

Festive Season Bottomless Brunch

Brunch without Bounds: Bottomless Delights Await!

At Casbah, we offer three variants of our fabulous Bottomless Brunch, each with a duration of two hours. Each patron can choose a different Tipsy package. The 2-course meal includes a complimentary shared starter course and a main course from two different cuisines at the same table

Everyone at the table must participate in the Bottomless Brunch



Tipsy (£40)

Prosecco Choice of Peroni or Moretti Beer bottle.

Tipsy + (£45)

Prosecco
Choice of Peroni or Moretti Beer bottle.
Choice of House wine (Red, White or Rose)

Tipsy + + (£50)

Prosecco

Choice of Peroni or Moretti Beers

Choice of House wine (Red, White or Rose)

Choice of Cocktails: Blue Lagoon, Long Island IT, Pina Colada & Porn Star Martini

House spirits with mixers: Gordon's / Smirnoff / Bacardi White & Spiced / Bells

Whisky Flavoured Vodka shots

Dear Valued Guests,

As you enjoy your dining experience with us, we kindly ask that you drink responsibly. Your safety and the well-being of all our patrons are our top priorities

Thank you for choosing us, and we hope you will have a wonderful time at Casbah

"A Culinary Journey Through Two Exquisite Cuisines"

Our complimentary shared starters include hummus and baba ganoush served with a basket of bread and house sauces

Italian

Penne Alfredo

Creamy alfredo sauce made from scratch with parmesan, cream, garlic and butter, served with penne pasta

Spaghetti Bolognese

Spaghetti long pasta with slow cooked mince meat, sauce made with non- alcoholic wine, plum tomatoes, celery, onions. Comes straight from Bologna, Italy

Stuffed Chicken Breast

Italian stuffed chicken breasts are stuffed with a deliciously cheesy spinach mixture and topped with herbed cream sauce, juicy and full of flavour! Served with chips & salad

Pepperoni Pizza

Freshly kneaded dough base layered with Chef's Special Tomato sauce, slow baked with spicy pepperoni and generous serving of mozzarella cheese, lightly sprinkled with dried oregano & basil leaves

Penne Arrabiata - veg or chicken

Penne pasta in a spicy sauce made from garlic, tomatoes, and dried red chilli peppers cooked in olive oil. The sauce has its origin from the city of Rome literally meaning 'Angry'

Margherita Pizza

Pizza Margherita popularly believed to be created in 1889 in honor of the Queen of Italy, Margherita of Savoy, San Marzzano tomatoes, mozzarella cheese, fresh basil, salt & extra virgin Olive oil

Veg Lasagna

The Garden Vegetable Lasagna is made of up layers of sautéed vegetables like garden peas, onions, green beans, carrots, sweetcorn & cheese and a delicious creamy sauce! An all time Italian favourite!

Turkish

- All mains are served with Rice or Chips -

Chicken Shawarma

Slow roasted thin slices of succulent chicken, garnished & served with a salad

Chicken Shish

Char-grilled tender chicken boneless cubes, garnished & served with a salad

Calamari

Freshly battered squids fried, garnished & served with a salad

Veg Tajine

Slow-cooked Mediterranean assorted vegetables consisting of carrots, onions, fennel, artichokes and herbs!