

A black circular logo with white text. The text is arranged in two lines: "Casa" on the top line and "Bla Bla" on the bottom line. Both lines are written in a white, elegant, cursive script font.

*Casa
Bla Bla*

Tapas

STARTERS

Marinated olives	9	V	VG	GF	DF
Chicken taco with chili, sugo, salad and onions 1p/s	9			GFO	DF
Ciabatta with local olive oil and dukkah	12	V	VG	GFO	DF
Bruschetta: Tomatos on ciabatta with garlic and olive oil	14	V	VG	GFO	DF
Trio of dips served with flat bread	18	V	VG	GFO	DF
Swordfish carpaccio with fruit, herbs, pepper and olive oil	24			GF	DF
Mezze Plate:	45			GFO	
Selection of cured meats, pickled vegetables and cheese					
Need more ciabatta, flat bread or any other condiments	4	V		GFO	

SHARING PLATES

Ragu arancini 3p/s	21			GF	
Herb spiced beef sliders, rocket and gremoioli 3p/s	27				DF
Pulled bbq pork sliders, lime, aioli and slaw 3p/s	27				DF
Cuban mojo prawn skewers with gremolata 4 skewers	24			GF	DF
Meat lasagne	32				
Chicken tagine braised with spices, garlic served with rice	28			GF	DF
Glazed pork ribs with pickled chili	34			GF	DF
Sesame salmon served with zuchinni and carrot	38	GF			DF
Mixed seafood skewer served with salad 2 skewers	28			GF	DF

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

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.....	16	V		VG	DF
Asparagus arancini 3p/s	21	V	GF		
Patatas bravas with bravas sauce and aioli	15	V	GF	VG	DF
Vegetarian cannelloni	30	V			
Char-grilled corn ribs with miso butter and lime aioli	16	VO	GF	VG	DF
Seasonal salad with pine nuts and feta	18	V	GF	VO	DFO
Carrot salad with chickpea cucumber and honey dressing.....	18	V	GF	VG	DFO

DESSERT

Churros with chocolate sauce	14	V			
Vegan sorbet with freeze dried fruit.....	14	V	GF	VG	DF
Pannacotta with strawberry coulis and passionfruit.....	16	V	GF		
Mango and passionfruit tart 1 p/s	8	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 look forward to host you and your friends today or on your next visit.

Carafés

SANGRIA	44
House-made with a variety of spirits, grapefruit juice, orange, apple, wine and spices. Just like they do in Barcelona.	
PIMMS	46
A British favourite with seasonal fresh fruit, lemonade and ginger ale.	
(Vg) ALCOHOLIC ICED TEA	49
Available in peach, lychee, strawberry and passion fruit .	
CASABLABLA PUNCH	49
Peach, lychee, mint and vodka served long with soda , orange juice and citrus.	

Mocktails

NON ALCOHOLIC COCKTAILS FOR ANY OCCASION

PINA COLADA MOCKTAIL	13
Coconut cream, pineapple juice, simple syrup.	
VERY PEAR BERRY MOCKTAIL	13
Strawberries, simple syrup, cranberry, cranberry juice and citrus.	
WATERMELON BLISS MOCKTAIL	13
Watermelon, Apple juice and citrus.	
WHISKEY SOUR MOCKTAIL	13
Black tea, simple syrup and citrus	

Bubbles

(vg) **NV JANSZ PREMIUM CUVÉE**
SPARKLING PINOT NOIR/CHARDONNAY *Tasmania* 15.5 ... 70

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.

23' BIRD IN HAND SPARKLING PINOT NOIR *Adelaide Hills, SA* 14 ... 65

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* 13.5 ... 60

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 ... 58

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.

White

- 23' CASABLANC** *Adelaide Hills, SA* 13 ... 58
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.
- 19' MR DEER MOSCATO** *Adelaide Hills, SA* 13 ... 58
It is a sweet wine, no doubt about it. Works better than an energy drink if you're feeling flat and is also low in alcohol so don't feel shy.
- (vg)** **24' KANGARILLA ROAD FIANO** *Clare Valley, SA* 14 ... 65
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.
- 23' RIESLINGFREAK NO.3 – RIESLING** *Clare Valley, SA* 14.5 ... 68
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!
- (vg)** **23' PARACOMBE SAUVIGNON BLANC** *Adelaide Hills, SA* 14 ... 65
Be enticed by this wine's lifted passionfruit and tropical aromas and fresh pure flavour. Zesty gooseberry combines with citrus and mineral notes for a clean, lingering finish
- 15' MOSAIC SAUVIGNON BLANC** *Adelaide Hills, SA* 16 ... 72
Mosaic is statement of partnership about the passionate pursuit of quality. It is a light fresh wine with ripe floral aromas balanced with lychees, guava and gooseberry flavours.
- (vg)** **22' MORDRELLE GRUNER VELTLINER** *Adelaide Hills, SA* 14 65
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)** **24' TIM ADAMS PINOT GRIS** *Clare Valley, SA* 14.5 68
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.

