



4R CASABLANCA

MEDITERRANEAN CUISINE



WELCOME

WE WANT YOU TO ENJOY A RELAXED, FRIENDLY MEDITERRANEAN EXPERIENCE FULL OF FLAVOUR.

TO PROVIDE AN AGILE AND COMFORTABLE SERVICE FOR EVERYONE,
TABLES ARE MANAGED UNDER A SINGLE COMBINED BILL.

THANK YOU FOR YOUR UNDERSTANDING AND FOR SHARING THIS MOMENT WITH US.



CATALÀ
ESPAÑOL
ENGLISH
FRANÇAIS

FOLLOW US AND SHARE

  @4rcasablanca_restaurant

RESERVATIONS: 977 38 00 09 | PASSEIG DE MIRAMAR, 12 SALOU | @4RCASABLANCA_RESTAURANT

STARTERS

Salad of Mixed Greens
with Avocado, Orange, and Walnuts **10^{50€}**

Seasonal Tomato Salad
with Burratina, Kalamata Olives, and Basil Oil **13^{50€}**

★ **Bravas 4R “Baby spicy potatoes”** **7^{50€}**

★ **Creamy Red Prawn Salad “Ensaladilla”**
individual portion **4^{20€}**

Stewed chicken
or cod croquette (4ud.) **8^{50€}**
2,20€ UNIT

★ **Confit Artichoke Flower**
with Foie Escalope and Caramelized Onion **7^{50€}**
UNIDAD

Tuna tataki with creamy avocado,
tomato and piparra **17^{50€}**

Grilled Veggies
with “Romesco” Sauce **13^{00€}**

Cheese board
with crunchy bread **16^{00€}**

SEMI-CURED GOAT, CASTILIAN SHEEP CURED,
SMOKED SHEEP AND LA PERAL CABRALES (150 gr)

“Bellota” Iberian ham board
with crunchy bread with tomato **22^{00€}**
PORTION

SAUCES | ALI OLI O ROMESCO | **2^{50€}**

★ CHEF RECOMENDATION

SEA TAPAS

★ **Crispy L'Escala Anchovy**
with Truffled Cream **2^{80€}**
UNIDAD

Smoked “Delta” Eel with tomato
and crunchy bread **10^{50€}**

★ **Red Tuna Tartare**
with Burrata stracciatella and pistachios **16^{50€}**

Octopus Carpaccio
with Galician-style paprika dressing **16^{50€}**

Grilled Clams
with garlic and parsley dressing **15^{00€}**

Mussels in Marinara Sauce **11^{50€}**

★ **Andalusian-Style Fried Squid**
with lime mayonnaise **13^{00€}**

Grilled Red Prawns (6ud.) **19^{00€}**
3,20€ UNIT

BREAD AND TOASTS



Crystal Bred with tomato **3^{50€}**

Baguette portion **3^{00€}**

Extra Toasts **1^{50€}**

Gluten free bread **2^{20€}**

If you have any allergies or food intolerances, please let us know and we will be happy to assist you.

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PAELLA'S & FIDEUA

MINIMUM 2 GUESTS

Seafood paella "classic" 19^{00€}

Seafood "Fideuá" with clams and alioli 16^{50€}

Black rice paella with artichokes and clams 18^{50€}

★ Paella with fried little squid and black ali oli 18^{50€}

Dry Mushroom Rice 16^{50€}

★ Red prawns paella 21^{00€}

★ Creamy or dry lobster paella 28^{50€}

Creamy duck and artichoke paella 21^{00€}

★ Iberian secret pork rice with foie gras escalope, mushrooms, and Piquillo peppers 21^{00€}

Creamy or dry veggie paella 16^{50€}

FOR MEAT LOVERS

Slow-Cooked kid goat Shoulder 28^{00€}
24-hour low-temperature cooking

★ Grilled Iberian pork secret 16^{50€}

Beef entrecôte (300gr) 22^{50€}

Traditional Braised Beef Cheeks 18^{50€}

OUR WINE CELLAR PART OF THE EXPERIENCE

Discover a selection of wines carefully chosen to accompany and enhance every dish on our menu.

FROM SEA TO TABLE

★ Monkfish Stew 19^{00€}

Lubina a la espalda con reirito de ajo, tomate y patatas panadera 18^{00€}

★ Lomo de bacalao a baja temperatura con salsa verde y alubias 19^{00€}

- ASK ABOUT OUR TAKEAWAY PAELLAS -

SWEET TEMPTATIONS

★ Home made Cheese Cake 6^{50€}

★ Our Style Tiramisu 7^{00€}

Ice cream & Sorbets: Chocolate, Vanilla, Mandarin, Mojito or Lemon 4^{50€}

Chocolate Brownie with Reus hazelnuts and vanilla ice cream 6^{50€}

Banana and Dulce de Leche Soufflé 6^{50€}

Macedonia Fresh fruit salad 5^{50€}

Couldn't finish it? We'd be happy to prepare it for takeaway. Takeaway container +€0.50 per unit.