

CASABEA

BAR & RESTAURANT

Chef Suren and his team bring you their homemade Mediterranean-inspired seasonal cuisine, prepared on-site using fresh, unprocessed produce.




STARTERS & TAPAS TO SHARE

- SMOKED BURRATA, MUHAMMARA SAUCE & PIZZA CRUMBLE** A G H **14€**
Pesto-stuffed burrata. Muhammara sauce: red pepper tapenade, walnuts, garlic, cumin
- SMOKED OCTOPUS WITH PIQUILLO PEPPERS, HERB HUMMUS AND VEGAN SAUCE** G H K N **14€**
Herb hummus: chickpeas, tahini, mint, basil, parsley, garlic, lemon juice, olive oil, cumin
- VEAL TATAKI* WITH GREEK-STYLE SAUCE VIERGE** A G **14€**
*Meat of EU origin. Sauce vierge: preserved lemon, cucumber, feta, olives, tomato confit, yoghurt crackers
- FRIED AUBERGINE BABA GANOUSH** A G H K **13€**
Fried halved aubergine and baba ganoush: confit aubergine caviar, garlic, tahini, lemon, vegan sauce
- CASA PLATTER (small, for 2 people)** A G H **16€**
15-month cured PDO Serrano ham, Iberian chorizo, red pepper muhammara, foam of 24-month aged Parmesan, baba ganoush, Manchego, fried pitta bread with cumin
- CASA PLATTER (large, for 4 people)** A G H **26€**
15-month cured PDO Serrano ham, Iberian chorizo, red pepper muhammara, foam of 24-month aged Parmesan, baba ganoush, Manchego, fried pitta bread with cumin
- TRIO OF CASA DIPS** A G H **10€**
Muhammara sauce, foam of 24-month aged Parmesan, baba ganoush, fried pitta bread with cumin
- MEDITERRANEAN CHEESE PLATTER** A G **15€**
PDO truffled Moliterno, PDO Manchego, foam of 24-month aged Parmesan, Gorgonzola, black cherry jam

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



FRESH SUMMER DISHES

- SEASONAL TOMATO CARPACCIO WITH SMOKED BURRATA AND SERRANO HAM** G **21€**
Served on a whipped basil panna cotta, pesto sauce
- CASA VEGGIE BOWL**  A G **19€**
Bulgur with herbs: parsley, mint, coriander, tomato tartare, avocado, cucumber, caramelised chickpeas with paprika, feta, vegan sauce
- CASA TUNA TATAKI BOWL** A G **24€**
Bulgur with herbs: parsley, mint, coriander, tomato tartare, avocado, cucumber, caramelised chickpeas with paprika, yoghurt sauce, seared tuna tataki, feta
- CRISPY GREEN BEAN SALAD WITH PRAWNS AND LEMON RICOTTA PANNA COTTA** A B G **24€**
Seasoning: lobster vinaigrette
- BERGAMOT RISOTTO WITH SUMMER VEGETABLES** G L **21€**

A gluten - **B** shellfish - **C** eggs - **D** fish - **E** peanuts - **F** soy - **G** milk - **H** nuts - **I** celery - **J** mustard - **K** sesame - **L** sulphites - **M** lupin - **N** molluscs

Net prices in € taxes and service included - Payment methods accepted: Debit, credit or cash



FROM THE SEA

- PRAWN PACCHERI, HOMEMADE LOBSTER SAUCE** A B G **32€**
Paccheri: short, wide cannelloni-shaped pasta
- GLAZED* OCTOPUS TENTACLES, BERGAMOT RISOTTO** F G L N **28€**
*Soy sauce, Worcestershire sauce, honey, apple cider vinegar, paprika, mirin sauce
- MEDITERRANEAN SEA BREAM FILLET WITH ROCKFISH BISQUE** D G I **27€**
Bisque: rockfish soup with onions, garlic, tomato paste, savory, saffron, pastis and butter
Served with summer vegetables and small potatoes subject to availability



FROM THE LAND

- HOMEMADE CHAROLAIS BEEF CARPACCIO* WITH 24-MONTH AGED PARMESAN** G **22€**
*Topside of Charolais beef of French origin. Served with fresh homemade French fries
- ANGUS BEEF RIBEYE* (approx. 250 g)** F G L N **34€**
*Meat of Irish origin. Kampot pepper sauce, fresh homemade French fries
- FILLET OF AUBRAC BEEF* (approx. 200 g)** F G L N **36€**
*Meat of French origin. Kampot pepper sauce, fresh homemade French fries
- EXCEPTIONAL CUT** D G I **on the wall menu**
Selection of the day
- 6-HOUR BRAISED LAMB SHOULDER*, SUMMER VEGETABLES** G I L **28€**
*Meat of Irish origin. Braised with savory and sumac (a Middle Eastern spice with a lemony taste).
Served with small potatoes subject to availability
- MEDITERRANEAN STUFFED CHICKEN SUPREME, VEGAN SAUCE** G **24€**
Chicken stuffed with feta, basil, olives, tomato confit and preserved lemon, served on a fried aubergine



PASTRIES Our Pastry Chef's "Summer 2025" creations

- VANILLA BEAN** A C G **11€**
Whipped Valrhona white chocolate ganache, Madagascan vanilla, gooey vanilla centre.
Salted butter caramel, homemade palmier biscuit
- SWEET RUBY** H **11€**
Whipped ganache with vegan Valrhona raspberry chocolate cream, flavoured with rosewater, berry centre. Multigrain disc, blackcurrant coulis. Vegan dessert
- THE LEMON** A C G **10€**
Whipped Valrhona white chocolate and lemon ganache, creamy yuzu centre, bergamot gel, Breton shortbread disc, French black lemon meringue
- MADAGASCAN ROSE** A C G H **11€**
Valrhona 80% Madagascan chocolate mousse, gooey milk and buckwheat centre, feuillantine disc flavoured with puffed buckwheat, dark chocolate and smoked Tadoka coulis
- COFFEE OR TEA AND A SELECTION OF PETITS FOURS** A C G H **11€**
Coffee or tea served with 3 petits fours:
Mini Lemon / mini chocolate / mini raspberry heart
- PLATTER OF PETITS FOURS (3 pieces)** A C G H **9€**
Mini Lemon / mini chocolate / mini raspberry heart
- HOMEMADE FROZEN DESSERT** C G **10€**
Homemade ice cream or sorbet of the day

A gluten - B shellfish - C eggs - D fish - E peanuts - F soy - G milk - H nuts - I celery - J mustard - K sesame - L sulphites - M lupin - N molluscs

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