Rosé

(vg) 24' BIRD IN HAND PINOT ROSÉ *Adelaide Hills, SA* 14 ... 65

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

(vg) 23' PARACOMBE RED RUBY ROSÉ *Adelaide Hills, SA* 13 ... 58

The Drogemuller family are one of the most loved people in the Australian wine industry and this wine is a fine example of why. Generous in mouth feel, Turkish delight and bright citrus notes perfectly dance together. An exceptional wine to drink.

Red

23' CASAROUGE *Multi-regional, SA* 13 ... 58

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!

(vg) 19' MORDRELLE PINOT NOIR *Adelaide Hills, SA* 14 ... 65

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.

(vg) 22' MR MICKS GRENACHE *Clare Valley, SA* 14 65

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

19' PARACOMBE TEMPRANILLO *Adelaide Hills, SA* 13 ... 58

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.

(vg) 22' RADIO BOKA TEMPRANILLO *Valencia, Spain* 14.5 ... 68

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

22' BIRD IN HAND BUSH SHIRAZ *Adelaide Hills, SA* 14.5 ... 68

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.

22' PAXTON 'QUANDONG' SHIRAZ *McLaren Vale, SA* 15 70

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

21' MOUNTADAM FIVE-FIFTY CAB SAV *Barossa Valley, SA* 13.5 ... 60

(Vg / Org) 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* 16 ... 74

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.

15' NOBILITAS SHIRAZ *Adelaide Hills, SA* 82

Nobilitas shiraz is a perfect blend of sophisticated and approachable wine with a complex palate and a smooth moreish finish. It displays deep red colour, sweet dark berry aromas bringing an extra richness and persistence of flavours.

Beers and Cider

MATSOS GINGER BEER 3.5% ... 330ml	14
BAROSSA SQUASHED APPLE OR PEAR CIDER 5.0% ... 330ml	15
SUBURBAN SUNDAY SESSION ALE 3.5% ... 375ml	13
GOAT VERY ENJOYABLE BEER 4.2% ... 375ml	13.5
SUBURBAN GATEWAY LAGER 4.0% ... 375ml	13.5
PERONI ROSSA 5.0% ... 330ml	13.5
ASAHI SUPER DRY 5% ... 500ml	18
FURPHY REFRESHING ALE 4.4% ... 375ml	13.5
VALE TROPIC ALE 4.2% ... 375ml	14
COOPERS PALE ALE 4.5% ... 375ml	13.5
COOPERS SPARKLING ALE 5.8% ... 375ml	16
GUINNESS DRAUGHT 4.2% ... 440ml	17

Tap Beers

COOPERS PALE ALE 4.5% ... 425ml	12
SAPPORO PREMIUM BEER 5% ... 380ml	15

Non Alcohol Beers

HEAPS NORMAL HALF DAY HAZY 0.5% ... 375ml	11
HEAPS NORMAL XPA 0.5% ... 375ml	11

Non-Alcoholic

CAPI STILL WATER/ CAPI SPARKLING WATER (750ml)	11
CAPI BLOOD ORANGE SODA (250ml)	6.5
FANTA ORANGE (375ml)	5.5
BICKFORDS TONIC WATER (250ml)	6
FIJI SPRING WATER (500ml)	6
BICKFORDS GINGER BEER (275ml)	7
JUICES (Cloudy Apple, Cranberry, Orange, Pineapple, or Tomato)	6.5
RED BULL	8
RED BULL SUGAR FREE	8
RED BULL TROPICAL	9
RED BULL WATERMELON	9
MOCKTAIL (Variety Available)	13

Signature Cocktails

MELON SOUR 23

A long-time Casablaba favourite. This one is fruity, zesty, fluffy and fresh. Midori, Nokota vodka and lemon.

