

VEGAN MENU

6

FLAVOURS OF THE MEDITERRANEAN

TO SHARE

"SHARING IS CARING", AT LA CASINA WE PROPOSE YOU TO HAVE AN UNIQUE EXPERIENCE OF SHARING YOUR FOOD MEDITERRANEAN WAY. FOR THIS WE RECOMMEND AT LEAST 2 OF OUR SHARING OPTIONS PER PERSON. PLEASE ASK OUR TEAM THE BEST WAY TO HAVE A GREAT LA CASINA DINING EXPERIENCE.

| NIBBLES | | PASTA | |
|---|-----|--|----------|
| Homemade sourdough, EVOO | 8 | Strozzapreti, wild mushroom, crispy sage, pangratato | 26 |
| House-marinated olives (gf) | 7 | Penne, eggplant, tomato, basil | 2 4 |
| M'tabal: charred eggplant, tahini, lemon, garlic (gf) | 6 | Spaghetti, Aglio e Olio, chilli, garlic, parsley, pangratato | 2 4 |
| | | Gnocchi, cauliflower, hazelnuts, sage | 27 |
| GARDEN | | SWEETS | |
| Chickpea falafel, tahini sauce, pickled cucumber (<i>gf</i>) | 12 | Warm chocolate torte, vanilla ice cream | 12 |
| Roasted eggplants, lentils braised with pomegranate ($\it gf$) | 15 | Spiced walnut cake, chocolate sauce | 12 |
| Harissa roasted Brussel sprouts, pistachio crumble, (vegan) yoghurt (<i>gf</i>) | 18 | Affogato with Frangelico | 8 1 2 |
| Tabouleh of kale, cabbage, blood orange & pomegranate | 1 4 | | |
| Roasted new potatoes, tomato, chilli, lemon, herbs (g) | 15 | | |
| Butternut squash, zucchini & eggplant tagine, caramelized onion (<i>gf</i>) | 19 | | |