

Tapas

STARTERS

Marinated olives	9	v v	G (GF	DF
Chicken taco with chilli, tomato sauce, salad and onions 1p/s $ \ldots $	9		(GF	DF
Ciabatta with local olive oil and dukkah	10	v v	G (GFO	DF
Bruschetta: Tomatos on ciabatta with garlic and olive oil	. 14	V	G (GFO	DF
Trio of dips served with pita bread	18	v v	G (GFO	
Cheese platter with olives, fresh fruit and lavosh	42	V	(GFO	
Mezze Plate: Selection of cured meats, pickled vegetables and cheese	42		(GFO	
Need more ciabatta, pita bread or corn chips	5	V	(GFO	
SHARING PLATES					
Ragu arancini 3p/s	18	G	F		
Ham and cheese croquettes with olive oil 3p/s	18	G	F		
Herb spiced beef sliders, rocket and gremoaioli 3p/s	. 24		Ι	DF	
Pulled bbq pork sliders, lime, aioli and slaw 3p/s	. 24		Ι	DF	
Cuban mojo prawn skewers with gremolata 4 skewers	. 20	G	FΙ	DF	
Ragu pasta: Fettucine, herbs and parmesan	32				
Seafood pasta: Linguine, basil, garlic and tomatos	. 38		Ι	DF	
Chicken tagine braised with spices, garlic served with rice	26	G	FΙ	DF	
Glazed pork ribs with pickled chili	26	G	FΙ	DF	
Roast beef on bread with garlic, rocket, olive oil and sauce	24	GFO	Ι	DFO	
Mixed seafood skewer served with salad 2 skewers	28	G	FΙ	DF	
Tuna carpaccio with fruit, herbs, pepper and olive oil	24	G	FΙ	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	V	/G	DF
Asparagus arancini 3p/s	V	GF		
Mixed lentils in onion and tomato gravy with ciabatta14	V	V	<i>7</i> 0	GFO
Patatas bravas with bravas sauce and aioli	V	GF V	/G	DF
Char-grilled corn ribs with miso butter and lime aioli 14 $$	VO	GF V	/G	DF
Seasonal salad with pine nuts and Danish feta	V	GF V	70	
Ratatouille: Mixed vegetables with spices and herbs	V	GFO V	VG	DF

DESSERT

Churros with chocolate sauce	V	
Vegan sorbet with freeze dried fruit14	V	GF VG DF
Pannacotta with berry coulis and desiccated coconut	V	GF
Tiramisu served with strawberry and mint	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

	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	12
	Strawberries, orgeat syrup, cranberry, grapefruit juice and citrus.	
	WATERMELON BLISS MOCKTAIL Watermelon, cranberry juice and citrus.	12
	PINA COLADA MOCKTAIL	12
	Coconut cream, pineapple juice, orgeat syrup, desiccated coconut and nutmeg	12

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	. 12	48
	A blend of Sauvignon Blanc and Chardonnay the bright clean flavours make fun and can be slurped with nearly any dish.	his wine a	lot of
(Vg)	24' KANGARILLA ROAD FIANO Clare Valley, SA Displaying delicious tropical fruit aromas and a beautiful textural mouthfeel finish. The palate has wonderful weight and a creamy texture, providing strucharacters and a zingy acidity that lifts these exotic vibrant fresh tropical fla	with a lov	ely long
	23' RIESLINGFREAK NO.3 - RIESLING Clare Valley, SA		54
(Vg)	23' PARACOMBE SAUVIGNON BLANC Adelaide Hills, SA	re flavour.	
(Vg)	22 MORDRELLE GRUNER VELTLINER Adelaide Hills, SA		
Vsp)	24' TIM ADAMS PINOT GRIS Clare Valley, SA		

Rosé

(Vg)	24' BIRD IN HAND PINOT ROSÉ Adelaide Hills, SA	12.5	50
	Bird in Hand are synonymous with Pinot Noir and have recently mastered the	ne Adelaide	2
	Hills native varietal. Enjoy this wine with anything!		
	23' PARACOMBE RED RUBY ROSÉ Adelaide Hills, SA	12.5	50
	The Drogemuller family are one of the most loved people in the Australian w	ine indust	ry
	and this wine is a fine example of why. Generous in mouth feel, Turkish deli	ght and bri	ight
	citrus notes perfectly dance together. An exceptional wine to drink.		

Red

	23 CASAROUGE Multi-regional, SA	12	48
	This Grenache Shiraz will satisfy every palate. Grenache is such a great varietal this wine some spice and red fruit flavours. The Shiraz gives the wine a back bo this wine on its own or matched with cheese, meats or simply air!		
(Vg)	19' MORDRELLE PINOT NOIR Adelaide Hills, SA	ocolate,	54
'Vg)	22' MR MICKS GRENACHE Clare Valley, SA		
	19' PARACOMBE TEMPRANILLO Adelaide Hills, SA		
(Vg)	22' RADIO BOKA TEMPRANILLO <i>Valencia, Spain</i>	a bottle,	

Red

	22' BIRD IN HAND BUSH SHIRAZ Adelaide Hills, SA
(vg)	22' PENNY'S HILL 'CRACKING BLACK' SHIRAZ McLaren Vale, SA 13 54 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 <i>McLaren Vale, SA</i>
	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.

