



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** • 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

Icerberg 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)

(🌱) 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)

### **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 100g

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 100g

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





