

CASA

by BLA BLA

Where the warmth of the Mediterranean
feels right at home in Dubai.

Welcome A Casa, where every meal is a celebration of
connection, comfort, and bold coastal flavors.

Our heartwarming Mediterranean dishes—crafted with
high-quality Japanese ingredients—bring together the best
of both worlds: nourishing, fresh, and meant to be shared.
Think rustic charm from Santorini, the soul of Sicily, and a
whisper of Kyoto precision—all served with personalized
hospitality that makes you feel truly at home.

This isn't fine dining—it's home-style FUN-dining.
Come hungry, leave happy, and always feel welcome A Casa.

Prices include VAT, service charge and municipality fee



STARTERS

cold starters

Burrata (d v gf) 95
Organic cherry tomatoes, aged balsamic, garlic crostini

Tataki (d) | Wagyu Beef or Salmon 105
Truffle ponzu, sake onion

Tacos (d) | Wagyu or Salmon Sashimi or Vegan 80
Pickled vegetables, avocado, mango salsa, truffle ponzu

Ceviche | Tuna or Smoked Avocado 89 | 70
Tomato salsa, coriander, onion, jalapeños

Bruschetta (d v) 85
Rainbow cherry tomatoes, roasted peach, stracciatella, basil
ADD JAMON IBERICO (P) + AED 10

Antipasti Platter (d n) 90/150
Selection of charcuterie, Italian & Spanish cheeses - small/large
Choice of Halal or Pork

salads

Amalfi salad (d) 70
Baby spinach, heirloom tomatoes, buffalo mozzarella, cucumber, Japanese dressing

Keto salad (gf) | Chicken or Beef or Salmon 70
Edamame, cranberries, watermelon radish, cucumber & carrots, tofu, sesame vinaigrette

Lentil & Avocado salad (gf vg) 67
Endives, asparagus, avocado, cucumber, mustard dressing

Caesar salad (d) 67
Baby gem lettuce, Caesar dressing, garlic crouton, garnished with artichokes

Greek salad (d) 70
Arugula, red onion, cucumber, kalamata olives, dried figs, feta

hot starters

Grilled Octopus (s) 99
Roast potatoes, pickled vegetables, marinara sauce

Gambas al Ajillo (d a s) 99
Sautéed Tiger prawns with garlic, aji sauce and furikake

Tempura (s) | Tiger Prawns or Vegetables 68
Ginger, togarashi, aromatic soy

Gyoza (p s) 65
Organic chicken or Pork Teriyaki, ito togarashi, ponzu

Truffle Ravioli (d v) 82
Black truffle, sage emulsion, Parmesan

MAINS

Fresh Tomato Linguine (d v) <i>Datterino tomatoes (add chili/buffalo mozzarella)</i>	85
Classic Alfredo (d) <i>Alfredo sauce, shaved Parmesan</i>	95
 Wagyu Bolognese (d) <i>Hand cut Wagyu beef, pecorino foam, shaved Parmesan</i>	99
Carbonara (d p) <i>Guanciale, organic egg, pecorino</i>	105
Lobster Linguine (d) <i>Canadian lobster, cherry tomatoes, black olives, fresh chili</i>	169
 Lasagne (d p) <i>Slow cooked brisket, pork loin, béchamel, smoked bacon, tomatoes, Parmesan</i>	95
 Eggplant Parmigiana (gf v d) <i>Smoked buffalo mozzarella, basil pesto, tomato confit</i>	95
Porcini Risotto (d gf v) <i>Porcini mushrooms, Parmesan (vegan option available)</i>	99
 Steak & Lobster Paella (s d) <i>Bomba rice, capsicum, beef bacon, Wagyu striploin, bisque</i>	179
	
