



casa  amor

DUBAI

Made With Love by Chef Zouhair





## APPETIZERS

**PISTO** • 105  
Puff Pastry Provençal Vegetables Tart, Smoked Eggplant, Zucchini, Tomato Pesto and Cherry Tomato (V,G,D)

**BLACK TRUFFLE DOUGH** • 165  
Neapolitan Pizzeta, Truffle Cream & Fresh Black Truffle Slices (D,G,V)

**WAGYU BRESAOLA by piece** • 45  
**WITH CAVIAR** • 105  
Brioche Toast wrapped in unique Wagyu Bresaola (D,R,G)

**CRISPY SHISO TUNA** • 135  
Tempura Shiso Leaves, Bluefin Tuna Tartare (MSC Certified), Pistachio and Lime (R,N,G)

**SEA BASS & AVOCADO** • 105  
Sea bass Tartare, Sliced Avocado, Strawberry, Raspberry and Fresh Herbs (R)

**SEA BREAM TIRADITO** • 95  
Sashimi Cut, Jalapeño and Coconut Salsa (R)

**LA GAMBA ROJA** • 155  
Gambero Rosso Carpaccio, Stracciatella Cheese, Pistachio and Basil Lemon Dressing (R,N,D,S)

**YELLOWFIN SESAME** • 115  
Yellowfin Tuna (MSC Certified) Tartare, White and Black Sesame Sauce, Crispy Potato, Herbs Oil (R)

**SHRIMP KONAFA** • 85  
XO Dressing, Chili, Coriander & Yuzu Mayonnaise (S,D,G)

**FETACADO** • 95  
Baby Gem, Avocado, Feta Cheese, Red Onion, Cucumber, Sun-dried Tomato, Peppers and Kalamata Olive (D,V)

**PEACH STRACCIATELLA** • 115  
Stracciatella Cheese, Peach, Baby Gem, Mint, Verbena, Toasted Almond and Orgeat Dressing (V,D,N)

**BLUEBERRY SALAD** • 90  
Granny Smith Apple, Kale Salad, Fresh Herbs & Balsamic Reduction (VG)

**FASSONA SASHIMI** • 145  
Thick Beef Piedmontese, Hazelnuts, Tarragon, Coriander and Beef Dashi Dressing (R,N)

**BEEF TACOS** • 85  
Shredded Beef, Grilled Vegetables Salad, Coriander and Lime (G)

**TIMBALE DE CAVIAR**  
**by Gourmet House**  
with its Condiments (R,D,G)  
30g Russian Oscietra • 450  
50g Imperial Caviar • 900  
125g Beluga • 2,750

## FROM THE SEA

**YUCATÁN COD** • 195  
Cod Cooked in a Banana Leaf, Fennel Purée, Taggiasca Olives, Espelette Pepper and Fresh Herbs Salad (D)

**SEARED TUNA** • 205  
Semi-cooked Yellowfin Tuna (MSC Certified), Grilled Eggplant, Fennel, Cherry Tomato and Puttanesca Sauce

**CATCH OF THE DAY** • 71 by 100g  
Fish of the Day, subject to availability, prepared to your liking: Grilled, Tempura, or served with Pasta (D,G)

**SPINY LOBSTER** • 175 by 100g  
Mediterranean Lobster, prepared to your liking: Grilled, Tempura, or served with Pasta (D,G,S)

## CASA AMOR'S SPECIAL CUTS

**BEEF BLACK ANGUS RIB-EYE** • 195  
Australian 250 Days Grain Fed MB 3

**WAGYU BEEF RIBE-EYE** • 315  
Australian Grade 6-7

**WAGYU BEEF TOMAHAWK** • 119 by 100g  
Australian Grade 4-5

**CHAMAN'S CUT** • 310

**WAGYU BEEF STRIPLOIN** • 490  
Australian Grade 9

**LAMB CHOPS GREMOLADA** • 240  
Fried Lamb Chops, Gremolada Mayonnaise, Pickles Salad (D,G)

**YELLOW FARM CHICKEN** • 425  
Grilled Whole Chicken Spatchok, Chili Espelette Spices and Home-Made French Fries

## SIDES

Hand-cut French Fries • 45  
Mixed Green Salad • 40  
Spicy Broccoli • 52  
Corn Salad • 45  
Escalivada • 52

(N) Nuts, (R) Raw, (S) Shellfish, (V) Vegetarian, (VG) Vegan, (D) Dairy, (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.



