



casa  amor

DUBAI

Made With Love by Chef Zouhair



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APPETIZERS

PISTO • 105

Puff Pastry Provençal Vegetables Tart, Smoked Eggplant, Zucchini, Tomato Pesto & Cherry Tomato (V,G,D)

BLACK TRUFFLE DOUGH • 210

Neapolitan Pizzeta, Truffle Cream & Fresh Black Truffle Slices (D,G,V)

PRAWN RAVIOLI • 195

Creamy Bisque Emulsion & Herbs Oil (D,S,G)

BEEF TACOS • 105

Shredded Beef, Grilled Vegetables Salad, Coriander & Lime (G)

WAGYU BRESAOLA by piece • 45

WITH CAVIAR • 135

Brioche Toast wrapped in unique Wagyu Bresaola (D,R,G)

TEMPURA

SHRIMP KONAFA • 85

XO Dressing, Chili, Coriander & Yuzu Mayonnaise (S,D,G)

ZUCCHINI FLOWER • 105

Zucchini Flower in Tempura, Tomato Pesto & Fresh Basil (V)

SPINY LOBSTER TEMPURA • 175 by 100g

Mediterranean Lobster, served with Choron Sauce (D,G,S)

SEABREAM TEMPURA • 71 by 100g

served with Choron Sauce (D,G)

RAW

LA GAMBA ROJA • 155

Gambero Rosso Carpaccio, Stracciatella Cheese Pistachio & Basil Lemon Dressing (R,N,D,S)

CRISPY SHISO TUNA • 135

Tempura Shiso Leaves, Bluefin Tuna Tartare (MSC Certified), Pistachio & Lime (R,N,G)

SEA BREAM TIRADITO • 95

Sashimi Cut, Jalapeño & Coconut Salsa (R)

SEA BASS & AVOCADO • 105

Sea bass Tartare, Sliced Avocado, Strawberry Raspberry & Fresh Herbs (R)

YELLOWFIN TUNA • 115

Raw Yellowfin Tuna, Citrus-Infused Broth Chili & Mustard Pickles (R)

SALADS

FETACADO • 95

Baby Gem, Avocado, Feta Cheese, Red Onion Cucumber, Sun-dried Tomato, Peppers & Kalamata Olive (D,V)

PEACH STRACCIATELLA • 115

Stracciatella Cheese, Peach, Baby Gem, Mint Verbena, Toasted Almond & Orgeat Dressing (V,D,N)

BLUEBERRY SALAD • 90

Granny Smith Apple, Kale Salad, Fresh Herbs & Balsamic Reduction (VG)





TIMBALE DE CAVIAR by Gourmet House

with its Condiments (R,D,G)

30g Russian Oscietra • 450

50g Imperial Caviar • 900

125g Beluga • 2,750

 Locally Sourced  Sustainably Produced  Healthy  Chef's Recommendation

(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.





FROM THE SEA

YUCATÁN COD • 195

Cod Cooked in a Banana Leaf, Fennel Purée
Taggiasca Olives, Espelette Pepper &
Fresh Herbs Salad (D)

SEARED TUNA • 205

Semi-cooked Yellowfin Tuna (MSC Certified)
Grilled Eggplant, Fennel, Cherry Tomato &
Puttanesca Sauce

PRAWNS CARABINEROS • 420

Grilled Red Prawns Carabineros, Garlic
Red Chilli & Melted Butter (S,D)

CATCH OF THE DAY • 71 by 100g 🍴

Grilled Fish of the Day, subject to availability

SPINY LOBSTER • 175 by 100g

Grilled Mediterranean Lobster (S)

PASTA E AMOR Always to share

WAGYU CHEEK PASTA • 420

24h slow cooked Wagyu Cheek (G)

SEABASS PASTA • 71 by 100g

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

SPINY LOBSTER PASTA • 175 by 100g

Mediterranean Lobster & Linguini 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 🍴

Australian Oyster Blade

WAGYU BEEF STRIPLAIN • 490

Australian Grade 9

YELLOW FARM CHICKEN • 425

Grilled Whole Chicken Spatchok, Chili Espelette
Spices & Home-Made French Fries

SIDES

Hand-cut French Fries • 45

Mixed Green Salad • 40

Spicy Broccoli • 52

Corn Salad • 45

Escalivada • 52



