

# 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 YOGHURT SAUCE** G H K N **15€**

Herb hummus: chickpeas, tahini, mint, basil, parsley, garlic, lemon juice, olive oil, cumin

### **VEAL TATAKI\* WITH GREEK-STYLE SAUCE VIERGE** A G **15€**

\*Meat of EU origin. Sauce vierge: preserved lemon, cucumber, feta, olives, tomato confit, yoghurt crackers

### **FRIED AUBERGINE BABA GANOUSH** A G H K **14€**

Fried halved aubergine and baba ganoush: confit aubergine caviar, garlic, tahini, lemon

### **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 **13€**

Muhammara sauce, foam of 24-month aged Parmesan, baba ganoush, fried pitta bread with cumin

### **MEDITERRANEAN CHEESE PLATTER** A G **16€**

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

### **CASA VEGGIE BOWL** A G **19€**

Bulgur with herbs: parsley, mint, coriander, tomato tartare, avocado, cucumber, caramelised chickpeas with paprika, feta, yoghurt 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€**

#### Allergens

**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

### FILLET OF AUBRAC BEEF\* (approx. 200 g) F G L N

38€

\*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, YOGHURT 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

### Allergens

**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