

# CASABEA

BAR & RESTAURANT



## STARTERS AND PARTY PLATTERS

<b>RED-ROBED BURRATA, PESTO, PIZZA CRUMBLE</b>	13€
Burrata wrapped in a thin layer of tomato aspic, basil pesto sauce	
<b>SCOTTISH SALMON GRAVLAX WITH POMEGRANATE JUICE AND POPPY SEEDS</b>	16€
Calamansi foam	
<b>CHAROLAIS BEEF TATAKI WITH PONZU SAUCE AND GOJI BERRIES</b>	14€
Topside of Charolais beef marinated in ponzu sauce (soy sauce, yuzu, orange, dried bonito flakes, rice vinegar), wasabi sesame seeds	
<b>WOOD-SMOKED OCTOPUS WITH HUMMUS</b>	15€
Homemade poached and smoked octopus. Hummus: chickpeas, olive oil, sesame paste, lemon, cream, garlic	
<b>MARINATED SEASONAL VEGETABLES WITH FETA CREAM</b>	13€
Aubergines, red peppers, courgettes, artichokes. Feta cream: feta, cream, candied kumquats, marjoram	
<b>COLD MEAT PLATTER</b>	12€
Coppa ham, Chorizo Ibérico, Spianata Romana salami	
<b>CHEESE PLATTER</b>	12€
Tomme de Savoie, Abondance, Ossau-Iraty	
<b>MIXED PLATTER</b>	22€
Mixed cold meat and cheese platter	

*Supplement for fresh homemade French fries: €5 or green salad: €4*

## SALADS, CARPACCIOS AND VEGETARIAN DISHES

<b>SCOTTISH SALMON GRAVLAX SALAD WITH CITRUS FRUIT, BLACK RADISHES AND CALAMANSI VINAIGRETTE</b>	19€
Mesclun salad and orange, lemon and pomelo segments	
<b>MARINATED SEASONAL VEGETABLE SALAD WITH FETA CHEESE</b>	18€
Mesclun salad, aubergines, courgettes, red peppers, cucumber, tomatoes, Taggiasca olives, feta, olive oil	
<b>SEASONAL TOMATO CARPACCIO WITH PESTO SAUCE, BURRATA AND TRUFFLE CURED HAM</b>	20€
<b>CHAROLAIS BEEF CARPACCIO WITH PESTO AND MOZZARELLA CREAM</b>	22€
Topside of Charolais beef, mozzarella cream, Ossau-Iraty shavings, caperberries with stems, preserved lemon. Served with fresh homemade French fries	
<b>MARINATED SEASONAL VEGETABLE FOCACCIA WITH FETA CREAM</b>	18€
Aubergines, red peppers, courgettes, artichokes, Taggiasca olives. Feta cream: feta, cream, candied kumquats, marjoram	
<b>FRESH TAGLIOLINI PASTA WITH SEASONAL VEGETABLES, MINT PESTO, ROCKET &amp; PISTACHIOS</b>	19€
Fresh pasta, aubergines, red peppers, courgettes, Taggiasca olives, crushed pistachios	
<b>RISOTTO SAFRAN, WITH MARINATED SEASONAL VEGETABLES</b>	22€

## FISH

**PLANCHA-GRILLED WHOLE CUTTLEFISH WITH SAUCE VIERGE AND RISOTTO SAFRAN** 32€

Sauce vierge: olive oil, peppers, courgettes, preserved lemon, Taggiasca olives

**MAFALDINE PASTA WITH PRAWNS, HOMEMADE LOBSTER BISQUE WITH TARRAGON** 28€

**STEAMED FILLET OF SEABASS, CLAMS WITH PAN-FRIED SEASONAL VEGETABLES** 30€

Seasonal vegetables: courgettes, red peppers, aubergines, bok choy, baby spinach, herb-infused oil

## MEAT

**SIMMENTAL ENTRECOTE (300g)** 29€

Green peppercorn sauce. Served with fresh homemade French fries

**FRENCH AUBRAC BEEF FILET (200g)** 34€

Green peppercorn sauce. Served with fresh homemade french fries

**LINGUINE CARBONARA WITH TRUFFLED PECORINO CHEESE** 17€

Traditional recipe using egg yolk (no cream), peppered pancetta, shavings of truffled pecorino cheese

**THAI WHEAT NOODLES WITH CHICKEN AND SEASONAL VEGETABLES** 22€

Thai sauce: soy sauce, oyster sauce, lemon juice, tamarind paste, fish sauce, lemongrass, mint, coriander, spring onions

**CHAROLAIS BEEF TARTARE CAPRESE** 20€

Smoked Scamorza cheese, slow-roasted tomatoes, preserved lemon, basil, Worcester sauce, celery salt

## PASTRIES

Our Pastry Chef's "summer 2023" creations

**COCO BEA** 9.5€

Mascarpone whipped cream and coconut cream encased in a shell of Santo Domingo 70% chocolate. Mango, passion fruit & pineapple centre, pomegranate seeds infused with vanilla beans.

**CITRUS SURPRISE** 9€

Mascarpone whipped cream with bergamot juice, creamy yuzu centre, shortbread. French lemon balm meringue

**LA CABOSSE SAINT DOMINGUE** 9.5€

Crispy biscuit, caramel with toasted almonds, gianduja cream, Santo Domingo 70% chocolate mousse, chocolate sauce with fleur de sel salt

**OH! RASPBERRY** 9.5€

Whipped ruby chocolate ganache, lychee and raspberry gel centre, rosewater madeleine cake

**COFFEE OR TEA WITH A SELECTION OF PETITS FOURS** 9.5€

Coffee or tea served with three petits fours; lemon, chocolate surprise, raspberry

**SEASONAL STRAWBERRY SUNDAE** 8€

French strawberries, subject to availability

**CASABEA ICE CREAM SUNDAE** 9€

Today's homemade ice cream or sorbet, pastry topping

