

CASABEA

BAR & RESTAURANT

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



STARTERS FOR SHARING (serves 2)

CHICKPEA, FETA & MINT FALAFELS

€11 AG

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

SMOKED AND GRILLED OCTOPUS, HERB HUMMUS, YUZU SAUCE

€13 NKJC

Herb hummus: dill, parsley, mint. yuzu sauce: yuzu mayonnaise

WILD "RUBY" TUNA FILLET TATAKI

€14 ACDJ

With a Mediterranean coating of black olives, sun-dried tomatoes, oregano and brown breadcrumbs

Herb seasoning with Espelette pepper *Pacific "ruby" tuna

SIMMENTAL BEEF CARPACCIO*, PARMESAN (PDO), GREEN PESTO

€12 G

*Topside of beef of EU origin. Confit tomatoes, capers with stems

RED-ROBED BURRATA, PIZZA CRUMBLE

€12 AG

Burrata stuffed with pesto, coated in a tomato sauce gel. Pizza crumble: flour, butter, sun-dried tomatoes, black olives, oregano

SUMMER VEGETABLES, AIOLI AND TZATZIKI

€11 CG

Courgettes, aubergines, cherry tomatoes, edamame beans, radishes, cucumbers

CASA PLATTER FOR 2 OR 4 PERSONS

For 2 €16 KGAH

15-month cured Serrano ham (PDO), Ibérico chorizo, Manchego, smoked muhammara, herb hummus, tzatziki sauce, cumin-flavoured pita bread

For 4 €24

MEZE TRIO

€12 KGAH

Herb hummus (dill, parsley, mint), smoked muhammara sauce (red peppers), tzatziki sauce (grated cucumber, dill, Greek yoghurt, mint)



CHEESE

SOUTHERN EUROPEAN CHEESE PLATTER

€14 AG

Mature Taleggio, PDO Manchego & Gorgonzola with black cherry jam



VEGGIE & SALADS

CASA FALAFEL BOWL

€19 AGH

Freekeh salad (smoked green wheat), yoghurt sauce, feta and mint falafels, cherry tomatoes, cucumbers, radishes, courgettes, mini peppers, edamame beans, cashew nuts and tzatziki sauce

MEDLEY OF HEIRLOOM TOMATOES, BURRATA & SERRANO HAM

€21 GL

Green pesto seasoning: basil, Parmesan, garlic and olive oil

LEMON RISOTTO, SEASONAL VEGETABLES

€19 G

Courgettes, mini peppers, aubergines, cherry tomatoes, edamame beans, peas, diced preserved lemon, Parmesan shavings

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

LARGE WILD "BLACK TIGER" PRAWN* WITH HOMEMADE LOBSTER SAUCE, TAGLIOLINI NERO €34 ABCGL

*Origin: Indian or Pacific ocean. Lobster sauce: lobster shells, cream, tomato paste

WILD "RUBY" TUNA FILLET SEARED ON THE PLANCHA €29 DI

Sauce vierge: cucumbers, peppers, Taggiasca olives, red onions, lemon, olive oil

Served with seasonal vegetables. *Pacific "ruby" tuna

GRILLED OCTOPUS, POLENTA WITH MIXED VEGETABLES*, SAUCE VIERGE €28 NG

*Aubergines, peppers, courgettes. Sauce vierge: cucumbers, peppers, Taggiasca olives, red onions, lemon, olive oil



FROM THE LAND

SIMMENTAL BEEF CARPACCIO*, PARMESAN (PDO), GREEN PESTO €22 G

*Topside of beef of EU origin. Confit tomatoes, capers with stems

Served with Casa potato wedges or green salad

THE EXQUISITE FRENCH BEEF ENTRECÔTE * €32 G

*Origin: France (approx. 300g). Choice of sauce: Kampot pepper or Gorgonzola.

Served with Casa potato wedges

BEEF TAGLIATA* WITH RED PESTO €25 GH

*Origin: France. Beef seared on the plancha. Served with Casa potato wedges. Red pesto: sun-dried tomatoes, red peppers, Parmesan, garlic, lemon juice, olive oil, balsamic vinegar, Espelette pepper, pine nuts

VEAL T-BONE* GRILLED ON THE PLANCHA €30 G

*Origin: France (approx. 300g). Choice of sauce: Kampot pepper or gorgonzola

Served with casa potato wedges

FARMHOUSE CHICKEN SUPREME* STUFFED WITH CECINA AND TALEGGIO** €23 AG

Reduced thyme jus, served with Casa potato wedges

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



HOMEMADE DESSERTS "Summer 2026" creations

CITRUS €11 ACGH

Lemon-whipped cream, creamy yuzu centre, homemade shortbread

MATCHA RASPBERRY €11 AEF GH

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

LE COCO BEA 🌿 (vegan and gluten-free) €11

Vegan cream whipped with coconut purée, pineapple and fresh mint centre, dark chocolate shell, and coconut butter and rice flour crumble

LA CABOSSE WITH VALRHONA CHOCOLATE* €11 ACGH

Whipped chocolate ganache, crispy praline feuillantine, creamy chocolate and fleur de sel filling *Valrhona 80% Madagascar chocolate

COFFEE SERVED WITH PETITS FOURS €11 ACGH

Coffee or tea served with 3 petits fours: mini citrus dessert/mini chocolate dessert/mini financier cake of the day

ASSORTMENT OF PETITS FOURS (3 pieces) €10 ACGH

Mini citrus dessert/mini chocolate dessert/mini financier of the day

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