

# CASABEA

BAR & RESTAURANT



## STARTERS AND SHARING PLATTERS

<b>BEETROOT-MARINATED SALMON GRAVLAX</b> Traditional beetroot-marinated gravlax, beetroot foam, crostini	15€
<b>BABA GANOUSH</b> Slow-roasted aubergine caviar, garlic, tahini, pomegranate, creamy labneh, fried black lentil tuile	13€
<b>FETA AND SWEETCORN CAKES, PIQUILLO PEPPER SAUCE</b> Fried feta with cornflour béchamel sauce, roasted red pepper cream sauce	13€
<b>UPSIDE DOWN VITELLO TONNATO</b> Tuna tataki, creamy braised veal, preserved lemon, stemmed caperberries, slow-roasted tomatoes, Grana Padano cheese flakes	14€
<b>CREAMY GORGONZOLA PDO HORN, FINELY SLICED SAN DANIELE HAM</b> buckwheat mini-horns filled with creamy mascarpone and gorgonzola cheese, pistachio pesto and San Daniele ham	14€
<b>FINE FOCACCIA WITH TRUFFLED MORTADELLA</b> Truffled mozzarella balls, slow-roasted tomatoes, rocket, preserved lemon, sage and lemon sauce. Focaccia served cold	16€
<b>CASA PLATTER (SMALL)</b> San Daniele PDO 18-month-aged ham, chorizo ibérico, baba ganoush, hummus, creamy mascarpone with gorgonzola PDO cheese, manchego PDO cheese, fried pita bread with cumin	14€
<b>CASA PLATTER (LARGE)</b> San Daniele PDO 18-month-aged ham, chorizo ibérico, baba ganoush, hummus, creamy mascarpone with gorgonzola PDO cheese, manchego PDO cheese, fried pita bread with cumin	24€
<b>SOUTHERN CHEESE PLATTER</b> Truffled moliterno PDO, manchego PDO, creamy mascarpone with gorgonzola PDO, black cherry conserve <i>Add San Daniele PDO Ham €8</i> <i>Fresh homemade French fries as a side dish: €5 or green salad: €4</i>	14€



## VEGGIE

<b>CASA BOWL</b> Sushi rice with black sesame seeds, avocado, cucumber, caramelised organic chick peas with smoked paprika, pickled red cabbage, yoghurt and cashew nut sauce	17€
<b>ORZO RISOTTO WITH BUTTERNUT SQUASH AND TOASTED HAZELNUTS</b> Orzo pasta, creamy labneh with sumac, squash seeds, saffron and Grana Padano cheese	19€
<b>MUSHROOM RISOTTO WITH TRADITIONAL SLOW-ROASTED VEGETABLES</b> Carnaroli risotto with mushroom stock, dried mushrooms, Grana Padano cheese, butter, traditional slow-roasted vegetables: Jerusalem artichokes, carrots, parsnips, butternut squash	19€



## FROM THE SEA

<b>CASA SALMON BOWL</b> Sushi rice with black sesame seeds, salmon gravlax with beetroot, avocado, cucumber, caramelised organic chick peas with smoked paprika, pickled red cabbage, yoghurt and cashew nut sauce	19€
<b>UPSIDE DOWN VITELLO TONNATO</b> Tuna tataki, creamy braised veal, preserved lemon, stemmed caperberries, slow-roasted tomatoes, Grana Padano cheese flakes. Homemade fries	22€

**PLANCHA-SEARED OCTOPUS TENTACLES, BLACK GARLIC OIL** 26€  
Served warm with organic smoked paprika hummus

**FILLET OF SEABASS WITH SHELLFISH, FREGOLA RISOTTO WITH SOBRASADA\*** 32€  
Sauce vierge with saffron, muscles and cockles. \*Chorizo paste

**BLACK TAGLIOLINI WITH PRAWNS, HOMEMADE LOBSTER BISQUE** 30€  
Cuttlefish ink pasta, whole roasted prawns



## FROM THE LAND

**CHICKEN TAGINE WITH CHERMOULA** 19€  
Green semolina with herbs, sweet apricots, raisins, almonds, Taggiasca olives, preserved lemon, chicken supreme marinated in chermoula, mint, coriander

**PAN-SEARED PORK PLUMA, MUSHROOM AND SAGE RISOTTO** 22€  
Carnaroli risotto with mushroom stock, dried mushrooms, Grana Padano cheese, butter

**SIMMENTAL BEEF ENTRECOTE (APPROX. 300 G)** 29€  
Green peppercorn sauce, fresh homemade French fries

**AUBRAC BEEF FILLET (APPROX 200 G)** 34€  
Green peppercorn sauce, fresh homemade French fries

**"PIQUILLO" STEAK TARTARE** 21€  
Tabasco, Worcester sauce, smoked paprika, piperade piquillo sauce, spring onion, chorizo. Fresh homemade fries



## CHEESE

**SOUTHERN DPO CHEESE PLATTER** 14€  
Truffled moliterno PDO, manchego PDO, creamy mascarpone with runny gorgonzola PDO, black cherry conserve



## PASTRIES Our Pastry Chef's "winter 2024" creations

**LA POIRE** 9.5€  
Wholemeal flour and nut shortbread biscuit, pear gel, muesli chips, whipped cream with mascarpone and pear puree, with Tatin-style caramelised pears

**LE CHOCO BÉA** 9.5€  
Valrhona chocolate shortbread biscuit, Valrhona dark chocolate sauce, crispy praline disc, dark chocolate mousse, crispy chocolate balls, 64% chocolate sauce with cocoa nibs

**NOISETTE D'OR** 9.5€  
Crispy praline, mousseline cream with chopped hazelnuts, nougat shards, choux pastry with praline centre, Valrhona 35% milk chocolate and hazelnut shell, praline sauce

**LE CIGARE SURPRISE** 9.5€  
Crisp white chocolate biscuit, pink guava mousse, mango marmalade filling, papaya, passion fruit, milk chocolate and bitter cocoa shell.

**CAFÉ MIGNARDISES** 9€  
Coffee or tea served with three petits fours: exotic soft-boiled egg, pistachio, chocolate and ruby cupcake