

Tapas

STARTERS

Walinated Olives	,	v	v G	GI	וטו
Ciabatta with local olive oil and dukkah	10	v '	VG	GFO	DF
Chicken taco with chilli, tomato sauce, salad and onions 1 p/s \ldots	9			GF	DF
Bruschetta: Tomatos on ciabatta with garlic and olive oil	12	,	VG	GFO	DF
Trio of dips served with pita bread	16	v '	VG	GFO	
Cheese platter with olives, fresh fruit and lavosh	40	V		GFO	
Mezze Plate: Selection of cured meats, pickled vegetables and cheese	40			GFO	
Need more ciabatta, pita bread or corn chips	6	V		GFO	
SHARING PLATES					
Ragu arancini 3p/s	15			GF	
Ham and cheese croquettes with olive oil 3p/s	15	(GF		
Cuban mojo prawn skewers with gremolata 4 skewers	20	(GF	DF	
Fettuccine ragu with herbs and parmesan	32				
Chicken tagine braised with spices, garlic, onions and olives $\ldots\ldots$	25	(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 $\ldots\ldots$	25	GFO		DFO	
Mixed seafood skewer 2 skewers.	28	(GF	DF	
Tuna carpaccio with fruit, herbs, pepper and olive oil	24	(GF	DF	

All meat served from our kitchen is halal certified.

Tapas

MORE SHARING PLATES

Chickpea bao bun, tomato salsa and tamarind chutney 2p/s \dots 12	V	VG DF
Asparagus arancini 3p/s	V	GF
Mixed lentils in onion and tomato gravy with ciabatta14	V	VO GFO
Patatas bravas with bravas sauce and aioli	V	GF VG DF
Chickpea salad with onion, to mato, fresh herbs and olive oil \dots 18	V	GF VG
Watermelon salad with pine nuts and Danish fetta 16	V	GF VO
Ratatouille: Mixed vegetables with spices and herbs	V	GFO VG DF

DESSERT

Churros with chocolate sauce	V	
Vegan sorbet with nut praline14	V	GF VG DF
Pannacotta with fresh berries	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 availablity 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

	SANGRIA	40
	House-made with a variety of spirits, grapefruit juice, orange, apple, wine and spices. Just like they do in Barcelona.	
	PIMMS	43
	A British favourite with seasonal fresh fruit, lemonade and ginger ale.	
Vg)	ALCOHOLIC ICED TEA	46
	Available in peach, lychee, strawberry and passion fruit .	
	CASABLABLA PUNCH	46
	Peach, lychee, mint and vodka served long with soda, orange juice and citrus.	
	Mocktails	
	NON ALCOHOLIC COCKTAILS FOR ANY OCCASION	
	VERY PEAR BERRY MOCKTAIL	11
	Strawberries, orgeat syrup, cranberry, grapefruit juice and citrus.	
	WATERMELON BLISS MOCKTAIL Watermelon, cranberry juice and citrus.	11
	PINA COLADA MOCKTAIL	11
	Coconut cream, pineapple juice, orgeat syrup, desiccated coconut and nutmeg	

Bubbles

(Vg)	NV JANSZ PREMIUM CUVEE SPARKLING PINOT NOIR/CHARDONNAY Tasmania
	23' 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
	NV' BLEASDALE SPARKLING SHIRAZ Langhorne Creek
	NV' DUVAL-LEROY BRUT RÉSERVE France 19 99 Hand crafted in classic style of three varieties; Chardonnay, Pinot Meunier and Pinot Noir is provides a perfect balance drawing flavours of dark chocolate, cinamon and roasted yellow figs.
	NV' KISMET MOSCATO Abbotsford, VIC SA

