

# CASABEA

BAR & RESTAURANT

The Chef and his team bring you their very own homemade Mediterranean-inspired seasonal cuisine, all prepared from fresh produce.



## STARTERS & TAPAS TO SHARE

**BUTTERNUT & CHICKPEA FALAFELS SERVED WITH TOASTED HAZELNUT AIOLI** A H C G €10

Falafels seasoned with coriander, parsley and garlic

**MARINATED OCTOPUS WITH CRISPY VEGETABLES** I N €14

Celery, fennel & red onion side salad, served with orange & balsamic dressing

**TUNA CARPACCIO WITH GREMOLATA & CROSTINI** D A G €14

Gremolata: Italian persillade with citrus fruits, Parmesan shavings & Taggiasca olives

**BABA GANOUSH, CRUNCHY GRANOLA, YOGHURT SAUCE** G K €12

Granola: soybeans, squash and sunflower seeds, honey, raz-el-hanout and cumin.

Yoghurt sauce, garlic and sumac, Parmesan flakes and Comté cheese

**CASA PLATTER** K G A H

15-month cured PDO Serrano ham, Iberian chorizo, smoked muhammara, Manchego cheese, baba ganoush, citrus feta cream, cumin-flavoured pita bread

For 2 €16

For 4 €24

**MEZE TRIO** K G A H €12

Citrus feta cream, smoked muhammara sauce, baba ganoush

**SOUTHERN EUROPEAN CHEESE PLATTER** G A €14

Mature Taleggio, PDO Manchego & Gorgonzola with black cherry jam

**LARGE PINSA WITH ROASTED VEGETABLES & GORGONZOLA** A H G €22

Roasted vegetables with sumac: fennel, butternut, chestnuts and oyster mushrooms, smoked pepper sauce, Fior di Latte, Gorgonzola, honey

Side dishes: roasted potatoes (€5 extra) or green salad (€4 extra)



## VEGGIE

**CASA FALAFEL BOWL** A H G €18

Chickpea semolina, yoghurt sauce, chickpea and butternut falafels, roasted cabbage, roasted seasonal vegetables, toasted hazelnuts, citrus feta cream

**ROASTED VEGETABLE RISOTTO COOKED IN PARSNIP BROTH** G €19

VEGETABLES OF THE SEASON: butternut, fennel, oyster mushrooms and chestnuts



## FROM THE SEA

**PRAWN PAPPARDELLE, HOMEMADE LOBSTER SAUCE** A B C G €32

Pappardelle: broad ribbon-shaped pasta

**TUNA CARPACCIO WITH GREMOLATA & CROSTINI** D A G €23

Gremolata: Italian persillade with citrus fruits, Parmesan shavings & Taggiasca olives.

Choice of side dish: roasted potatoes or seasonal roasted vegetables

A gluten - B crustaceans - C egg - D fish - E peanuts - F soybeans - G milk - H nuts - I celery - J mustard - K sesame seeds - L sulphites - M lupin - N molluscs

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

**CASA TUNA BOWL** A H G D €22

Chickpea semolina, yoghurt sauce, raw tuna marinated in gremolata, feta cheese, roasted cabbage, seasonal roasted vegetables, toasted hazelnuts, citrus feta cream

**SICILIAN GRILLED BASS FILLET** D I €27

Virgin sauce with citrus fruits, Taggiasca olives, preserved lemon, celery, fennel, parsley, garlic. Served with seasonal roasted vegetables

**GRILLED OCTOPUS, SAFFRON RISOTTO, AIOLI SAUCE** C N G €28

Aioli sauce: egg yolk, potato, olive oil, garlic



**FROM THE LAND**

**CHAROLAIS BEEF ENTRECOTE\* (300 G)** G €32

\* Meat of French origin. Kampot pepper or Gorgonzola sauce. Served with roasted potatoes

**"POPE'S EYE" BEEF OYSTER STEAK TAGLIATA\*** G €25

\* Meat of French origin Beef seared on the plancha then sliced. Gremolata and Parmesan shavings Served with roasted potatoes

**MEDITERRANEAN GLAZED LAMB SHANK\*** E G €32

\* Honey, thyme, lemon, raz-el-hanout, cumin, paprika, toasted almonds

\* EU origin served with roasted potatoes

**ORIENTAL-STYLE ROASTED FARMHOUSE CHICKEN** A G €23

Roasted chicken leg, chickpea semolina with orange blossom, seasonal roasted vegetables



**CHEESE**

**SOUTHERN EUROPEAN CHEESE PLATTER** G €14

Mature Taleggio, PDO Manchego & Gorgonzola with black cherry jam



**HOMEMADE PASTRIES** "Winter 2025" creations

**CITRUS** A C G H €11

Lemon-whipped cream, creamy yuzu centre, homemade shortbread, Valrhona yuzu white chocolate shell

**MONT BLANC** A C G H €11

Soft chestnut biscuit, chestnut cream-whipped ganache, candied chestnut chips, blueberry coulis

**HAZELNUT ROCK** A C G H €11

Hazelnut crumble, mousseline cream with hazelnuts, choux pastry with praline centre, toasted hazelnuts and cocoa nibs

**CHOCOLATE CABOSSE** A C G H €11

Whipped Valrhona Madagascar 80% chocolate-whipped ganache. Crispy praline feuillantine. Creamy 80% Valrhona chocolate filling with fleur de sel

**COFFEE SERVED WITH PETITS FOURS** A C G H €11

Coffee or tea served with 3 petits fours:

Mini-lemon/all chocolate/little rock

**PLATTER OF PETITS FOURS (3 pieces)** A C G H €10

Mini-lemon/all chocolate/little rock

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