

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



## STARTERS FOR SHARING

- BLACK ARANCINI, FOAM OF 24-MONTH AGED PARMESAN** 14€  
Breaded and fried risotto balls with truffle cream, mascarpone and Fior di latte mozzarella
- SMOKED OCTOPUS WITH FENNEL STALKS AND WILD GARLIC PERSILLADE** 15€  
Smoked octopus with dried fennel stalks. Wild garlic: herbaceous plant
- BETROOT-MARINATED SALMON GRAVLAX, TZATZIKI SAUCE WITH SOURED MILK** 16€  
Traditional gravlax marinated in beetroot and pomegranate juice. Tzatziki sauce: soured milk, mint, cucumber, onions, yoghurt. Served with a nigella seed wafer
- VITELLO TONNATO, CANDIED KUMQUAT MARMALADE** 15€  
Cushion of veal cooked at a low temperature, cream of tuna, capers with stems, tomato confit, dill, preserved lemon and Parmesan shavings
- BABA GANOUSH YOGHOURT SAUCE** 14€  
Slow-roasted aubergine caviar, garlic, tahini, pomegranate, yoghurt sauce, fried black bean tuile
- CASA PLATTER (SMALL, for 2 people)** 16€  
PDO Serrano ham (15 months), Iberian chorizo, red pepper muhammara, foam of 24-month aged Parmesan, baba ganoush, Manchego cheese, fried pitta bread with cumin
- CASA PLATTER (LARGE, for 4 people)** 28€  
PDO Serrano ham (15 months), Iberian chorizo, red pepper muhammara, foam of 24-month aged Parmesan, baba ganoush, Manchego cheese, fried pitta bread with cumin
- SOUTHERN EUROPEAN CHEESE PLATTER** 16€  
PDO truffled Moliterno, PDO Manchego, foam of 24-month aged Parmesan, black cherry jam

*Side dishes: freshly cooked French fries €5 or green salad €4*



## VEGGIE

- SHORTCRUST TART WITH SEASONAL VEGETABLES, PORCINI WHIPPED CREAM** 18€  
Shortcrust tart, stewed porcini mushrooms, red pepper muhammara
- CASA VEGGIE BOWL** 19€  
Red quinoa, lemon juice, cumin, roasted cauliflower, avocado, yoghurt sauce, toasted hazelnuts, edamame beans
- RISOTTO VERDE WITH KALE AND SEASONAL VEGETABLES** 21€  
Risotto with kale (variety of green cabbage) leaf juice
- ORIENTAL-STYLE SEASONAL VEGETABLES** 19€  
Preserved lemon, Taggiasca olives, raisins, cashew nuts, sand carrots, chickpeas, parsnips, broccoli rabe, pattypan squash, cumin, mint, coriander, puffed buckwheat seeds



## FROM THE SEA

- CASA SALMON BOWL** 24€  
Beetroot salmon gravlax, red quinoa, roasted cauliflower, avocado, yoghurt sauce, toasted hazelnuts, edamame beans
- SEABASS FILLET WITH SEASONAL VEGETABLES, MOUHAMARA SAUCE** 32€  
Mouhamara sauce: red peppers, walnuts, cumin, garlic, olive oil
- FRESH PAPPARDELLE WITH PRAWNS, HOMEMADE LOBSTER BISQUE** 32€  
Pappardelle: broad tagliatelle
- GRILLED OCTOPUS TENTACLES, RISOTTO VERDE WITH KALE** 28€



## FROM THE LAND

### **ANGUS BEEF\* ENTRECOTE** (approx. 250 g)

**34€**

\*Meat of Irish origin. Kampot pepper sauce, homemade French fries

### **AUBRAC\* BEEF FILLET** (approx. 200 g)

**36€**

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

### **GRILLED IBERIAN PORK\* TAPILLA, PORCINI MUSHROOM RISOTTO**

**28€**

\*Meat of Spanish origin. Pork tapilla: Spanish cut located at the tip of the loin above the pluma

### **ORIENTAL STYLE CHICKEN, SEASONAL VEGETABLES**

Chicken thigh, Taggiasca olives, cashew nuts, chickpeas, preserved lemon, mint, cumin, coriander, puffed buckwheat seeds, raisins

**24€**

### **VITELLO TONNATO, CANDIED KUMQUAT MARMALADE**

Cushion of veal cooked at a low temperature, cream of tuna, capers with stems, tomato confit, dill, preserved lemon and Parmesan shavings. Served with fresh homemade French fries

**26€**

### **CHAROLAIS BEEF\* TARTARE WITH ARTICHOKE AND TRUFFLE CREAM**

\*Meat of French origin. Capers, gherkins, shallots, truffle cream, artichokes, celery salt, Worcestershire sauce, Tabasco. Homemade French fries

**24€**



## CHEESE

### **SOUTHERN EUROPEAN CHEESE PLATTER**

**16€**

PDO truffled Moliterno, PDO Manchego, foam of 24-month aged Parmesan, black cherry jam



## PASTRIES Our Pastry Chef's "WINTER 2025" creations

### **PEANUT ROCHER**

**11€**

Whipped cream with peanut nougatine, caramel cream, peanut praline and toasted peanuts, crispy peanut feuillantine

### **COFFEE AND CREAM**

**10€**

Tiramisu-style coffee pod pastry, homemade lady fingers, coffee mascarpone, amaretto and homemade coffee cream

### **VALRHONA ECUADOR GRAND CRU**

**11€**

Valrhona 80% cocoa chocolate mousse, crème brûlée filling with gianduja, crispy hazelnut feuillantine, homemade granola

### **PASSION BÉA**

**10€**

Passion fruit whipped cream, papaya tartare with vanilla, almond crisp and tonka beans, almond biscuit soaked in passion fruit juice

### **COFFEE OR TEA AND A SELECTION OF PETITS FOURS**

**10€**

Coffee or tea served with 3 petits fours: Peanut Rocher, Ecuador Grand Cru and Passion Fruit