



Casa Espana Tapas Y Vinos Menu

<https://menuweb.menu>

14537 SW 5th St FL 33027, Pembroke Pines, United States

+19543222234 - [https://casaespanatapasvinos.com/?](https://casaespanatapasvinos.com/?y_source=1_MTAwMTU0NTAyNy04NjAtbG9jYXRpb24ud2Vic2l0ZQ==)

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The restaurant from Pembroke Pines offers **289** different **dishes and drinks** on [the menu](#) at an average price of \$14.0. Discover the vibrant flavors of Casa España Tapas Y Vinos in Pembroke Pines, FL, a charming Argentinian restaurant celebrated for its delightful tapas and an impressive selection of wines, earning an average rating of 3.9 stars. Join us today from 11:30 AM to 10:00 PM, but be sure to call ahead at (954) 322-2234 to reserve your table and avoid disappointment. Prefer to enjoy our delicious dishes at home? Simply order through OpenTable! With a diverse menu that caters to all tastes, including organic options, Casa España Tapas Y Vinos is sure to please every palate. Don't forget to share your favorite dish with us by leaving a review!.

Casa Espana Tapas Y Vinos Menu



Snacks

CROQUETTES

Meat Dishes

MEATBALLS

Breakfast

MANHATTAN \$10.0

Salad

MIXED SALAD \$8.0

Drinks

DRINKS

Sauces

MAYO

Appetizer

GARLIC SHRIMP

Weine

JIM BEAM

Sandwich

N.Y. STEAK \$34.0

Platters

BREADED CHICKEN FILETS \$10.0

Gin-Cocktails

TOM COLLINS \$10.0

Happy Hour - Frozen Cocktails

MANGO DAIQUIRI \$10.0

Pizza - Klein Ø 22Cm

BELVEDERE

Wodka

ABSOLUTE

Gin

NOLETS

Tequila

DON JULIO REBOSADO

Snack's - Kekse

CHOCOLATE PUFF \$9.0

Original Italienische Pizzen - Neu Ø 29Cm

PRESIDENT \$6.0

Vip Drinks

BOMBAY SAPPHIRE

Aperitifs

PISCO SOUR \$10.0

Frozen

BELLINI \$10.0

Casa Espana Tapas Y Vinos Menu



Sangrías

WHITE SANGRIA

Mojitos

PINEAPPLE MOJITO \$10.0

Beverages

CORONA LIGHT \$6.0

Hot Drinks

IRISH COFFEE \$10.0

Sangría

WHITE APPLE SANGRIA

Egg Dishes

OMELETTE

Specialty Cocktails

PRIDE

Bubbly

RUFFINO, PROSECCO – ITALY

Libations

WHITE PEACH SANGRIA

Bourbon

MAKERS MARK

Bottles & Cans

MODELO NEGRA \$6.0

Omelets

SPANISH OMELET \$5.0

Whisky & Whiskey

MACALLAN

Fried Seafood

FRIED CALAMARI WITH FRENCH FRIES \$6.0

Blended Scotch

BUCHANAN'S

Signatures

WRATH

From The Farm

FLAP STEAK \$22.0

DIGESTIF

ROMANA BLACK

Cocktail

MARGARITA \$10.0

Martini

BLUE MARTINI \$10.0

Daiquiris

PEACH DAIQUIRI \$10.0

Boards

MANCHEGO CHEESE BOARD \$12.0

Casa Espana Tapas Y Vinos Menu



Pica Pica

GARLIC SHRIMP CASSEROLE \$12.0

Well Drinks

SCREW DRIVER \$10.0

Entrante

RUSSIAN SALAD WITH TUNA BELLY \$10.0

SCOTCH WHISKY / IRISH WHISKEY

JOHNNIE WALKER GOLD

After Dinner Cocktail

BLACK RUSSIAN \$10.0

Beer (Must Be 21 To Purchase)

CUSQUENA \$6.0

After-Dinner Drinks

OLD FASHIONED \$10.0

Fruity Flavor

FRESH KIWI MOJITO \$10.0

Liqueurs / Digestifs

DISARONNO AMARETTO

Warm Pintxos

COD CROQUETTES \$12.0

Mojitos Classics

SOUTH BEACH MOJITO \$10.0

Cabernet Sauvignon By The Glass

CALLAWAY, CALIFORNIA

Spanish Charcuterie

DRY CURED SPANISH CHORIZO \$12.0

Capstone Entrees

FILET MIGNON WITH MUSHROOMS \$32.0

Tequila Selections

DON JULIO BLANCO

House & Classics

VODKA MARTINI \$10.0

Go Sharing

COD FRITTERS \$8.0

Spirits (35ML.)

