



casa  amor

DUBAI

Made With Love by Chef Zouhair



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APPETIZERS

WAGYU BRESAOLA by piece • 45
WITH CAVIAR • 135 🍴
Brioche Toast Wrapped in Unique Wagyu
Bresaola (R,D,G)

BLACK TRUFFLE DOUGH • 225
Neapolitan Pizzetta, Truffle Cream & Fresh
Black Truffle Slices (V,D,G)

BEEF TACOS • 120
Shredded Beef, Grilled Vegetables
Coriander & Lime (G)

ROASTED OVEN HALLOUMI • 140
Baked Halloumi Cheese, Basil
Essence of Tomato (V,D)

KING CRAB TACO by piece • 315
Guacamole, Herb Salad, Crustacean
Hollandaise (S,G,D)

SALADS

FETACADO • 125 🍴
Baby Gem, Avocado, Feta Cheese
Red Onion, Cucumber, Sun-Dried Tomato
Peppers & Kalamata Olives (V,D)

PEACH STRACCIATELLA • 125
Stracciatella Cheese, Peach, Baby Gem, Mint
Verbena, Toasted Almond & Orgeat Dressing (N,V,D)

TOMATO SALAD • 75 🍴
Tomato, Crouton, Basil, Smoked Ricotta
Red Onion & Balsamic Vinegar (V,D,G)

CHEF'S ZOUHAIR BURRATA • 155 🍴
Creamy Burrata, Mixed Green, Seasonal Vegetables
Praline Vinaigrette (N,V,D)

CHEF'S JAIS STYLE LOBSTER SALAD • 395
Iceberg Lettuce, Snap Peas, Casa Caesar
Style Dressing (S,D)

BLUEBERRY SALAD • 115
Blueberry salad, Granny Smith apple and a medley of
fresh herbs

RAW

PAN AMOR CAVIAR by piece • 75 🍴
Spicy Beef Tartare in Crispy Bread with
Oscietra Caviar (R,G)

LA GAMBA ROJA • 155
Gambero Rosso Carpaccio, Stracciatella Cheese
Pistachio & Basil Lemon Dressing (N,R,S,D)

CRISPY SHISO TUNA • 125 🍴
Tempura Shiso Leaves, Bluefin Tuna Tartare
(MSC Certified), Pistachio & Lime (N,R,G)

SEA BASS CARPACCIO • 115
Yuzu, Apple, Olive Oil, Chili, Miso (R,S,G)

SEA BREEM TIRADITO • 110
Blowtorched Sea Bream Tiradito & Gazpacho Salsa (R)

TUNA BELLY small/large • 145/205 🍴
Bluefin Tuna Belly Carpaccio (MSC Certified)
& Toast (R,D,G)

TEMPURA

SHRIMP KONAFA • 115 🍴
XO Dressing, Chilli, Coriander & Yuzu
Aioli (S,D,G)

GREEN BEAN TEMPURA • 65
South of France Herb-Marinated Tempura (G)

SPINY LOBSTER TEMPURA • 150 by 100g
Mediterranean Lobster
served with Choron Sauce (S,D,G)

SEA BREEM TEMPURA • 60 by 100g
served with Choron Sauce (D,G)

(🍴) 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.





FROM THE SEA

COD • 235 🍴

Onion Compote & Foam, Herb Pesto & Seasonal Mushrooms (S,D,G)

SEARED TUNA 'POIVRE' • 225 🍴

Semi-cooked Yellowfin Tuna (MSC Certified) with Peppercorn Sauce (D,G)

CATCH OF THE DAY • 60 by 100g 🍴

Grilled Fish of the Day, subject to availability

SPINY LOBSTER • 150 by 100g

Grilled Mediterranean Lobster (S)

PASTA E AMOR Always to share

SEA BASS PASTA • 60 by 100g

Fish of the Day with Rigatoni Pasta (D,G)

SPINY LOBSTER PASTA • 150 by 100g

Mediterranean Lobster & Linguini Pasta (S,D,G)

WAGYU RAGÙ PASTA small/large • 255/345

Mezze Maniche Pasta, Parmesan & Pecorino Cheese (D,G)

TIMBALE DE CAVIAR

by Gourmet House

with its Condiments (R,D,G)

30g Russian Oscietra • 550

50g Imperial Caviar • 1,150

125g Beluga • 3,750

CASA AMOR'S SPECIAL CUTS

BLACK ANGUS RIB-EYE • 235

Australian 250 Days Grain Fed MB 3 (D)

WAGYU BEEF RIB-EYE • 345

Australian Grade 6-7 (D)

WAGYU BEEF TOMAHAWK • 109 by 100g

Australian Grade 4-5 (D)

CHAMAN'S CUT • 310 🍴

Australian Oyster Blade (D)

LAMB RACK • 225

Lamb Chops & Tomato Lamb Gravy (D)

YELLOW FARM CHICKEN • 330

Grilled Whole Chicken Spatchcock, Chilli Espelette Spices & Home-Made French Fries (D)

SIDES (V)

Hand-Cut French Fries • 60

Mixed Green Salad • 40

Spicy Broccoli • 45

Corn Salad • 45

Escalivada • 45



