



The Spirit of Sunny Portugal

At Casa, we are inspired by the dining culture of Southern Portugal and the wider Mediterranean.

All of our food is made fresh, in house. In keeping with Portuguese tradition, we only grill over wood charcoal.

We are proud to work with locally sourced ingredients from independent producers, such as green grocers Solstice, and butchers Turner & George.

All our dishes are designed to be shared. We would recommend ordering one or two small plates, a large plate, and a side or two per person. Our team are on hand to answer any questions you may have about the menu.

BREAD & COUVERT V 6

Snapery Bakery sourdough, served with Portuguese olives, lupin beans, pickled carrots and butter

SALGADINHO VG Each 2.5

Portuguese empanada with kale, mushroom and caramelised onion

SMALL PLATES

WAGYU MEATBALLS GF 11

Slow-cooked in tomato sauce, charred green peppers, wild oregano

IBERICO PORK CROQUETTES GF 9.5

Pork & potato croquettes, mustard béchamel

GRILLED CHORIZO GF 9

With homemade black olive mayo and guindilla peppers

BACALHAU FRITTERS 9

An iconic Portuguese dish: salt cod & potato fritters, lemon aioli

PIRI-PIRI GARLIC PRAWNS GF 12

Black tiger prawns, cooked Algarvian style; olive oil, garlic, coriander and chilli

CORN RIBS VG GF 8

With roasted piri-iri sauce, and coriander pise

LARGE PLATES

CHARRED CAULIFLOWER V GF N 13

Marinated in honey, lemon & piri-iri. Cooked over coal, served with coriander yoghurt and pistachios

PIRI-PIRI CHICKEN GF 14.5

Half chicken, grilled over wood charcoal, brushed with our secret piri-iri blend

Also available with oregano or lemon and garlic

Our chicken is sourced by London butchers Turner & George, from a handful of farms in Yorkshire and Suffolk who are committed to ethical farming.

MUSHROOM À BRÁS VG GF 13

A twist on a Portuguese classic; roasted portobello and oyster mushrooms, matchstick potatoes, onion confit

PORK SHOULDER * 18

Grilled 10-day aged steak from Brook Farm, with red pepper sauce and crackling crumb

SEAFOOD RICE * GF 26

Black tiger prawns, squid and Scottish mussels, served in a traditional copper cataplana

Serves 2

Dishes marked with an * are only available at Casa Shoreditch and Casa Piccadilly.

SIDES

FIRE-ROASTED VEGETABLES VG 7

Broccoli, fine beans and courgette with combread crumb

HISPI SLAW VG GF 5.5

Crisp cabbage, carrot, fresh herbs

TOMATO SALAD VG GF 6.5

Heritage tomatoes, sweet white onion, wild oregano

CASA RICE 7.5

Our signature dish made with Portuguese Carolino rice, chorizo, crispy chicken skin, peas and plantain

GREEN RICE VG GF 6.5

With peas, mushrooms, crispy kale and fresh mint

'PUNCHED' POTATOES VG GF 5.5

Roasted in garlic and coriander

CHIPS VG GF 4.5

Freshly cut from Koffman potatoes

N CONTAINS NUTS V VEGETARIAN VG VEGAN GF GLUTEN-FREE

Please inform us of any allergies before ordering. Products may be prepared in proximity to allergens both on site and on our supplier's premises.

As such, we cannot guarantee the total absence of allergens in our dishes. All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your final bill.



DESSERTS

All of our desserts are freshly made in-house

PASTEL DE NATA V 4

Traditional Portuguese custard tart made famous by the nuns and monks of Belém

CHOCOLATE MOUSSE V GF 5

Our take on a classic dessert found in restaurants across the Algarve

ALMOND CAKE V GF N 5

Made with ground almonds rather than flour to keep it naturally gluten-free

BOLO DE BOLACHA V 6

Portuguese biscuit cake with 'Maria' biscuits, vanilla cream, and salted caramel

CASA CRÈME V GF 5

Creamy vanilla custard with a crisp caramelised sugar topping

GELATO V 2.5 PER SCOOP

Hackney Gelato: Madagascan vanilla, chocolate and roasted hazelnut, sea salted caramel

SORBET VG 2.5 PER SCOOP

Hackney Gelato sorbet: Sicilian lemon, raspberry

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