



Made With Love by Chef Zouhair

APPETIZERS

WAGYU BRESAOLA by piece · 45 WITH CAVIAR · 135 ♥

Brioche Toast Wrapped in Unique Wagyu Bresaola (R.D.G)

BLACK TRUFFLE DOUGH • 215

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

BEEF TACOS · 110

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 · 495

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

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 BREAM TIRADITO • 110

Blowtorched Sea Bream Tiradito & Gazpacho Salsa (R)

TUNA BELLY ·205 @

Bluefin Tuna Belly Carpaccio (MSC Certified) & Toast (R,D,G)

TEMPURA

SHRIMP KONAFA · 110 ®

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

GREEN BEAN TEMPURA • 85

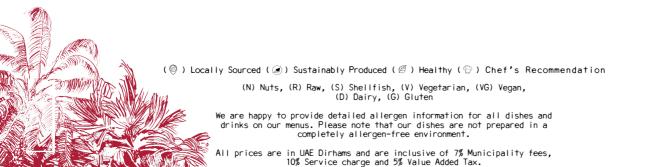
South of France Herb-Marinated Tempura (G)

SPINY LOBSTER TEMPURA · 150 by 100g

Mediterranean Lobster served with Choron Sauce (S,D,G)

SEA BREAM TEMPURA · 60 by 100g

served with Choron Sauce (D,G)





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) $\,$

SCALLOP TONNATO • 195

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

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 100q

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

SPINY LOBSTER PASTA · 150 by 100g

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

WAGYU RAGÚ 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 100q

Australian Grade 4-5 (D)

CHAMAN'S CUT · 310 @

Australian Oyster Blade (D)

WAGYU STRIPLOIN MILLE - FEUILLE · 365

Australian Grade 9 with Jalepeño sauce (D)

LAMB RACK · 225

Lamb Chops & Tomato Lamb Gravy (D)

YELLOW FARM CHICKEN · 275

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

SIDES (V)

Hand-Cut French Fries • 50 Mixed Green Salad • 40 Spicy Broccoli • 45

Corn Salad • 45

Escalivada · 45

Blueberry Salad • 90