GLENMORANGIE

Mimosas And More

RED SANGRIA

Victor's Specialty Cocktails

MOJITO CLÁSICO \$10.0

Casa Espana Tapas Y Vinos Menu



Classic Ten

APPLE MARTINI \$10.0

Beer Menu (Must Be 21 To Purchase)

SPECIAL MODEL \$6.0

Restaurant Category

FRENCH

Latin American Food

PAELLA

Starters & Salads

FRENCH FRIES \$4.0

FRENCH FRIES

Fish

GALICIAN STYLE OCTOPUS \$18.0

SEA BASS

Soft Drinks

JUICE

ORANGE JUICE

Tapas

IBERIC HAM CROQUETTES \$12.0

PATATAS BRAVAS

Beer

STELLA ARTOIS \$6.0

HEINEKEN \$6.0

Alkoholische Cocktails

STRAWBERRY DAIQUIRI \$10.0

COSMOPOLITAN \$10.0

Rum

ZACAPA 23

ZACAPA XO

Alkoholische Geträmk

AVERNA

FERNET BRANCA

Merlot

CALLAWAY – CALIFORNIA

RUTINI COLECCIÓN – ARGENTINA

Liquor

PATRÓN SILVER

CROWN ROYAL

Scotch

JOHNNIE WALKER BLACK

JOHNNIE WALKER BLUE

ALKOHOLISCHE GETRÄNKE

BAILEYS

CORONA \$6.0

Our Specialty Drinks

ULTIMATE MOJITO \$12.0

DIET MOJITO \$10.0

Casa Espana Tapas Y Vinos Menu



Fruity Flavors

MOJICOCO \$10.0

MANGOJITO \$10.0

Seafood

CLAMS IN GREEN SAUCE \$16.0

OCTOPUS AND ORZO

GRILLED OCTOPUS

Side Dishes

SAUTEED VEGETABLES \$6.0

MASHED POTATOES \$4.0

FRENCH FRIES

Spirits

CAPTAIN MORGAN

FRANGELICO

KAHLUA

Kids Menu

CROQUETTES TRIO \$5.0

MEATBALLS WITH FRENCH FRIES \$10.0

VEAL FILETS WITH FRENCH FRIES \$10.0

Vodka

TITO'S

GREY GOOSE

KETEL ONE (ALL FLAVORS)

Sauvignon Blanc

MARQUES DE RISCAL – SPAIN

CEVICHE – CALIFORNIA (CENTRAL COAST)

RUTINI COLECCIÓN – ARGENTINAÓ

Pinot Grigio

VILLA MARIN – ITALY

DANZANTE PINOT GRIGIO IGT – ITALY

SANTA MARGHERITA – ITALY

Cordials

HENNESSY V.S

ROMANA SAMBUCA

LMPASSITO

Meat

35 OZ GRILLED T-BONE STEAK (FOR 2) \$60.0

MEDALLIONS OF IBERIAN PORK \$22.0

GRILLED LAMB CHOPS WITH POTATOES AND BELL PEPPER \$30.0

GRILLED VEAL STEAK \$30.0

Champagne

CHANDON ROSE – NAPA

MOET IMPERIAL BRUT – EPERNAY

VEUVE CLICQUOT YELLOW LABEL – REIMS

DOM PERIGNON – ÉPERNAY

Rose

MONTE DEI ROAR CHIARETO – ITALY

SACHA LICHINE-PROVENCE

THE PALM (BY WHISPERING ANGEL)

