



CASA PLAYA

LATIN BAR • GRILL • CEVICHE • COCKTAILS



PARA PICAR

SMALL BITES

ACEITUNAS MARINADAS ^{VG}	40
House-marinated Manzanilla olives, roasted garlic, orange zest, wild oregano, chilli	
PAPAS BRAVAS CON MOJO DE CHILE SECO ^{E, V}	50
Triple-cooked potatoes, smoked chilli mojo, roasted garlic aioli	
PAN CON TOMATE ^{G, VG}	55
Charcoal-grilled Pan de Cristal, hand-grated tomato, extra virgin olive oil, Maldon Sea salt	
CROQUETAS DE SETAS Y TRUFA ^{D, G}	90
Wild mushroom croquettes, black truffle aioli	
GUACAMOLE CLÁSICO CON YUCA Y TOTOPOS ^{G, VG}	80
Hass avocado, pico de gallo, salsa roja, crispy corn tortillas and yuca crisps	

SHARING BOARDS

TABLA DE QUESOS ^{D, G, N}	135
Manchego, San Simón da Costa, Mahón, and Crottin de Cabra, quince paste, honeycomb, yuca crisps & chilli crostini	
TABLA DE EMBUTIDOS ^{G, N}	135
Cecina, dry-cured beef chorizo and air-dried beef, smoked piquillo peppers, house-pickled vegetables, wholegrain mustard, yuca crisps and Cajun-spiced crostini	
TABLA MIXTA CASA PLAYA ^{D, G, N}	165
our selection of cheeses and cured meat, quince paste, honeycomb, smoked piquillo peppers, house-pickled vegetables, wholegrain mustard, yuca crisps and Cajun-spiced crostini	



DEL MAR

OSTRAS

Served with jalapeño escabeche, citrus mignonette, and tomatillo salsa

REGAL ROYAL GOLD N°3 55 (each) | 280 (½ dozen) | 470 (dozen)

DIBBA BAY N°3 35 (each) | 175 (½ dozen) | 290 (dozen)

FRESH CEVICHES & TARTARES

CEVICHE DE PESCADO ESTILO ACAPULCO ^{R, S} 95

Seabass, lime, heirloom tomato, avocado, red onion, jalapeño, passion fruit, coriander, chili

TARTAR DE ATÚN EN CONO CRUJIENTE ^{G, R, S, SS} 95

Spicy tuna tartare, avocado, red onion, pickled ginger, coriander, jalapeño, crispy tortilla cone

THE PEARL ^{G, R, S, SH, SS} 365

Signature selection of Seabass Ceviche, Tuna Tartare, three Ostra Regal Royal Gold N°3 Oysters, and three Dibba Bay N°3 Oysters

Accompanied by spiced tomatillo relish, lime, and jalapeño escabeche



TACOS DE CASA

SIGNATURE TACOS (3 TACOS PER SERVING)

CARNE ASADA ^{D, E, G} 125

Charcoal-grilled ribeye, guacamole, salsa roja tatemada, jalapeño crema, chimichurri

CAMARÓN CRUJIENTE ^{D, E, G, SF} 110

Crispy tiger prawns, red cabbage, avocado cream, Pickled onion, smoke paprika aioli

POLLO CAJÚN ^{D, E, G} 105

Cajun-spiced chicken, guacamole, roasted capsicum, onion, chilli aioli

VEGANO PORTOBELLO ^{VG} 95

Portobello tempura, avocado, corn purée, chilli aioli

LA PARRILLA

All grilled dishes are served with Casa Playa's signature garnish — roasted baby potatoes, charred sweetcorn, grilled broccolini and roasted cherry tomatoes.

DEL MAR

PULPO A LA BRASA ^{D, S}	175
Charcoal-grilled octopus, smoked potato purée, paprika glaze and charred lemon	
SALMÓN A LA PARRILLA ^{D, S}	185
Charcoal-grilled salmon, aji amarillo butter	
LANGOSTINOS A LA BRASA ^{D, SF}	215
Charcoal-grilled jumbo prawns, garlic-herb butter, grilled lemon & fresh coriander	
LUBINA ENTERA A LA BRASA ^{D, S}	295
Whole butterflied seabass, marinated coconut curry, lemon grass	
LANGOSTA A LA BRASA ^{D, SF}	380
Charcoal-grilled Canadian lobster, charred tomato salsa verde	

DE LA TIERRA

POLLITO DE MAÍZ ^{D, G}	185
Charcoal-grilled corn-fed baby chicken, Peruvian anticucho sauce & oregano	
CHULETAS DE CORDERO ^D	265
Char-grilled marinated lamb chops, mint yoghurt salsa verde	
CHULETÓN BLACK ANGUS (300G) ^{D, G}	290
Charcoal-grilled Black Angus ribeye, chimichurri and black pepper sauce	

LA HUERTA

COLIFLOR ENTERA A LA BRASA ^{G, N, VG}	145
Fire-roasted whole cauliflower, smoked almond romesco, crispy chickpeas, herb dressing	



^D Dairy, ^G Gluten, ^N Nuts, ^R Raw, ^S Seafood, ^{SF} Shellfish, ^{SS} Sesame, ^V Vegetarian, ^{VG} Vegan Locally sourced Regionally grown Sustainability - certified

Prices are in € and inclusive of 7% municipality fee, 10% service charge and 5% VAT

PARA COMPARTIR

Crafted for sharing – perfect for two or more.

TOMAHAWK BLACK ANGUS (1.2KG) ^{D,G}	850
Charcoal-grilled Black Angus tomahawk, rosemary and black pepper sauce	
SURF & TURF ^{D,SF}	490
Charcoal-grilled Black Angus ribeye and jumbo prawns, garlic-herb butter & chimichurri	
CASA PLAYA GRAND CATCH ^{D,S,SF}	1,390
Six jumbo prawns, two Canadian lobsters, whole butterflied seabass, garlic-herb butter, salsa verde & coconut curry sauce	
CASA PLAYA PRIME SELECTION ^{D,G}	1,350
Two Black Angus ribeyes, two corn-fed baby chickens and six lamb chops, chimichurri, anticucho sauce, mint yoghurt salsa verde & black pepper sauce	





POSTRES

TARTA DE SANTIAGO ^{D, E, G, N} 60

Traditional almond cake, Chantilly cream

CHURROS CON CHOCOLATE ^{D, E, G, N} 60

Cinnamon churros, dark chocolate sauce, dulce de leche

JARDÍN DE FRUTAS EXÓTICAS ^{VG} 60

Seasonal exotic fruits, mango sorbet, coconut tuile, passion fruit syrup

ICE CREAM & SORBET ^D 50 (TWO SCOOPS OF YOUR CHOICE)

Strawberry, vanilla, chocolate, pistachio, lemon