

TO WHET YOUR APPETITE OR SHARE

01. JAMÓN IBÉRICO de bellota with thin crispy bread, tomato and EVOO



21,50€

02. Cantabrian ANCHOVY FILLETS '00' with Sherry caviar pearls



16,50€

03. GUACAMOLE AND PATATAS BRAVAS DUO



11,90€

04. CROQUETTES: PRAWN and kimchi mayonnaise and T-BONE STEAK and applesauce



10,50€

05. Delta de l'Ebre MUSSELS with Thai sauce



11,90€

06. CLAMS from the coast in marinara sauce



16,50€

07. BABY SQUID topped with garlic and parsley



12,50€

08. Grilled LANGOUSTINES with crispy garlic and rosemary oil



14,50€

09. Charcoal-grilled RED PRAWNS with Himalayan salt



18,50€

10. TABOULEH with vegetables, citrus fruits and pickled wild mushrooms



12,50€

11. ARTICHOKE confit stuffed with textured soy protein and green curry



16,00€

STARTERS

12. Pesto-injected BURRATA BOMB SALAD with tomato ice cream



13,80€

13. WARM SHRIMP AND SCALLOP SALAD with Jerusalem artichoke and Iberico pork belly



15,50€

14. Bluefin tuna TARTARE with mango gelatine and guacamole



17,50€

15. PRAWN CARPACCIO, tomato and ajo blanco (chilled almond soup)



14,90€

16. FRESH PASTA with king prawns, basil and chilli pepper



14,50€

17. Wild mushroom and foie gras RISOTTO with Idiazabal cheese or vegetarian RISOTTO



14,50€

RICE DISHES

All our rice dishes are made with bomba rice from Molí del Rafelet with the PDO Arròs del Delta de l'Ebre

18. Casablanca Cristal FISH AND SEAFOOD rice



14,90€

19. OCTOPUS AND LANGOUSTINE rice



15,90€

20. Soupy rice with LOBSTER



22,00€

21. Thick, soupy rice with CARDINAL PRAWNS AND CLAMS



19,50€

22. FIDEUS ROSSOS (seafood noodles)



14,50€

MAINS

23. BEEF TENDERLOIN in QDO Priorat wine and foie gras poêlé sauce



22,90€

24. Charcoal-grilled DRY-AGED BEEF SIRLOIN STEAK FROM GALICIA

18,50€

25. Slow-roasted LEG OF GOAT with baby potatoes



20,90€

26. DUCK BREAST con shiitake mushroom confit and baby onions glazed with Cassis



14,80€

27. Beef tenderloin STEAK TARTARE with pickles and onion crunch



22,50€

28. BLUEFIN TUNA STEAK (tataki) with tomato confit



22,50€

29. SEA BASS SUPREME with pumpkin and citrus purée



16,50€

30. TURBOT with smoked aubergine and ham consommé



17,00€

31. Charcoal-grilled OCTOPUS with purée Parmentier and romesco sauce



19,00€

32. Traditional MONKFISH STEW with prawns



19,90€

33. Casablanca-Cristal CHARCOAL MIX GRILL PLATTER served two ways (minimum 2 people)

First way:

Langoustines, shrimps, red prawns, razor clams, sea snails, clams and mussels

Second way:

Monkfish, sea bass, sole, pink cuttlefish and squid

This dish is served with our sauces: romesco and aioli sauces



35,00€

(Price per person)

PERFECT FOR KIDS

34. 33. PASTA of the day with bolognese sauce



8,00€

35. 34. Crispy CHICKEN BREAST with homemade chips



8,90€

36. 35. Fried HAKE FILLETS with homemade chips



9,20€

DESSERTS BY CASABLANCA-CRISTAL

37. 36. PINEAPPLE with crème brûlée and coconut ice cream



6,80€

38. 37. CHEESECAKE and salted caramel ice cream



6,80€

36. 38. Classic TARTE TATIN with rosemary toffee



5,90€

39. 39. CHOCOLATE FONDANT with cherry and ginger ice cream



6,50€

40. 40. CRUNCHY CHOCOLATE SPHERE with hazelnut mousse



6,50€

41. 41. OUR ARTISAN ICE CREAMS (3 flavours)

Check allergens

5,50€

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All our dishes are prepared using Extra Virgin Olive Oil (EVOO) with the Designation of Origin Siurana

Every day, we receive ingredients from the main markets and fish markets in Camp de Tarragona and Terres de l'Ebre

Casablanca
CRISTAL
RESTAURANT, CLUB & EVENTS



www.casablanca-cristal.es

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ASD
GROUP