PROVENCE SMOKE TREE – SONOMA

Casa Espana Tapas Y Vinos Menu



Pinot Noir

GRAND CRU – CALIFORNIA

7 LAGOS – ARGENTINA

1865 ESTATE, VALLE DEL EQUI-CHILE

PRIMOGENITO – ARGENTINA

Craft Cocktails

CUBALIBRE LIGHT \$10.0

SPYCY CUBA LIBRE \$10.0

CUBATA CUBA LIBRE DE PEDRO \$10.0

ORANGITO \$10.0

7 Deadly Sins

LUST

GLUTTONY

GREED

SLOTH

Interesting Whites

VERDEJO, MARQUES DE RISCAL – SPAIN

RIESLING, BLUE NUN – GERMANY

DON GENARO RESERVA TORRONTES – ARGENTINA

ALBARINO, RAMON BILBAO – SPAIN

II MANDORLO GAVI DI GAVI

Sparkling & Sweet

BLUE NUN SPARKLING 24K, GERMANY

VILLA POZZI MOSCATO IGT – ITALY

AVISSI PROSECCO D.O.C. – ITALY

CALA NERA, PROSECCO – ITALY

FREIXENET, CORDON NEGRO – SPAIN

Alcoholic Drinks

TANQUERAY

APEROL

CAMPARI

QUILMES \$6.0

SANGRIA

JACK DANIEL'S

House Specials

STEWED BULL TAIL RABO DE TORO IN RED WINE SAUCE \$28.0

LAMB STEW WITH HONEY SAUCE \$30.0

RABBIT IN SHERRY SAUCE \$26.0

CHICKEN BREAST RIOJA STYLE \$16.0

STEWED VEAL MEDALLIONS \$22.0

TRIBE MADRID STYLE (CALLOS A LA MADRILEÑA) \$16.0

Chardonnay

ALBERTONI CALIFORNI

TERRAZAS ALTOS DE PLATA ARGENTINA

TERRAZAS RESERVA-ARGENTINA

CATENA-ARGENTINA

POMINO BIANCO (CHARD-PINOT BIANCO) D.O.C. – ITALY RUTINNI \$45.0

ENCUENTRO CATENA ALTA-ARGENTINA

Salads

CASA ESPAÑA SALAD \$14.0

TOMATO, TUNA ONION SALAD \$10.0

SPINACH, RAISINS, CHEESE HAM SALAD \$10.0

AVOCADO SHRIMP SALAD \$14.0

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2 SAUCES ASPARAGUS SALAD	\$12.0
GREEN SALAD WITH SERRANO HAM CHEESE	\$12.0
CAESAR SALAD	\$12.0

Soups

LOBSTER BISQUE WITH SHERRY WINE	\$12.0
LENTILS STEWED WITH HAM AND CHORIZO	\$8.0
CREAM OF PUMPKIN WITH SHAVED MANCHEGO CHEESE	\$8.0
FISH SEAFOOD SOUP	\$12.0
ASTURIAN BEAN STEW (ASTURIAN FABADA)	\$16.0
TOMATO GAZPACHO WITH VEGETABLES	\$8.0
SPANISH WHITE BEAN SOUP	\$8.0

These Types Of Dishes Are Being Served

APPETIZER

LAMB

MEAT

TUNA STEAK

LAMB CHOPS

SALAD

SOUP

Dessert



CREMA CATALANA	
SPANISH BURNT CREAM CUSTARD	\$8.0
RICE PUDDING ASTURIAN STYLE	\$8.0
CREAMY CARAMEL FLAN	\$6.0

SPANISH FRENCH TOAST	\$6.0
ALICANTE NOUGAT MOUSSE	\$9.0
SANTIAGO CAKE	\$9.0
ENVY	

Cabernet Sauvignon

ALBERTONI, CALIFORNIA 750ML
DON GENARO – ARGENTINA
DON GENARO RESERVE – ARGENTINA
TERRAZAS ALTOS DE PLATA – ARGENTINA
GV CELLAR, CALIFORNIA 750 ML
CATENA – ARGENTINA
TERRE MORE, FRESCOBALDI, MAREMMA IGT-LTALY
CATENA ALTA – ARGENTINA

Cocktails



WHITE PASSION FRUIT SANGRIA	
LYCHEE MARTINI	\$10.0
BLOODY MARY	\$10.0
CAIPIRINHA	\$10.0
MOSCOW MULE	\$10.0
RASPBERRY MOJITO	\$10.0
PASSION FRUIT MOJITO	\$10.0
MIMOSA	\$10.0
WHISKEY SOUR	\$10.0

Fish & Seafood

GRILLED SALMON WITH BLACK RISOTTO BROCCOLI	\$24.0
COD FILLET VIZCAYA STYLE	\$28.0
GRILLED CORVINA IN WHITE WINE SAUCE AND SHRIMP	\$24.0

Casa Espana Tapas Y Vinos Menu



GRILLED TUNA IN SPANISH RATATOUILLE (PISTO MANCHEGO)	\$24.0
SALT BAKED SEA BASS FISH	\$34.0
GRILLED JUMBO SHRIMP WITH SALAD	\$30.0
GRILLED FISH AND SEAFOOD (FOR 2)	\$50.0
SPANISH FISH SEAFOOD STEW (ZARZUELA)	\$30.0
MUSSELS SPANISH MARINARA STYLE	\$16.0