VERY PEAR BERRY 23

This balance of berries, gin and vodka will be shaken to perfection. Nokota vodka and gin, Strawberry liqueur, lime, cranberry and fresh strawberries.

SUGAR AND SPICE SOUR SELTZ 22

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!

BANANA RUM AHH 22

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. Compsed 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 23

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

BLOODY MARY	23	(Nvg)
CAIPIRINHA	22	
CAPRIOSKA	23	
COSMOPOLITAN	22	
DAIQUIRI (<i>Strawberry available</i>).....	23	
ESPRESSO MARTINI	23	
LONG ISLAND ICED TEA	25	
MARGARITA (<i>Spicy available</i>).....	23	
MARTINI	24	
MOJITO (<i>Passionfruit and Strawberry available</i>)	23	
MOSCOW MULE	23	
NEGRONI	23	
PIÑA COLADA	23	
SOURS (<i>Amaretto, Pisco, Sloe Gin, Whisky</i>).....	23	
SPICESPRESSO MARTINI	24	
SPRITZ (<i>Aperol & Limoncello Available</i>).....	18	
RED BULL VODKA	19	

Spirits

ABSINTHE

Green Fairy	19
Pernod Absinthe	17

BOURBON / RYE

Buffalo Trace	16
Gentleman Jacks	18
Jack Daniels	15
Jack Daniels Fire	13.5
Makers Mark	17
Old No. 15	13.5
Rittenhouse Rye	17
Wild Turkey	15.5
Woodford Reserve	19

DIGESTIFS

Amaro Averna	11
Amaro Montenegro	12.5
Chartreuse (Green)	17
Chartreuse (Yellow)	14
Fernet Branca	12
Limoncello	12

COGNAC

Hennessy VS	18.5
Hennessy VSOP	23

APÉRITIFS / VERMOUTH

Aperol	12
Martini Bitters / Rosso	12
Noilly Pratt	12
Rosso Antico	11

RUM / CACHAÇA

Bacardi 8	17
Bacardi Rum	13.5
Bacardi Coconut	13
Bacardi Spiced	14
Blackwell Jamaican Rum.....	16
Captain Morgan Spiced.....	14
Kraken Spiced Rum.....	16
Ron Zacapa 23yr	23
Sagatiba Cachaça	14
Sailor Jerry (<i>Spiced</i>)	15.5
Sailor Jerry Apple (<i>Spiced</i>)	15

GIN

23rd Street Gin	16
Ambra Blood Orange Gin	16
Bombay Bramble	14.5
Bombay Citron Presse	14.5
Hendricks Gin	19
Hendricks Seasonal Gin	20
Nokota Ranch Gin	13.5
Tanqueray Sevilla	16

Spirits

SCOTCH/WHISKY/ WHISKEY BLENDS

Chivas Regal	15.5
Dewars	13.5
Jameson	14.5
Johnny Walker Black	16
Monkey Shoulder	16

VODKAS

Absolut Vanilla Vodka	15
Elit Luxury Vodka	17
Grey Goose Vodka	17
Grey Goose strawberry ...	14
Grey Goose watermelon ..	14
Nokota Ranch Vodka ...	13.5

BRANDY

23rd Street Brandy	14.5
Santiago Queirolo	13.5
St Agnes Brandy	13.5

SINGLE MALT SCOTCH

Benriach 10yr	15
Glendronach12yr	16
Glenfiddich 12yr	15
Glenfiddich 18yr	25
Jura 10yr	15
Lagavulin 16yr	24
Laphroaig 10yr	16
Laphroaig Quarter Cask ..	19
Laphroaig Lore	26
The Dalmore 12yr	19

TEQUILAS / MEZCAL

1800 Anjeo	21
1800 Coconut	15
Cazadores Blanco	15
El Toro Grand de Cafe	15
Herradura Plata	18
Patron Anejo	22
Patron Reposado	20
Patron Silver	18
R Rojo Smoked Pineapple .	16

Details

Opening Hours

Tuesday: 16:00 - Late

Wednesday: ... 16:00 - Late

Thursday: 16:00 - Late

Friday: 12:00 - Late

Saturday: 13:00 - 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.

Casablaba 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.**

Casablaba adheres to practices set in place to ensure the health and wellbeing of all patrons and staff. We expect you to do the same.

Follow us on our official social media pages.

