

# casita

BY CASA AMOR

MADE WITH LOVE by CHEF ZOUHAIR



## APPETIZERS

**TOMATO PISSALADIÈRE** • 90  
Tomato Tart with Confit Onion (V,D,G)

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

**OVEN-ROASTED HALLOUMI** • 120  
Baked Halloumi Cheese, Basil  
Essence of Tomato (V,D)

**BEEF TACOS** • 110  
Shredded Beef, Grilled Vegetables  
Coriander & Lime (G)

**KING CRAB TACOS** • 315  
Guacamole, Herb Salad, Crustacean  
Hollandaise (S,G,D)

**SHRIMP KONAFA** • 110  
XO Dressing, Chilli  
Coriander & Yuzu Aioli (S,D,G)

## SALADS

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

**TOMATO SALAD** • 90   
Tomato, Crouton, Basil, Smoked Ricotta  
Red Onion & Balsamic Vinegar (V,D,G)

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

**PRAWN & FENNEL** • 125  
Prawn Salad with Fennel, Granny  
Smith Apples & Fresh Herbs (D,S)

## RAW

**BLUEFIN TUNA TONNATO** • 135  
Bluefin Tuna with Tonnato Sauce (R)

**YELLOWTAIL** • 120  
Yellowtail Sashimi, Sourdough Sauce, Sweet Chilli  
& Crispy Brioche (R,D,G)

**SEA BASS AVOCADO** • 125  
Sea Bass Tartare with Avocado, Strawberries,  
Raspberries and Fresh Herbs (R,G)

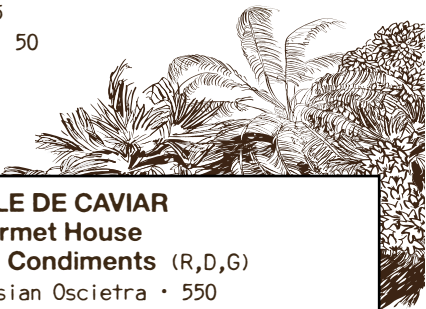
**COLD SPAGHETTINI GAMBERO  
ROSSO & CAVIAR** • 295  
Cold Spaghetтини with Raw Gambero Rosso & Caviar (R,G)

**SEA BREAM SASHIMI** • 115  
Sea Bream Sashimi with Granny Smith Apples & Fresh  
Herbs (R,G)

**TUNA BELLY** • 145   
Bluefin Tuna Belly Carpaccio  
(MSC Certified) & Toast (R,D,G)

## SIDES (V)

Hand-cut French Fries • 60  
Mixed Green Salad • 40  
Broccolini • 45  
Avocado Salad • 50



**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



(  ) Locally Sourced (  ) Sustainably Produced (  ) Healthy (  ) Chef's Recommendation  
Dairy (D) (N) Nuts Vegetarian (V) Vegan (VG) (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

### SEA BASS • 250

Sea Bass Fillet with Tomato  
Essence and Basil Notes (D)

### SEARED TUNA «POIVRE» • 225 🍷

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

### LANGOUSTINE, GINGER & LEMONGRASS • 390

Roasted Langoustines, Ginger  
Lemongrass & Sweet Chilli (D)

### CATCH OF THE DAY • 60 by 100g 🍷

Grilled Fish of the Day, subject to availability (D)

### BLUE LOBSTER • 135 by 100g

Grilled Blue Lobster (S,D)

## PASTA E AMOR always to share

### BUTTER & PARMESAN • 120

Fresh Pappardelle with Butter and Parmesan (D,G)

### VONGOLE • 225

Linguine with Clams  
Mauro Uliassi's Style (S,G,D)

### SEA BASS PASTA • 71 by 100g

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

### BLUE LOBSTER PASTA • 155 by 100g

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

## FROM THE LAND

### 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 • 110 by 100g

Australian Grade 4 – 5 (D)

### WAGYU MILLE-FEUILLE • 225

Wagyu Beef Oyster Blade Mille-Feuille (D)

### LAMB CHOPS • 245

Lamb Chops with Jus (D)

### YELLOW FARM CHICKEN • 295

Whole Grilled Spatchcock Chicken, Espelette  
Chilli & Homemade French Fries (D)

### CASITA'S BURGER • 165

Dry-Aged Beef Burger with Confit Onion  
Tomato Petals, 18-Month-Aged Comté Cheese and Special Sauce (G,D)





**MADE WITH LOVE by CHEF ZOUHAIR\***

Casita by Casa Amor, Dubai, Jumeirah1

RESERVATIONS: +971 4 777 2223

@casita.dubai