

RICE SPECIALTIES

(MIN. 2 PAX)

33. Casablanca rice (with fish and seafood)
14,50€
34. "Creamy" rice with red shrimp and galleys from l'Ametlla de Mar
17,00€
35. Rice broth with Canadian Lobster
21,50€
36. Rice with rabbit and artichokes from Mont-Roig
13,50€

CHILDRENS MENU

37. Pasta with bolognese sauce. 7,50€
38. Chicken escalopa with homemade potatoes. 8,50€
39. Breaded hake with homemade potatoes. 8,50€

DESSERTS

40. Cheesecake with almond tile and caramel ice cream. 6,30€
41. Pineapple carpaccio with saffron syrup, coconut ice cream and cinnamon. 4,50€
42. Tarte tatin with homemade Icecream. 5,00€
43. Greek yogurt mousse with blossom honey and red fruits coulis. 4,80€
44. Chocolate coulant with homemade Icecream. 5,80€
45. Brioche (fried bread with milk) with custard. 5,50€
46. Cream of white Chocolate with Vanilla aroma, strawberries and red berries from the forest. 5,70€

Casablanca
CRISTAL
RESTAURANT, CLUB & EVENTS



www.casablanca-cristal.es

ASD
GROUP

Casablanca
CRISTAL
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TO SHARE

01. Iberian ham "Bellota" with crystal bread



21,50€

02. Cantabria anchovies "00" on toasts and roasted vegetables



14,50€

03. Mussels from the Ebro Delta with green thai curry and coriander flavor



10,80€

04. Our "bravas" potatoes chefs style



7,50€

05. Baby squids from Cambrils with lime aioli



11,00€

06. Red grilled shrimp with truffle oil



17,50€

07. Grilled scallops with green pistachio butter and crispy Iberian ham



16,50€

08. Platter of homemade croquets (beef, roasted meat with foie and code fish)



9,50€

09. Platter of regional and international cheese



16,50€

STARTERS

10. The chefs vegan salad



11,00€

11. Warm salad with prawns tails and baby broad habits with iberian ham



13,50€

12. Cheese burrata on puff pastry with tomato marmelade and basil ice cream



14,50€

13. Cappelli filled with mushroom, foie sauce and dried fruits



14,50€

14. Sautéed tagliatelle with shrimp, basil and cherry tomatoes with black garlic sauce and chili



13,80€

15. Risotto with vegetables, mixed mushrooms and wakame seaweed, topped with vegan "parmesan"



13,50€

16. Candied artichokes cooked at low temperature with textured soy and curry sauce



11,80€

17. Tuna tartare with mango jelly, crunchy onion, sesame seeds and guacamole



16,50€

18. Croaker and shrimp ceviche with maracuya juice



14,50€

19. "Cristal" soup with mediterranean fruits and a touch of anise



9,50€

FISH

20. Grilled Red tuna tataki with dry tomatoes and white garlic cream



22,00€

21. Sautéed croaker "Orio" style with tender garlic and iberian ham, carrot and pumpkin purée

15,80€

22. Turbot with "Romesco" mayonnaise, crispy iberian ham and marinated sea urchin



16,50€

23. Grilled octopus with potatoes "Parmentier"(purée), spiced oil and garlic aioli blanched



18,50€

24. Baked cod-fish with quince aioli and topinambur cream



14,70€

25. Suquet of monkfish in sailor style with its clams and a touch of "Romesco"



19,00€

26. Mixed fish platter Casablanca Cristal -1 lobster, norway lobster, scallops, mussels, sea bass, croaker, turbot, monkfish (Recommended 2 pax min.)



43,50€

MEAT

27. Beef sirloin steak tartar "Chefs Style"



22,00€

28. Grilled beef sirloin with foie and Pedro Ximenez sauce with garnish



20,50€

29. Iberian grilled pray macerated in ginger and species with Oporto sauce

17,50€

30. Grilled duck magret in Cumberland sauce and red fruits



14,80€

31. Goat ribs battered with apple marmelade and sweet and sour sauce



15,50€

32. Hamburger "Casablanca Cristal"



14,00€



gluten



soja



dried fruit



sesame



vegan



crayfish



shellfish



dairy products



egg



mustard