Beers and Cider

GOLDEN AXE CIDER 5.2%375ml	14
MATSOS GINGER BEER 3.5% 330ml	13
SUBURBAN SUNDAY SESSION ALE 3.5% 375ml	12
GOAT VERY ENJOYABLE BEER 4.2%375ml	13
SUBURBAN GATEWAY LAGER 4.0% 375ml	13
PERONI ROSSA 5.0%330ml	13
ASAHI SUPER DRY 5%500ml	17
FURPHY REFRESHING ALE 4.4%375ml	13
VALE HAZY TROPIC ALE 4.2%375ml	13
COOPERS PALE ALE 4.5% 375ml	13
COOPERS SPARKLING ALE 5.8% 375ml	16
GUINNESS DRAUGHT 4.2% 440ml	16
Tap Beers	
COOPERS PALE ALE 4.5%	11.5
SAPPORO PREMIUM BEER 5%	14
Non Alcohol Be	ers
HEAPS NORMAL HALF DAY HAZY 0.5%375ml	10

Non-Alcoholic

CAPI STILL WATER/ CAPI SPARKLING WATER (750ml)	10
CAPI BLOOD ORANGE SODA (250ml)	. 6
BICKFORDS TONIC WATER (250ml)	. 5
BICKFORDS GINGER BEER (275ml)	5.5
FIJI SPRING WATER (500ml)	. 5
FANTA ORANGE (375ml)5	5.5
IUICES (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)	12

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 is built to perfection. 42 Below Vodka Bombay gin, Strawberry liqueur, lime, cranberry and fresh strawberries.	22 .,
SUGAR AND SPICE SOUR SELTZ Sugar and spice make everything nice perfectly built with Sailor Jerry, butterscotch, lychee's and carbonated water. why not treat yourself!	21
BANANA RUM AHH 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 woulflightless vaccation	
CHOCO COCO This concoction will make you sing. With Mozart Dark Chocolate and notes Cherry and Coconut, this is a liquid dessert prodigy that undoubtedly satisf chocolate cravings.	
SLEEP WHEN YOU'RE DEAD Life is too short to miss out on this gem. Explore the refreshing qualities of strawberries and cucumber expertly matched with a copious amount of gin, raspberry liqueur topped with soda.	22

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	22	
SOURS (Amaretto, Pisco, Sloe Gin, Whisky)	. 21	
SPICESPRESSO MARTINI	24	
SPRITZ (Aperol & Limoncello Available)	17	
RED BULL VODKA	17	

Spirits

ABSINTHE	APERITIFS / VERMOUTH
Green Fairy	Aperol 10 Martini Bitters / Rosso 10 Noilly Pratt 10 Rosso Antico 10
Buffalo Trace	RUM / CACHAÇA
Jack Daniels 14	Bacardi 8 16
Jack Daniels Fire 13	Bacardi Rum 13
Makers Mark 15	Bacardi Coconut 12
Old No. 15 13	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	
Amaro Montenegro 12	GIN
Chartreuse (Green) 15	
Chartreuse (Yellow) 12	23rd Street Gin 14
Fernet Branca 11	Ambleside Gin 14
Lemoncello 10	Bombay 13
	Bombay Bramble 14
	Bombay Citron Presse 14
COGNAC	Ink Slow & Berry 15
	Hendricks 18
Hennessy VS 17	Hendricks Neptunia 17
Hennessy VSOP 20	Tanqueray Sevilla 14

Spirits

SCOTCH/WHISKY/ WHISKEY BLENDS		SINGLE MALT SCOTCH	
	15	Aberfeldy	
0	15	Aultmore 12yr	
Dewars	13	Benriach 10yr	
Jameson	14	Craigellaichie 13yr	
Johnny Walker Black	15	Glendronach12yr	16
Monkey Shoulder	15	Glenfiddich 12yr	
VODKAS		Glenfiddich 18yr	
VODKAS		Jura 10yr	
		Jura 12yr	
42 Below Vodka	13	Lagavulin 16yr	
	14	Laphroaig 10yr	
	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	
23rd Street Brandy	13	Cazadores Blanco	15
Santiago Queirolo	12		14
St Agnes Brandy			15
ot lights brandy	12		19
		,	18
		_	17
		R Rojo Smoked Pineapple .	15

Details

Opening Hours

Tuesday: 16:00 - Late Wednesday: 16:00 - Late Thursday: 16:00 - Late Friday: 12:00 - Late Saturday: 16:00 - Late Sunday: 16:00 - Late

Monday CLOSED (Available for Private Functions)

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

All meat served from our kitchen is halal certified.

Split bills are not encouraged.

Casablabla is available for private hire. Please enquire via our bookings page or contact us for further information.

Please note that all prices are subject to change without prior notice. 20% surcharge applies on public holidays.

Casablabla adheres to practices set in place to ensure the health and wellbeing of all patrons and staff. We expect you to treat other customers and staff with respect.

Follow us on our official social media pages.