

CASABEA

BAR & RESTAURANT

Our chef and his team bring you homemade Mediterranean-inspired cuisine.
All our food is prepared from fresh, seasonal produce.



STARTERS TO SHARE for 2 people

CHICKPEA, FETA & MINT FALAFELS

€10 AG

Served with tzatziki sauce (Greek yoghurt, dill, mint, grated cucumber)

MARINATED OCTOPUS WITH CRISPY VEGETABLES

€13 IN

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

WILD TUNA FILLET TATAKI

€14 ACDJ

Coated in Mediterranean batter with black olives, dried tomatoes, oregano and brown breadcrumbs
Herbal seasoning with Espelette pepper

AIOLI WITH SEASONAL VEGETABLES

€12 ACH

Cauliflower, Romanesco broccoli, round courgette, cherry tomatoes, Edamame soybeans,
hazelnuts. Aioli and tzatziki sauces

BABA GANOUSH, CRUNCHY GRANOLA, YOGHURT SAUCE

€12 GK

Granola: soybeans, squash and sunflower seeds, honey, raz-el-hanout and cumin. Yoghurt
sauce with sumac, Parmesan flakes and Comté cheese

CASA PLATTER FOR 2 OR 4 PERSONS

For 2 €16 KGAH

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

For 4 €24

MEZE TRIO

€12 KGAH

Tzatziki sauce, smoked muhammara sauce, baba ganoush

SOUTHERN EUROPEAN CHEESE PLATTER

€14 GA

Mature Taleggio, PDO Manchego & Gorgonzola with black cherry jam



VEGGIE

CASA BOWL WITH WILD TUNA FILLET

€22 ACDGJ

Chickpea semolina, yoghurt sauce, roasted cabbage, Edamame soybeans, hazelnuts, tzatziki
sauce, cherry tomatoes

CASA FALAFEL BOWL

€18 AG

Chickpea semolina, yoghurt sauce, feta & mint falafels, roasted cabbage, Edamame soybeans,
hazelnuts, tzatziki sauce, cherry tomatoes

RISOTTO COOKED IN ASPARAGUS AND SEASONAL VEGETABLE BROTH

€19 G

Seasonal vegetables: round courgette, Edamame soybeans, roasted cabbage, cherry tomatoes

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



FROM THE SEA

PRAWN PAPPARDELLE*, HOMEMADE LOBSTER SAUCE

€32 A B C G

* Broad ribbon-shaped pasta

WILD TUNA FILLET SEARED ON THE PLANCHA

€29 D I

Served with seasonal vegetables

GRILLED OCTOPUS, SAFFRON RISOTTO, AIOLI SAUCE

€28 C N G

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



FROM THE LAND

CHAROLAIS BEEF ENTRECOTE* (300 g)

€32 G

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

BEEF TAGLIATA* WITH GREMOLATA**

€25 G

* Meat of French origin. Beef seared on the plancha then sliced. ** Italian persillade with citrus fruits and garlic. Parmesan shavings. Served with Casa potatoes

PORK "PLUMA" SEARED ON THE PLANCHA

€24 H

Served with a julienne of fried leeks, toasted hazelnuts, Serrano ham crisps and Parmesan shavings. Carnaroli risotto with vino rosso and button mushrooms

FARMHOUSE CHICKEN SUPREME* STUFFED WITH CECINA AND TALEGGIO**

€23 A G

Juice reduced with thyme, served with Casa roasted potatoes. * Meat of French origin.

** Cecina: cured beef of Spanish origin. Taleggio: soft Italian PDO cow's cheese



CHEESE

SOUTHERN EUROPEAN CHEESE PLATTER

€14 A G

Mature Taleggio, PDO Manchego & Gorgonzola with black cherry jam



HOMEMADE PASTRIES "Spring 2026" creations

CITRUS

€11 A C G H

Lemon-whipped cream, creamy yuzu centre, homemade shortbread

MATCHA RASPBERRY

€11 A E F G H

Whipped Valrhona matcha chocolate-whipped ganache, raspberry compote centre, crunchy white chocolate with raspberries

HAZELNUT ROCK

€11 A C G H

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

LA CABOSSE WITH VALRHONA CHOCOLATE

€11 A C G H

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

COFFEE SERVED WITH PETITS FOURS

€11 A C G H

Coffee or tea served with 3 petits fours: mini-lemon/all chocolate/mini hazelnut rock

PLATTER OF PETITS FOURS (3 pieces)

€10 A C G H

Mini-lemon/all chocolate/mini hazelnut rock

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