY

23rd Street Brandy .....	13
Santiago Queirolo .....	12
St Agnes Brandy .....	12

## SINGLE MALT SCOTCH

Aberfeldy .....	14
Aultmore 12yr .....	14
Benriach 10yr .....	14
Craigellaichie 13yr .....	15
Glendronach12yr .....	16
Glenfiddich 12yr .....	14
Glenfiddich 18yr .....	23
Jura 10yr .....	14
Jura 12yr .....	17
Lagavulin 16yr .....	23
Laphroaig 10yr .....	15
Laphroaig Quarter Cask ..	18
Laphroaig Lore .....	20
The Dalmore 12yr .....	18
The Deveron 12yr .....	14

## TEQUILAS / MEZCAL

1800 Anjeo .....	16
1800 Coconut .....	14
El Toro Grand de Cafe ....	14
Herradura Plata .....	15
Patron Anejo .....	19
Patron Reposado .....	18
Patron Silver .....	17
R Rojo Smoked Pineapple .	15

# Details

## Opening Hours

Wednesday: ... 16:00 - Late

Thursday: ..... 16:00 - Late

Friday: ..... 16:00 - Late

Saturday: ..... 16:00 - Late

Sunday: ..... 16:00 - Late

Monday - Tuesday: CLOSED (Available for Private Functions)

All tapas dishes are made fresh daily and are subject to availability. Please consult with our friendly wait staff with regard to allergies and dietary requirements prior to ordering.

All meat served from our kitchen is halal certified.

No split bill.

Casablaba is available for private hire whether it be for parties, functions or receptions. Please enquire via our bookings link or contact us for further information.

All prices are subject to change without prior notice.

**15% surcharge applies on Sundays and public holidays.**

Casablaba adheres to practices set in place to ensure the health and wellbeing of all patrons and staff.

Follow Casablaba on facebook and instagram

Visit our website at [www.casablaba.com](http://www.casablaba.com)



