



Casa Salobre
R e s t a u r a n t
by **JEVULE**

Starters

Aubergine parmigiana	11,50
Buffalo Mozzarella, cherry tomatoes, almonds, and Rocket pesto	13
Vitello tonnato	16
Beef Carpaccio, mushrooms, Canarian cheese, walnuts and balsamic vinegar	16,50
Salmon tartare, avocado and mix berries gazpacho	14
Mix deep fried fish	18
Tomato salad, anchovies and hazelnuts	11,30
Artichoke salad, sun-dried tomatoes and pecorino cheese	13,80

Pasta

Tagliatelle bolognese	13,50
Rigatoni carbonara	14,80
Ravioli filled with ricotta and spinach, butter sauce rosemary and hazelnuts	15,50
Mezzi paccheri, cacio pepe and black truffle	16
Scialatielli with seafood ragú	18
Potatoes gnocchi, sea bass, yellow tomatoes and bottarga	17
Lasagna, mix mushrooms, taleggio cheese and walnuts	16,50

Main Courses

Veal Milanese	25
Beef fillet, spinach and red wine sauce	23
Sea bass, escarole and sun-dried tomato pesto	18
Grilled squid, scapece deep fried courgettes and corn sauce	17,50
Beef burger, homemade bun, tomatoes salad, taleggio cheese and crispy guanciale	15,50
Aubergine veggie burger, homemade bun, grilled Red peppers and courgettes, chives yogurt sauce	15,50

Sides

Potatoes with lime and sweet paprika	5,50
Spinach with butter	5,50
Mixed salad	5

Desserts

Tiramisù	8,50
Cannolo	8,30
Babà	7,80
Sorbet	6
Ice cream	6

The prices are in euros and are inclusive of VAT. Menu items are subject to change according to seasonality and availability.

Please inform us of any allergy or special dietary requirements that we should be made aware of when preparing your menu request.