| Name of organiser: | Date of Party: |
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| Address: | |
| Tel: | Email: |

Please enter your selections below.

| No | Name | Tapas 1 | Tapas 2 | Tapas 3 | Side Dish With Fajita |
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| | | Or Large Dish | | | |
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# CHRISTMAS 2009 AT CASA DEL MAR

Wishing you

## "Feliz Navidad"

(Merry Christmas)

### Xmas Lunch £8.95

12pm-1.45pm Tuesday-Friday

(Choose any 3 tapas or 1 large dish and side)

### Xmas Happy Hour £10.95

5.30pm-6.30pm Tuesday-Friday

(Choose any 3 tapas or 1 large dish and side)

### Xmas Dinner £15.95

6.30pm-9.30pm Tuesday-Friday

(Choose any 3 tapas or 1 large dish and side plus dessert)

This menu is available from
1st to 23rd and Monday 21st December

24-26. Navigation Point The Marina Hartlepool TS24 0YF
Tel: (01429) 222223 Fax: (01429)234418

# VEGETARIAN TAPAS

**1-Pan con Ajo y Tomates** *Slices of bread served with garlic and tomato*
**2-Pan de Ajo y Queso** *Grilled bread with garlic and cheese*
**3-Accitunas de la Casa** *Marinated Mixed olives with lemon and herbs*
**4-Pittas with Dips** *Pitta breads with Hummus, Tzatziki and Salsa*
**5-Nachos** *Served with cheese, jalapenos and a spicy tomato salsa*
**6-Judias en Salsa** *Green beans and chick peas in tomato and garlic sauce*
**7-Patatas Bravas** *Potato cubes with a spicy tomato sauce*
**8-Patatas Fritas** *Homemade chips*
**9-Champiñones al Ajillo** *Mushrooms sautéed in garlic butter and white wine*
**10-Crispy Onion Rings** *Crispy fried with garlic mayonnaise*
**11-Tortilla Española** *Spanish omelette with potatoes and onions*
**12-Verduras à la Plancha** *Grilled vegetables with olive oil and herbs*
**14-Ensalada de Couscous** *Couscous salad with tomatoes, peas and lemon zest*
**15-Ensalada Mixta** *Mixed salad*
**16-Greek Salad** *With tomatoes, cucumber, onions and Feta*
**17 Carrot Salad** *Slow cooked carrots in garlic, chilli and olive oil*
**18-Queso Frito** *Deep fried Brie with red onion marmalade*

# SEAFOOD TAPAS

**20-Boquerones** *Marinated anchovies on a carrot salad*
**21-Mejillones** *Fresh steamed mussels in white wine garlic and cream*
**22-Calamares Pil Pil** *Squid sautéed with a garlic, oil and chili flakes*
**23-Calamares à la Romana** *Squid in batter with garlic mayonnaise*
**24-Gambas Pil Pil** *Tiger prawns in garlic butter & chilies*
**25-Gambas Gabardina** *King prawns in pastry served with Tomato salsa*
**26-Sardinas à la plancha** *Grilled Mediterranean Sardines*
**27-Salmón con Puerros** *Salmon fillet with a creamy cheese sauce and leeks*
**28-Paella de Mariscos***Traditional Spanish rice with seafood and Vegetables*

# CHICKEN TAPAS

**40-Pollo al Ajillo** *Slices of chicken breast in garlic butter and wine*
**41- Hígado de Pollo al Jerez** *Sautéed chicken livers with Sherry and herbs*
**42-Pollo con Champiñones** *Chicken with mushrooms in a creamy sauce*
**43-Pollo con Chorizo** *Chicken in a tomato sauce with Chorizo sausage*
**44-Pollo Navajo** *Sautéed with peppers and spicy tomato sauce*
**45-Croquetas de Pollo** *Chicken goujons with garlic mayonnaise*
**46-Alitas de Pollo** *Chicken wings with barbecue sauce*

**Please note:**

A £5 non-refundable deposit is required at the time of booking.

# Our 25th Christmas

and we are still at the top of the eating out scene in Hartlepool and Tees Valley.

**They do say that everything gets better with age…**

Karen and I opened our first restaurant, Krimo's at Seaton Carew on 4th May 1985 with just £250 and a lot of enthusiasm. It was a runaway success from day one.

In October 1997, we opened Portofino, our Bistro on the Historic Quay. The new Millennium gave Krimo's a brand new start next to the Marina Lock Gates. In January 2006, we opened our latest restaurant, Casa del Mar, a great restaurant Tapas Bar which is now attracting customers from all over Tees Valley and beyond.

We have always believed in giving the best value for money without compromising our standards in order to bring you an outstanding array of dishes and make the Festive Season a very happy one.

## 2009: Awards Year

This year we won The Hartlepool Business Award for Tourism and Leisure. At the time of going to press we are awaiting the results of the North East England Tourism and Leisure Awards for which we have been shortlisted along with Seaham Hall and Archers Ice Cream.

Best Wishes,

Krimo

# MEAT TAPAS

**30-Chorizo al vino tinto** *Spicy sausage pan fried in red wine*
**31-Jamon Serrano** *Cured Spanish ham*
**32-Albondigas** *Meatballs in Tomato Sauce*
**33-Favada Asturiana** *Broad beans with Chorizo and black pudding*
**34-Merguez Sausages** *Spicy lamb sausages in a tomato sauce with chilies*
**35-Paella de Carne** *Traditional rice with chicken, chorizo and peppers*
**36-Cordero con Salsa** *Slow cooked minted lamb*
**37-Chili con Carne** *Spicy beef in tomato with tortilla chips*

# FAJITAS

Served on a hot skillet with sizzling onions and peppers, cheese, salsa, sour cream and tortillas. Add a side dish of chips, onion rings or side salad

**Vegetarian. Chicken**
**Steak, King Prawn, Chicken and Prawn Combo (£1extra)**
**Steak and Prawn Combo (£2 extra)**

# LARGE DISHES

**These are served with Homemade Chips and Salad**

**Pollo con Champiñones**
*Chicken with mushrooms in a creamy sauce*
**Pollo Pil Pil**
*Chicken with chili peppers in a tomato sauce*
**Salmon Fillet**
*Baked with rosemary, garlic and white wine*
**Sirloin Steak (£3 extra)**
*Served plain with Mushrooms and Onion rings*
**Steak Mexicano ( £3extra)**
*Served with a spicy tomato sauce and Jalapenos*
**Steak Cabo Verde (£3 extra)**
*Served with in a creamy green peppercorn sauce*
**Kleftico (£2 extra)**
*Slow cooked lamb with garlic & lemon potatoes*

# FREE BOTTLE OF WINE

For bookings of 8 or over made by 31st Oct 2009