Milanese (p d) <i>Breaded Chicken or Pork, marinara sauce, green beans, Parmesan, lemon sauce</i>	119
Grilled Organic Salmon <i>Smashed potato, glazed asparagus, beurre blanc</i>	135
 Seafood Pot (s a gf) <i>Organic mussels, tiger prawns, clams and sea bass in a shallot white wine sauce</i>	182
 Beef & Guinness Stew (d a) <i>Slow cooked Wagyu chuck roll, baby carrots, mashed potatoes</i>	147
Filet Mignon (d a) <i>Wagyu tenderloin, foie gras, potato galette, red wine jus</i>	239
Lamb Shank (a) <i>Lamb shank slow-cooked for 24 hours, traditional ratatouille, lamb jus</i>	150

FROM THE GRILL

Our Wagyu selection

	Tenderloin	190
	Striploin 9+	265
	Lamb Rack	249
	T Bone 700g	475
	Baby Chicken	130
	Grilled Wild Sea Bass 1.3 kg	299
	 Apollo's Flame	799
	<i>Wagyu striploin, short ribs, lamb rack, Wagyu T-bone, mixed green salad, triple cooked fries</i>	
	 BBQ Pork Ribs - half rack (p a)	107
	 Short Ribs or Brisket (d)	107
	<i>96-hour smoked in-house</i>	

SIDES

	Triple Cooked Fries	45
	French Fries	35
	Japanese Steamed Rice	25
	Mashed Potatoes (d)	35
	Broccolini	35
	Mixed Green Salad	25

 *Signature dishes*

 *Dishes with a dramatic tableside presentation*

a alcohol d dairy gf gluten free n nuts p pork s shellfish v vegetarian vg vegan



SUSHI

Sashimi / Nigiri - Chef's Selection <i>9 pieces (vegetarian option available)</i>	150
California roll (s) <i>King crab, avocado, tobiko</i>	90
Surf & Turf roll (s) <i>Shrimp tempura, wagyu beef, glazed pineapple</i>	105
Shrimp Tempura roll (s) <i>Tiger prawns, avocado, mango salsa, wasabi mayo, tobiko</i>	99
Sushi Platter (s) 32 pieces <i>Includes rolls, sashimi and nigiri</i>	299
Japanese Platter <i>Chicken gyoza, shrimp tempura, spicy gyu robata, Wagyu nigiri</i>	159

PIZZA

Gluten free option available

Margherita (d v) <i>Fresh mozzarella, tomato, basil</i>	75
Truffle (d v) <i>Black truffle, fontina cheese, mesclun</i>	105
BBQ Chicken (d) <i>Chicken, mushrooms, mozzarella, red onion, capsicum</i>	95
Prosciutto (d p) <i>Tomato, buffalo mozzarella, Parma ham</i>	115
 Spicy Honey (d) <i>Tomato, burrata, spianata piccante, parmentier potatoes</i>	95
Vegana (vg) <i>Plant-based Parmesan, olive tapenade, grilled vegetables, basil pesto</i>	70
Wagyu Carpaccio (d) <i>Wagyu carpaccio, truffle mousse, Parmesan cheese</i>	105

DESSERTS



Baked Alaska (d a)

Ice cream cake, lemon cremeaux, toasted meringue

55

Vanilla Cheesecake (d)

Tropical fruits, ginger shortbread crust

60

Tiramisú (d)

Ladyfingers, creamy mascarpone, espresso, cocoa

60

Tropical Pavlova (d)

Mix fresh fruits, merengue, assorted homemade marmalades

55

Chocolate Bombe (d)

Chocolate sponge, molten chocolate center served with vanilla gelato

60

Matcha Molten Lava Cake (d)

Hagimura Matcha filling, chocolate, vanilla gelato

60

Orange Creme Brûlée

Cardamom essence, tropical fruits, Danish crumble

60

Gelato & Sorbet (gf)

Selection of gelati and fruit sorbets

35

DIGESTIVES

Sgroppino *Vodka, lemon sorbet*

69

White Dream *Vodka, Kahlua, chocolate*

70

Apple Pie *Apple whisky, apple juice, cinnamon*

65

Disaronno Amaretto

55

Sambuca

55

Irish Cream *Homemade*

55

Limoncello *Homemade*

55

Jägermeister

59

Patrón XO

84





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