

Our chef, Suren, and his team bring you homemade Mediterranean-inspired seasonal cuisine, with all dishes prepared on-site using fresh, unprocessed produce.



STARTERS FOR SHARING...OR MAYBE NOT...

BLACK ARANCINI, FOAM OF 24-MONTH AGED PARMESAN	14€
Breaded and fried risotto balls with truffle cream, mascarpone and Fior di latte mozzarella	
SMOKED OCTOPUS WITH FENNEL STALKS AND WILD GARLIC PERSILLADE	15€
Smoked octopus with dried fennel stalks. Wild garlic: herbaceous plant	
BEETROOT-MARINATED SALMON GRAVLAX, TZATZIKI SAUCE WITH SOURED MILK	16€
Traditional gravlax marinated in beetroot and pomegranate juice. Tzatziki sauce: soured milk, mint, cucumber, onions, yoghurt. Served with a nigella seed wafer	
VITELLO TONNATO, CANDIED KUMQUAT MARMALADE	15€
Cushion of veal cooked at a low temperature, cream of tuna, capers with stems, tomato confit, dill, preserved lemon and Parmesan shavings	
HOMEMADE GREEK-STYLE FETA BURRATA, BABA GANOUSH	14€
Feta, olives, sun-dried tomatoes, preserved lemon. Baba ganoush: confit aubergine caviar, garlic, tahini, lemon	
CASA PLATTER (SMALL, for 2 people)	16€
PDO Serrano ham (15 months), Iberian chorizo, red pepper muhammara, foam of 24-month aged Parmesan, baba ganoush, Manchego cheese, fried pitta bread with cumin	
CASA PLATTER (LARGE, for 4 people)	28€
PDO Serrano ham (15 months), Iberian chorizo, red pepper muhammara, foam of 24-month aged Parmesan, baba ganoush, Manchego cheese, fried pitta bread with cumin	
SOUTHERN EUROPEAN CHEESE PLATTER	16€
PDO truffled Moliterno, PDO Manchego, foam of 24-month aged Parmesan, black cherry jam	

Side dishes: freshly cooked French fries €5 or green salad €4



VEGGIE

SHORTCRUST TART WITH SEASONAL VEGETABLES, PORCINI WHIPPED CREAM	18€
Shortcrust tart, stewed porcini mushrooms, red pepper muhammara	
CASA VEGGIE BOWL	19€
Red quinoa, roasted cauliflower, avocado, yoghurt sauce, toasted hazelnuts, edamame beans	
RISOTTO VERDE WITH KALE AND SEASONAL VEGETABLES	21€
Risotto with kale (variety of green cabbage) leaf juice	
TAJINE-INSPIRED SEASONAL VEGETABLES	22€
Preserved lemon, Taggiasca olives, raisins, cashew nuts, sand carrots, chickpeas, parsnips, broccoli rabe, pattypan squash, cumin, mint and coriander	



FROM THE SEA

CASA SALMON BOWL	24€
Beetroot salmon gravlax, red quinoa, roasted cauliflower, avocado, yoghurt sauce, toasted hazelnuts, edamame beans	
FRESH MONKFISH MEDALLIONS, SEASONAL VEGETABLES, RED PEPPER CREAM	36€
FRESH PAPPARDELLE WITH PRAWNS, HOMEMADE LOBSTER BISQUE	32€
Pappardelle: broad tagliatelle	
GRIDDLED OCTOPUS TENTACLES, RISOTTO VERDE WITH KALE	28€



FROM THE LAND

ANGUS BEEF* ENTRECOTE (approx. 250 g)

34€

*Meat of Irish origin. Kampot pepper sauce, homemade French fries

AUBRAC* BEEF FILLET (approx. 200 g)

36€

*Meat of French origin. Kampot pepper sauce, homemade French fries

GRIDDLED IBERIAN PORK* TAPILLA, PORCINI MUSHROOM RISOTTO

28€

*Meat of Spanish origin. Pork tapilla: Spanish cut located at the tip of the loin above the pluma

TAJINE-STYLE CHICKEN WITH SEASONAL VEGETABLES

Chicken thighs, Taggiasca olives, cashew nuts, chickpeas, preserved lemon, mint, cumin, coriander, raisins

24€

VITELLO TONNATO, CANDIED KUMQUAT MARMALADE

Cushion of veal cooked at a low temperature, cream of tuna, capers with stems, tomato confit, dill, preserved lemon and Parmesan shavings. Served with fresh homemade French fries

26€

CHAROLAIS BEEF* TARTARE WITH ARTICHOKE AND TRUFFLE CREAM

24€

*Meat of French origin. Capers, gherkins, shallots, truffle cream, artichokes, celery salt, Worcestershire sauce, Tabasco. Homemade French fries



CHEESE

SOUTHERN EUROPEAN CHEESE PLATTER

16€

PDO truffled Moliterno, PDO Manchego, foam of 24-month aged Parmesan, black cherry jam



PASTRIES Our Pastry Chef's "WINTER 2025" creations

PEANUT ROCHER

11€

Whipped cream with peanut nougatine, caramel cream, peanut praline and toasted peanuts, crispy peanut feuillantine

COFFEE AND CREAM

10€

Tiramisu-style coffee pod pastry, homemade lady fingers, coffee mascarpone, amaretto and homemade coffee cream

VALRHONA ECUADOR GRAND CRU

11€

Valrhona 80% cocoa chocolate mousse, crème brûlée filling with gianduja, crispy hazelnut feuillantine, homemade granola

PASSION BÉA

10€

Passion fruit whipped cream, papaya tartare with vanilla, almond crisp and tonka beans, almond biscuit soaked in passion fruit juice

COFFEE OR TEA AND A SELECTION OF PETITS FOURS

10€

Coffee or tea served with 3 petits fours: Peanut Rocher, Ecuador Grand Cru and Passion Fruit