

LUNCH MENU

- 4R CASABLANCA SALOU -

SET MENU FOR THE WHOLE TABLE

COURTESY APPETIZER

Creamy Russian salad with red prawn

STARTERS TO SHARE

Grilled prawns (2 pcs/person)
Steamed mussels or “a la Marinera”

MAIN COURSE TO CHOOSE

RICE AND FIDEUÀ MINIMUM 2 PEOPLE
MAXIMUM 3 RICE VARIETIES PER TABLE

Grilled vegetables
Red tuna tataki with guacamole dots and piparra pepper
Sea bass “a la espalda” with garlic, tomato and panadera potatoes
Cod loin cooked at low temperature with bean stew “a la Marinera” (+2€)
Grilled Iberian pork “Secreto” with truffled potato parmentier
30-day dry-aged beef entrecôte, grilled (approx. 300 g) (+6€)
Dry rice with mushrooms
Seafood fideuà with clams and aioli dots
“The classic” seafood paella with prawn, Norway lobster, clam and mussel (+3€)
Black rice with artichokes, clams and aioli dots (+2€)
Baby squid rice with black garlic aioli dots (+2€)
Dry rice with red prawn (+5€)
Lobster rice (dry or soupy) (+8€)
Creamy rice with duck and artichokes (+3€)

DESSERT OR COFFEE

Water included
(1-LITER BOTTLE PER 2 PEOPLE)

25,00€ iva incl

WEEKDAY MENU - MONDAY TO FRIDAY

28,50€ iva incl

WEEKEND & HOLIDAY LUNCH MENU