

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, YOGHURT SAUCE** 14€
Aubergine, pomegranate, yoghurt sauce, tahini, cumin, garlic, lemon juice, fried black bean wafer
- 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, 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, broccoli rabe, semolina, 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
- FILLET OF SEABASS WITH SEASONAL VEGETABLES, MUHAMMARA SAUCE** 32€
Muhammara sauce: red peppers, walnuts, cumin, garlic, olive oil
- FRESH PAPPARDELLE WITH PRAWNS, HOMEMADE LOBSTER BISQUE** 32€
Pappardelle: broad tagliatelle
- GRIDDLED 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

GRIDDLED 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 CHICKEN, SEASONAL VEGETABLES

24€

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

VITELLO TONNATO, CANDIED KUMQUAT MARMALADE

26€

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

CHAROLAIS BEEF* TARTARE WITH ARTICHOKE AND TRUFFLE CREAM

24€

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



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