



Made With Love by Chef Zouhair

CASA CREATIONS

WAGYU BRESAOLA by piece • 45

WITH CAVIAR • 135 🍴

Brioche Toast wrapped in Wagyu Bresaola (D,R,G)

PAN AMOR CAVIAR per piece • 75 🍴

Spicy Beef Tartare in Crispy Bread with Caviar (G,D,R)

SCALLOP TONNATO • 195

Girolle Mushrooms, Cepe Powder & Tonnato
Sauce (S,D)

SEA BREAM TIRADITO • 110 🍴

Blowtorched Sea Bream Tiradito & Gazpacho Salsa (R)

SEA BASS CARPACCIO • 115

Yuzu, Apple, Olive Oil, Miso (R,S,G)

CRISPY SHISO TUNA • 125

Tempura Shiso Leaves, Bluefin Tuna Tartare (MSC Certified)
Pistachio & Lime (R,N,G)

ROASTED OVEN HALLOUMI • 140

Baked Halloumi Cheese, Basil & Essence of
Tomato (V,D)

GREEN BEAN TEMPURA • 85

South of France Herb-Marinated Tempura (G)

BEEF TACOS • 110

Shredded Beef, Grilled Vegetable, Coriander & Lime (G)

BLACK TRUFFLE DOUGH • 215

Neapolitan Pizzeta, Truffle Cream & Fresh Black
Truffle Slices (D,G,V)

SHRIMP KONAFE • 110 🍴

XO Dressing, Chilli, Coriander & Yuzu Aioli (S,D,G)

SIGNATURE COCKTAILS

AMOR DE CARAJILLO • 90

Tequila 1800 Añejo, Licor 43,
Vanilla Galliano, Kahlúa, Espresso

MARGARITA DE LA CASA • 95

Tequila 1800 Cristalino, Cointreau, Yuzu, Agave

COCO LOCO • 90

Tequila 1800 Blanco & Coconut, Pineapple, Coconut
Purée, Citrus

TROPICAL WHISPER • 150

Fresh Pineapple, Passionfruit, Raspberry, Lime, Vanilla

SUEÑO DEL COCO • 120

Fresh Coconut, Coconut Water, Almond, Lime

TE AMO • 110

Tequila 1800 Reposado, Mezcal Verde Amarás, Port, Campari
Mancino Rosso, Angostura

CASA SEDUCCIÓN • 95

Casamigos Blanco, Passoa, Raspberry
Passionfruit, Vanilla, Prosecco

CORAZÓN DE FRESA • 90

Tequila Cascahuin Blanco, Lime Zest, Lime
Strawberry, Miel de Alcaraz

PALOMITA • 90

Tequila 1800 Blanco, Violet, Grapefruit, Citrus Grapefruit
Soda

SALAD

FETACADO • 125 🍴

Baby Gem, Avocado, Feta Cheese, Red Onion, Cucumber
Sun-Dried Tomato, Peppers & Kalamata Olive (V,D)

PEACH STRACCIATELLA • 125

Stracciatella Cheese, Peach, Baby Gem, Mint, Verbena, Toasted
Almond & Orgeat Dressing (V,D,N)

CHEF'S JAIS STYLE LOBSTER SALAD • 495

Icerberg Lettuce, Snap Peas, Casa Caesar Style Dressing (S,D)

TOMATO SALAD • 75

Tomato, Crouton, Basil, Ricotta, Red Onion & Balsamic Vinegar (D,V,G)

CHEF'S ZOUHAIR BURRATA • 155 🍴

Creamy Burrata, Mixed Green, Seasonal Vegetables & Praline
Vinaigrette (D,N,V)

SIDES

Hand-Cut French Fries • 50

Mixed Green Salad • 40

Spicy Broccoli • 45

Corn Salad • 45

Escalivada • 45

Blueberry Salad • 90

SWEETS

GIANDUJA • 75

Hazelnut Ice Cream, Namelaka Gianduja & Cacao Crumble (D,N,G)

COCONUT • 65

Exotic Fruit Salad, Coconut Sorbet, Coconut Espuma Cream
Toasted Coconut Flakes (D)

FRUIT PLATTER Small/Large • 85/175 🍴

Freshly Cut Seasonal Fruits (VG)

MOCKTAILS

BASILIC POR FAVOR • 60

Sabatini Non Alcoholic Gin, Basil, Citrus

PARADISE PUNCH • 65

L'Ambrogio Vermouth Rosso 0%, Passion Fruit Purée Elderflower
Syrup, Tonic

RIVIERA SPRITZ • 70

French Bloom Le Blanc, Watermelon Cordial, Mint Leaves

ISLAND ORCHARD • 65

Coconut, Green Apple, Lemon (D)

AURA • 65

Lychee, Lemongrass, Ginger Ale, Lemon

BEVERAGES

FRESH COCONUT • 70

ICED TEA • 55

Raspberry Rose
Lemon

BEER

Corona • 55

Noam • 65

Corona 0.0% • 40

(🌱) Locally Sourced (🌿) Sustainably Produced (🥗) Healthy (👨🍳) Chef's Recommendation
(N) Nuts (R) Raw (S) Shellfish (V) Vegetarian (VG) Vegan (D) Dairy (G) Gluten

We are happy to provide detailed allergen information for all dishes and drinks
on our menus. Please note that our dishes are not prepared in a completely
allergen-free environment.

All prices are in UAE Dirhams and are inclusive of 7% Municipality fees, 10%
Service charge and 5% Value Added Tax.

