

S N A C K

TAPAS PARA COMPARTIR TAPAS TO SHARE

ARANCINIS DE BERENJENA | 9.5

ARANCINIS OF AUBERGINE

espinacas y provolone con dip de arrabiata
spinach and provolone with an arrabiata dip

GAMBAS | 14.5

PRAWNS

al ajillo flambeadas al jerez
al ajillo flambeed in sherry

CALAMAR | 14

CALAMARI

a la romana made in Casa Vila
deep fried squid rings

MEJILLONES | 14

MUSSELS

a la marinera
marinera style

TORTILLA | 11

OMELETTE

al gusto con bruschetta napolitana y brotes verdes
to taste served with a napolitana bruschetta and young salad leaves

SARDINAS | 11.5

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al grill con ensaladilla de la zia y tomate cherry
grilled and served with ensaladilla

GOURMET SANDWICHES

CASA VILA CLUB | 7

pollo, bacon, queso, aguacate, tomate y salsa césar casera
chicken, bacon, cheese, avocado, tomato and homemade ceasar sauce

ATÚN | 7

TUNA

atún, mayonesa de pesto rojo, maíz, trampó mallorquín y lechuga fresca
tuna, red pesto mayo, sweetcorn, mallorquian trampo and fresh lettuce

PROSCIUTTO & FORMAGGIO | 6

clásico de jamón y queso gratinado
classic ham and melted cheese

PARMA CAPRESE | 7

jamón serrano mozzarella, tomate, rúcula y albahaca fresca
serrano ham, mozzarella, tomato, rocket and fresh basil



ENSALADAS SALADS

MEDITERRANEA | 12.5

atún, mezclum, tomate, olivas verdes, huevo duro y pepino con vinagretta del chef
tuna, mixed lettuce leaves, green olives, boiled egg and cucumber in a chef vinaigrette

TOSCANA | 13

bacon italiano, huevo poche, aguacate, mezclum, maíz y tomate con vinagreta de balsamico y mostaza
italian bacon, poached egg, avocado, mixed salad leaves, sweetcorn and tomato with a balsamic vinegar and mustard vinaigrette



PASTA

SPAGHETTI ARRABIATA | 12.5

receta tradicional romana de salsa de tomate con un toque picante y pecorino rallado
traditional roman recipe of tomato sauce with a touch of spice and grated pecorino cheese

TAGLIATELLE BOLOGNESE | 13.5

plato típico de bologna de ragu de ternera con hierbas aromáticas de la region
typical dish from bologna made with a beef ragu and regional aromatic herbs

PAPARDELLE GAMBERETTI | 17.5

plato marinero de gambas salteadas con tomates confitado, ajo, perejil y vino blanco siciliano
wide pasta ribbons with sautéed prawns in a confit tomatoes, garlic, parsley and sicilian white wine sauce

PLATOS PRINCIPALES MAIN DISHES

MILANESA NAPOLITANA | 16

pechuga de pollo empanada y gratinada con tomate, prosciutto y queso mozzarella servida con patatas fritas caseras
breaded chicken breast topped with tomato, prosciutto and melted mozzarella cheese served with homemade chips

FISH AND CHIPS | 16.5

pescado fresco frito estilo positano sobre crema de guisantes servido con limón ahumado y patatas fritas caseras
style fried fresh fish on a pea puree served with smoked lemon and homemade chips

HAMBURGUESA DEL CHEF | 12

CHEF'S BURGER

100% carne de ternera, queso italiano fundido, bacon crujiente, huevo frito y cebolla caramelizada al balsamico con salsas caseras y patatas fritas
100% beef patty, melted italian cheese, crispy bacon, fried egg and balsamic vinegar caramelised onions with homemade sauces and chips.