

CASABEA

BAR & RESTAURANT

Our chef Suren and his team bring you homemade Mediterranean-inspired cuisine - all prepared using fresh, seasonal produce.



STARTERS FOR SHARING...OR MAYBE NOT...

- RED-ENROBED BURRATA CHEESE STUFFED WITH PESTO, RED PEPPER MUHAMMARA** 14€
Burrata cheese wrapped in a fine layer of tomato jelly and muhammara sauce (a puree made from preserved red peppers, cumin, walnuts, lemon juice, garlic)
- ANDALUSIAN-STYLE MAKI, PIQUILLO PEPPER SAUCE WITH SMOKED PAPRIKA, PUFFED RICE** 14€
Sheet of nori seaweed, saffron rice, prawns, chorizo
- WOOD-SMOKED OCTOPUS, BLACK GARLIC AIOLI, CHIMICHURRI SAUCE** 15€
chimichurri sauce: oregano, parsley, chilli peppers, garlic, lemon, olive oil
- CHAROLAIS BEEF TATAKI WITH GREMOLATA** 14€
Topside of Charolais beef lightly seared and then marinated. Gremolata: chopped parsley, orange zest, lemon zest, garlic, olive oil
- MELI-MELO OF CRUNCHY SUMMER VEGETABLES, FETA WHIPPED CREAM, PUFFED BUCKWHEAT** 13€
Seasonal vegetables (as available). Feta whipped cream: feta cheese, cream, mascarpone cheese, za'atar, preserved lemon
- SOUTHERN EUROPEAN CHEESE PLATTER** 15€
Truffled Moliterno PDO, Manchego PDO, feta whipped cream with za'atar and preserved lemon, apricot jam
- CASA PLATTER (SMALL)** 15€
San Daniele PDO 18-month-aged ham, chorizo iberico, green split pea hummus, red pepper muhammara, feta whipped cream with za'atar and preserved lemon, Manchego cheese, fried pita bread with cumin
- CASA PLATTER (LARGE)** 26€
San Daniele PDO 18-month-aged ham, chorizo iberico, green split pea hummus, red pepper muhammara, feta whipped cream with za'atar and preserved lemon, Manchego cheese, fried pita bread with cumin
- Side dishes: freshly cooked French fries €5 or green salad €4*



FRESH SUMMER DISHES AND VEGGIE OPTIONS

- TUNA TATAKI SALAD, SUMMER VEGETABLES, CITRUS VINAIGRETTE AND PRESERVED LEMON** 19€
Tuna, lightly seared and then marinated in soy sauce, balsamic vinegar and sesame oil. Seasonal vegetables (as available)
- TOMATO CARPACCIO WITH BURRATA CHEESE, PESTO AND RAW SAN DANIELE PDO HAM** 21€
Seasonal tomatoes (as available).
- CASA VEGGIE BOWL** 19€
Trio of quinoa, avocado, cucumber, beans, tomato tartare and red onion in sherry vinegar, Bulgarian yogurt sauce, feta whipped cream with za'atar and preserved lemon, pita bread with cumin
- SHORTCRUST TART FILLED WITH SUMMER VEGETABLES, FETA WHIPPED CREAM WITH ZA'ATAR AND PRESERVED LEMON, MUHAMMARA SAUCE, PUFFED BUCKWHEAT** 18€
Seasonal vegetables (as available), puffed buckwheat. Muhammara sauce: preserved red peppers, cumin, walnuts, garlic, lemon juice
- GREEN LINGUINE WITH SEASONAL VEGETABLES, PESTO** 21€
Seasonal vegetables (as available)



FROM THE SEA

FILLET OF SEABASS, SAUCE VIERGE WITH FENNEL AND PRESERVED KUMQUAT, GREEN SPLIT PEA HUMMUS **34€**

Hummus: split green peas mixed with tahini, garlic, lime juice, parsley pesto, cumin

MAFALDINE PASTA WITH PRAWNS, HOMEMADE LOBSTER BISQUE **32€**

Mafaldine: long, ribbon-shaped pasta with wavy edges

GRIDDLED OCTOPUS TENTACLES, ANDALUSIAN-STYLE RISOTTO **28€**

Risotto: arborio rice, saffron, garlic, onions, chorizo, lemon juice, butter, Grana Padano cheese



CÔTÉ TERRE

SIMMENTAL * BEEF ENTRECOTE (APPROX. 300G) **32€**

Kampot pepper sauce, homemade French fries*Meat of EU origin

FILLET OF AUBRAC * BEEF (APPROX 200G) **34€**

Kampot pepper sauce, homemade French fries*Meat of French origin

CHICKEN SUPREME * WITH BLACK GARLIC AIOLI, SUMMER VEGETABLES, PERSILLADE **24€**

Vegetables as available *Meat of French origin

SHOULDER OF LAMB * BRAISED WITH SPICES FOR 7 HOURS, GREEN BULGUR WHEAT, BULGARIAN YOGURT SAUCE **28€**

*Meat of Irish origin

“PANZANELLA” CHAROLAIS BEEF TARTARE **22€**

Panzanella sauce: chunks of bread, tomatoes, cucumber, red onion, basil, Worcestershire sauce, sherry vinegar. Served with: dried tomatoes, red onion, Taggiasca olives. Homemade French fries



THE CASA SWEET SELECTION Our Pastry Chef's "SUMMER 2024" creations

PINK CHOCOLATE **10€**

Whipped ganache and white chocolate and raspberry cream, raspberry coulis, raspberry and fresh lychee centre, macaron

PINA COCOLADA **10€**

Valrhona 72% dark chocolate shell, whipped cream with coconut and mascarpone, Madagascar vanilla, rum, pineapple tartare centre, coconut crumble

BLACK LEMON **10€**

Whipped white chocolate ganache, black lemon and lime juice, yuzu cream centre, Breton shortbread, Swiss lemon balm meringue

MANGO **10€**

Whipped cream with mango puree and mascarpone, mango caramel, mango tartare, pistachio dacquoise biscuit

COFFEE OR TEA WITH A SELECTION OF MINI-DESSERTS **9€**

Coffee or tea served with 3 bite-size desserts: pink chocolate, mango, pina coco

BOWL OF FRENCH STRAWBERRIES **9€**

As available

CASABEA ICE CREAM SUNDAE **10€**

Homemade ice cream or sorbet of the day with a selection of accompaniments and toppings