



CASADELMAR

Grill Dinner menu

Starters

Don buri of seared salmon, red cabbage, avocado and coconut	38€
Fin tart of grilled vegetables, basil and mozzarella	34€
Sea bass carpaccio, buckwheat cereals and cucumber, ponzu and grapefruit	44€
Lobster salad, guacamole, midget gem lettuce, marinated cucumber and seaweed	57€
Tataki of tuna teriaky, grilled midget gem lettuce, summer truffles, burrata	46€
Rocket salad, gorgonzola, pear and hazelnut shavings from Cervione	27€
Duck liver foie gras with muscat from Cap Corse, sponge bread, onion from Cisco	39€

Pasta

Home made rigatoni with Dublin bay prawns, lemon and capers	41€
Spaghetti Martelli, garlic, olive oil, chilli pepper and dried mullet roe	37€
Penne Martelli "à l'arrabbiata" (spicy tomato sauce) and ricotta cheese	34€
Spaghetti Martelli with finest crawfish (depending on the catch)	the 100g 28€
Freshly made linguine with seafood and fish	38€

Fish

Mixed grill of fish and shellfish, grilled vegetables	56€
Grilled Dublin bay prawns teppanyaki style, wok of mixed vegetable	55€
Sauteed shellfish, tiger prawns and tiny squid, garlic artichokes	48€
Marinated Black cod glazed with miso and saké, wok of mixed vegetables	47€
Grilled finest crawfish (depending on the catch)	the 100g 28€

Meats

Free range chicken "à la diavola" with spices, wok of mixed vegetable	48€
"Rubia Gallega" Rib eye on the grill, roasted potatoes, béarnaise sauce (500g)	57€
"Rubia Gallega" Rib eye on the grill, roasted potatoes, (1kg, for 2 persons, 20minutes cooking time)	110€
Wagyu Blackmore grade 4/5 entrecote steak, grilled, roasted potatoes (250g)	79€
Cesari Black pork fillet, summer truffles, fine mashed potato	50€

Cheese and Desserts

A selection of fine Corsican and Italian cheeses	26€
Tirami-chou	18€
Chocolat inspiration like a Black Forest gateau	18€
Pistachio and raspberry shortbread, with batak berries	18€
Selection of ice creams and sorbets	18€
Affogato : 2 scopes of vanilla ice cream and espresso coffee	18€
Plate of fresh fruit	20€
Plate of fresh red berries	24€

Gluten free dishes

Our beef products are certified as originating from France, Spain, Australia and United States of America
Nets prices/ Service included