

# 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 **16€**  
15-month cured PDO Serrano ham, Iberian chorizo, smoked muhammara, Manchego cheese,  
baba ganoush, citrus feta cream, cumin-flavoured pita bread For 2
- MEZE TRIO** K G A H **12€**  
Citrus feta cream, smoked muhammara sauce, baba ganoush For 4
- SOUTHERN EUROPEAN CHEESE PLATTER** G A **14€**  
Mature Taleggio, PDO Manchego & Gorgonzola with black cherry jam
- LARGE PINSA WITH ROASTED VEGETABLES & FIOR DI LATTE** A H G **19€**  
Roasted vegetables with sumac : fennel, butternut, chestnuts and oyster mushrooms, smoked pepper sauce, honey - 15 months cured PDO Serrano ham : 4€ extra

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
- CHICKEN BREAST\* STUFFED WITH CECINA AND TALEGGIO\*\*** A G **23€**  
Served with roasted potatoes. \*French origin \*\* Cecina : beef ham from Spain. Taleggio : soft italian cow's milk cheese



## 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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