White

	23' CASABLANC Adelaide Hills, SA
(Vg)	22' KANGARILLA ROAD FIANO Clare Valley, SA
	23' RIESLINGFREAK NO.3 - RIESLING Clare Valley, SA
	22' TOMICH HILL SAUVIGNON BLANC Adelaide Hills, SA
(Vg)	21' MORDRELLE GRUNER VELTLINER Adelaide Hills, SA
/sp)	23' TIM ADAMS PINOT GRIS Clare Valley, SA
	22' ARTIS JACOPIN PINOT GRIS Adelaide Hills, SA

Rosé

(Vg)	23' BIRD IN HAND PINOT ROSÉ Adelaide Hills, SA	12.5	50
	Bird in Hand are synonymous with Pinot Noir and have recently mastered the	1e Adelaide	è
	Hills native varietal. Enjoy this wine with anything!		
(vg)	22' PARACOMBE RED RUBY ROSÉ Adelaide Hills, SA	12.5	50
	The Drogemuller family are one of the most loved people in the Australian \boldsymbol{w}	ine industr	ry
	and this wine is a fine example of why. Generous in mouth feel, Turkish delig	ght and bri	ight
	citrus notes perfectly dance together. An exceptional wine to drink.		

Red

	This Grenache Shiraz will satisfy every palate. Grenache is such a great varietal and gethis wine some spice and red fruit flavours. The Shiraz gives the wine a back bone. Enthis wine on its own or matched with cheese, meats or simply air!	gives
	19' WOODSIDE PARK PINOT NOIR Adelaide Hills, SA	fruit coldest
(Vg)	19' MORDRELLE PINOT NOIR Adelaide Hills, SA	
(Vg)	22' MR MICKS GRENACHE Clare Valley, SA	
	19' PARACOMBE TEMPRANILLO Adelaide Hills, SA	
(Vg)	22' RADIO BOKA TEMPRANILLO <i>Valencia, Spain</i>	tle,

Red

	21' BIRD IN HAND BUSH SHIRAZ Adelaide Hills, SA
(vg)	21' 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)	22' PAXTON 'QUANDONG' SHIRAZ McLaren Vale, SA
	21' 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

Beers and Cider

GOLDEN AXE CIDER 5.2% 375ml	14
GOAT VERY ENJOYABLE BEER 4.2% 375ml	13
CORONA 4.5% 355ml	13
SUBURBAN GATEWAY LAGER 4.0% 375ml	13
PERONI ROSSA 5.0% 330ml	13
ASAHI SOUKAI 3.5%330ml	12
ASAHI SUPER DRY 5%500ml	17
YOUNG HENRYS NEWTOWNER PALE ALE 4.7%375ml	14
FURPHY REFRESHING ALE 4.4%375ml	13
VALE HAZY TROPIC ALE 4.2%375ml	13
VALE TROPIC ALE 4.2%375ml	13
SUBURBAN SUNDAY SESSION ALE 3.5% 375ml	12
WAYWARD PILSNER 4.2% 375ml	13
MATSOS GINGER BEER 3.5%330ml	13
GUINNESS DRAUGHT 4.2% 440ml	16

Non Alcohol Beers

HEAPS NORMAI	HALF DAY	HAZY	0.5% 375ml	10
HEAPS NORMAI	XPA 0.5%3	75ml		10

Non-Alcoholic

CAPI STILL WATER/ CAPI SPARKLING WATER (750ml) 10
CAPI BLOOD ORANGE SODA (250ml)
BICKFORDS TONIC WATER (200ml)
FIJI SPRING WATER (500ml)
BICKFORDS GINGER BEER (275ml)
JUICES (Cloudy Apple, Cranberry, Orange, Pineapple, or Tomato)
RED BULL 8
RED BULL SUGAR FREE 8
RED BULL TROPICAL 8
RED BULL WATERMELON8
MOCKTAIL (Variety Available)

