



CASADELMAR

### Grill lunch menu

#### Starters

Don buri of seared salmon, avocado, marinated vegetables and coconut <i>G</i>	36€
Chickpea hummus, cherry tomatoes, orange and burrata <i>G</i>	32€
Lobster salad, avocado, midget gem lettuce, marinated cucumber and seaweed <i>G</i>	55€
Sea bass carpaccio, quinoa and cucumber, ponzu and grapefruit <i>G</i>	42€
Bobun salad with sliced beef	38€
Tataki of tuna teriaky, grilled Iceberg lettuce, summer truffles, burrata	43€
Rocket salad with shavings of parmesan, pear and walnuts <i>G</i>	25€

#### Pasta

Spaghetti Martelli with Dublin bay prawns, lemon and capers	39€
Linguine with seafood and fish	36€
Penne Martelli l'arrabbiata (spicy tomato sauce) and ricotta cheese	32€
Spaghetti Martelli with finest crawfish (depending on the catch)	61€

#### Bento Box Casadelmar

A completely pure and healthy option, of Asian inspiration, composed of a starter, a main course, a garnish and a dessert.

These dishes are created to help restore and maintain the natural balance of your body (400Kcal)

#### Bento Box 1 *G* 48€

Hummus of beetroot and mint  
Sliced chicken breast with coconut and ginger, basmati rice and grilled tofu  
Pineapple carpaccio with spices, sesame shortbread and lime

#### Bento Box 2 *G* 48€

Aubergine, tahin with mint and squash seeds  
Fillet of salmon red label, smoked on the flat grill, cereals, argan oil and raw salad vegetables  
Chocolate/tofu cream with stewed red berries

Gluten free dishes *G*  
Nets prices/ Service included

## Fish

Mixed grill of fish and shellfish, grilled vegetables	<i>G</i>	55€
Grilled Dublin bay prawns teppanyaki style, wok of mixed vegetable	<i>G</i>	54€
Skewers of octopus and squid, spicy garlic mayonnaise, wok of mixed vegetable	<i>G</i>	46€
Marinated bream glazed with miso and saké, rice and umeboshi		45€
Sea bass, tiger prawns and anchovys in a batter, vegetables and herbs, tartare sauce		46€
Grilled finest crawfish (depending on the catch)	<i>G</i>	the 100g 26€

## Meats

Free range chicken "à la diavola" with spices, wok of mixed vegetable	<i>G</i>	47€
Black Angus beef entrecote steak cooked on the grill, roasted potatoes (400g)	<i>G</i>	55€
Wagyu Blackmore grade 9 entrecote steak, grilled, roasted potatoes (250g)	<i>G</i>	82€

## Sandwiches

Chicken club sandwich with bacon		34€
Mac Casadelmar Hamburger, cheese and bacon		34€
Wholemeal loaf sandwich with smoked salmon, avocado and crème fraîche		30€

## Cheese and Desserts

A selection of fine Corsican and Italian cheeses		24€
Profiteroles milk ice cream and chocolate		16€
Selection of ice creams and sorbets	<i>G</i>	15€
Affogato : 2 scopes of vanilla ice cream and espresso coffee	<i>G</i>	15€
The Marvellous by Claudio Pezzetti		16€
Strawberry salad with fresh mint, coconut sorbet		16€
Tiramisu		16€
Plate of fresh red berries	<i>G</i>	20€

Gluten free dishes *G*

Our beef products are certified as originating from France, Australia and United States of America