Malbec

ZAPA, ARGENTINA

DON GENARO-ARGENTINA

DON GENARO RESERVA-ARGENTINA

EPICA-ARGENTINA

TERRAZAS ALTOS DE PLATA-ARGENTINA

RUTINI ENCUESTRO – ARGENTINA

RUTINI COLECCI6N – ARGENTINA

CATENA ALTA-ARGENTINA

TERRAZAS RESERVA ARGENTINA

Rice & Paella

VEGETARIAN RICE PP	\$17.0
BLACK RICE WITH SHRIMP SQUID PP	\$19.0
RICE WITH SHRIMPS COD FISH PP	\$22.0
SOUPY RICE WITH LOBSTER PP	\$22.0
CHICKEN PORK PAELLA PP	\$19.0
SEAFOOD BEEF PAELLA PP	\$22.0
SEAFOOD WITH JUMBO SHRIMP PAELLA PP	\$26.0
SEAFOOD PAELLA WITH LOBSTER TAIL PP	\$28.0

THIN NOODLES WITH SEAFOOD (FIDEUA) PP	\$17.0
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Ingredients Used



WHITE RICE	\$5.0
BROCCOLI	\$5.0
SEAFOOD	
SHRIMP	
CHEESE	
GARLIC	
HAM	
CHORIZO	
POTATOES	
SHRIMPS	

Interesting Reds

CHIANTI, FRESCOBALDI CASTIGLIONI ITALIA
CARMENERE, 1865-COLCHAGUA-CHILE
PRIMITIVO, 12 E MEZZO-ITALIA
RIOJA RESERVA, MARQUES DE RISCAL-ESPAÑA CHATEAU
LIVERSAN 2009 HAUT MEDOC, BORDEAX, FRANCE
RIPASSO VILLA MARIN ITALY
CHIANTI RISERVA, NIPOZZANO ESTATE, TOSCANA-ITALY
LES TROIS CROIX, BORDEAUX-FRANCE
PODERE LA VIGNA ROSSO DI MONTALCINO
SUPER TUSCAN BLEND, TENUTA CASTIGLIONI, TOSCANA-ITALY
ESPECIAL BLEND, FIN DEL MUNDO-ARGENTINA
PINOT NOIR UNFILTERED , MASUT VINEYARD

Casa Espana Tapas Y Vinos Menu



BAROLO BONFANTE CHIARLE ITALY

BRUNELLO PODERE LA VIGNA 2011,
ITALY

AMARONE VILLA MARIN, ITALY

BRUNELLO DI MONTALCINO,
FRESCOBALDI, TOSCANA-ITALY

Appetizers & Tapas

CLASSIC POTATOES ALI-OLI \$8.0

SEAFOOD SALAD ANDALUSIAN
STYLE \$14.0

MARINATED ANCHOVIES
VINAIGRETTE \$10.0

CANTABRIAN ANCHOVIES AND
BREAD WITH TOMATO \$12.0

PIQUILLO PEPPERS STUFFED
WITH COD WITH HOMEMADE
TOMATO SAUCE \$12.0

VEAL MEATBALLS IN ALMOND
SAUCE \$14.0

POTATO OMELET SPANISH STYLE \$8.0

GRILLED GALICIAN OCTOPUS
TENTACLE WITH VEGETABLES \$22.0

FRIED CALAMARI RINGS
ANDALUSIAN STYLE \$12.0

BROKEN EGGS WITH HAM \$12.0

SAUTÉED ARTICHOKEs WITH
SHRIMP AL PIL-PIL \$14.0

MUSHROOMS IN SHERRY SAUCE \$10.0

NAVARRA CHISTORRAS
SAUSAGES IN WINE SAUCE \$10.0

TUNA GALICIAN EMPANADA \$8.0

FRIED CHICKPEAS WITH SERRANO
HAM AND CHORIZO \$8.0

IBERIC BOARD \$25.0

HAM AND CHEESE COMBINATION
BOARD \$20.0

SERRANO HAM BOARD \$15.0

BURGOS BLOOD SAUSAGE \$12.0

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Opening Hours:

Monday 11:30 -22:00
Tuesday 11:30 -22:00
Wednesday 11:30 -22:00
Thursday 11:30 -22:00
Friday 11:30 -23:00
Saturday 11:30 -23:00
Sunday 11:30 -22:00

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