

CASA

by BLA BLA

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


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

Our dishes take inspiration from Mediterranean coastal cooking, made with high-quality Japanese ingredients. The result is fresh, simple food that's full of flavour. Think Santorini, a bit of Sicily, and just the right touch of Kyoto precision, all served with genuine, easygoing hospitality.

This isn't fine dining. It's food that feels good.

Come hungry, leave happy, and make yourself at home at A Casa.

 Signature dishes

 Indicates dishes with a dramatic tableside presentation

 Excluded from The Entertainer offers

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

All prices are inclusive of service charge, VAT 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

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) | Organic chicken or Pork Teriyaki 65
Ito togarashi, ponzu

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

MAINS

Fresh Tomato Linguine (d v) <i>Datterino tomatoes (add chilli / 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
 Lasagne (d p) <i>Slow cooked brisket, porkloin, 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) Breaded Chicken or Pork <i>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
 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+	269
	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, shortribs, lamb rack, Wagyu T-bone, mixed green salad, triple cooked fries</i>	
	 BBQ Pork Ribs - half rack (p a)	110
	 Short Ribs or Brisket (d)	110
	<i>96-hour smoked in-house</i>	

SIDES

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



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

PIZZA

Gluten free option available

Margherita (d v) <i>Fresh mozzarella, tomato, basil</i>	75
✿ Wagyu Carpaccio (d) <i>Wagyu carpaccio, truffle mousse, parmesan cheese</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

**ask your server for our homemade infused oils to enhance your pizza*

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)

Mixed fresh fruits, merengue, assorted homemade marmalade

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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