Signature Cocktails

MELON SOUR A long-time Casablabla favourite. This one is fruity, zesty, fluffy and fresh. Midori, 42 Below Vodka and lemon.	22
VERY PEAR BERRY 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.	22
SUGAR AND SPICE SOUR SELTZ Sugar and spice make everything nice. With this perfect blend of Sailor Jer spiced apple rum, butterscotch, lychee's and mineral water, you cant go wr with a delight this good. So why not treat yourself!	ry
BANANARAMA This cocktail will have you lining up at the bar again in no time. Who would thought that 2 types of rum, banana, coconut, pineapples and nutmeg wou go nutts.	l have
CHOCO COCO 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.	22
SLEEP WHEN YOU'RE DEAD 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.	

you

The Classics

BLOODY MARY	22	(Nvg)
CAIPIRINHA	. 21	
CAPRIOSKA	. 21	
COSMOPOLITAN	. 21	
DAIQUIRI (Strawberry available)	22	
ESPRESSO MARTINI	23	
LONG ISLAND ICED TEA	24	
MARGARITA (Spicy available)	22	
MARTINI	22	
MOJITO (Passionfruit and Strawberry available)	22	
MOSCOW MULE	. 21	
NEGRONI	. 21	
PIÑA COLADA	. 21	
SOURS (Amaretto, Pisco, Sloe Gin, Whisky)	. 21	
SPICESPRESSO MARTINI	24	
SPRITZ (Aperol & Lemoncello Available)	. 17	
RED BULL VODKA	. 17	

Spirits

ABSINTHE	APÉRITIFS / VERMOUTH
Green Fairy	Aperol 10 Martini Bitters / Rosso 10 Noilly Pratt 10 Rosso Antico 10
Buffalo Trace	RUM / CACHAÇA
Jack Daniels	Bacardi 8 16
Jack Daniels Fire 13	Bacardi Rum 13
Makers Mark 15	Bacardi Coconut 12
Old No. 15	Bacardi Raspberry 12
Rittenhouse Rye 15	Bacardi Spiced 13
Wild Turkey 15	Captain Morgan Spiced 14
Woodford Reserve 17	Ron Zacapa 23yr 20
	Sagatiba Cachaça 13
DIGESTIFS	Sailor Jerry (Spiced)14
	Sailor Jerry Apple (Spiced) 14
Amaro Averna 10	CINI
Amaro Montenegro 12	GIN
Chartreuse (Green) 15	22 10 10 10
Chartreuse (Yellow) 12 Fernet Branca	23rd Street Gin
Lemoncello 10	Ambleside Gin
Lemoncello 10	Bombay Sapphire
	Bombay Citron Presse 14
COGNAC	Ink Slow & Berry 15
COOMAC	Hendricks
Hennessy VS 17	Hendricks Neptunia 17
Hennessy VSOP 20	Tanqueray Sevilla 14
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Spirits

SCOICH/WHISKY/	SINGLE MALI SCOICH
WHISKEY BLENDS	
	Aberfeldy14
Chivas Regal 15	Aultmore 12yr 14
Dewars 12yr 13	Benriach 10yr 14
Jameson 14	Craigellaichie 13yr 15
Johnny Walker Black 15	Glendronach12yr 16
Monkey Shoulder 15	Glenfiddich 12yr 14
•	Glenfiddich 18yr 23
VODKAS	Jura 10yr 14
	Jura 12yr 17
42 Below Vodka 13	Lagavulin 16yr 23
Absolut Vanilla Vodka 14	Laphroaig 10yr 15
Elit Luxury Vodka 16	Laphroaig Quarter Cask 18
Grey Goose Vodka 16	Laphroaig Lore 20
Grey Goose strawberry 14	The Dalmore 12yr 18
Grey Goose watermelon 14	•
Grey Goose white peach 14	
,	TEQUILAS / MEZCAL
BRANDY	1800 Anjeo 16
	1800 Coconut 14
23rd Street Brandy 13	El Toro Grand de Cafe 14
Santiago Queirolo 12	Herradura Plata 15
St Agnes Brandy 12	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: 12:00 - 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.

Casablabla 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.

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

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