



Welcome to Casanova Beach Club.
You are not in a usual restaurant, you are
part of a story which began many years ago.

They say storms cause trees to have deeper
roots, and so our story begins ...

... It was difficult to convey all that we have
inside, into only one cuisine or one culture.

... It was difficult to choose only a few ingre-
dients, dishes, aromas and moments we
have shared with chefs and friends who have
marked our journey.

... And it was definitely impossible to choose
only a few moments, and leave the others
aside.

Cultures, cuisines, dishes, aromas, moments
and friends. These are our ingredients and
from them Casanova Beach Club was born.
Upon your opening of this menu, the
moment arrived to share them with you.

They say that the best things in life usually
happen when we have our eyes closed, so we
want you to enjoy such a moment at some
point during this evening.

Thank you for visiting us!

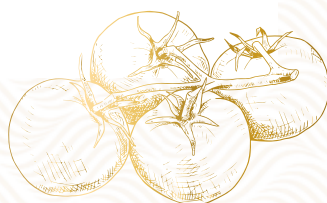
^{Chef}
Sergi Cócera

The Curtain Opens

- Fresh market salad: ecological tomatoes, onions from Figueres and tuna ventresca (belly). €13,9
- Fresh seasonal salad greens with prawns, avocado and fresh tarragon tartar sauce. €15,2
- Tartar of tuna (raw tuna) as we like it at home. €18
- Tomato slices with *burrata* (rich water buffalo milk cheese), wild rocket and hazelnut pesto. €14,6
- Steak tartar with French-fried potatoes. €18,9
- Salmon and prawn carpaccio, orange vinaigrette, capers and fresh basil leaves. €12,9

Life is Sharing

- Homemade caramelized gyozas (thinly-wrapped dumplings) with Teriyaki sauce and toasted sesame seeds. €11,8
- Crispy prawns, coated with *panko* (light flakey bread crumbs), mayonnaise freshly-made with passion. (5 units) €13,8
- Terrine of *foie micuit* (cooked duck liver) with violet jam, edible flowers and tart apples. €15,5
- Camembert *fondue*, truffle honey from the countryside, oregano and Sechuan peppercorns. €12,9
- Farm-style eggs, French-fried potatoes, grilled *foie* (duck liver) and truffle oil. €14,5
- A platter of the highest-quality Iberian ham (100grams), hand-cut, 100% acorn-fed (origin *Guijuelo Salamanca*). €24,8
- Coca bread (light and yeasty), tomatoes off the vine and extra virgin olive oil. €3,8



With the Scent of the Sea

Grilled octopus specially-prepared with *rústico* mashed potatoes, green garlic and red *mojo picón* sauce (origin Canary Islands). €19,5

Fried small fish (fresh anchovies), sea salt and citrus fruit. €11,6

Marinated dogfish with avocado mayonnaise and vegetable chips. €11,9

Oysters from the delta of the Ebro River. (1 unit) €3

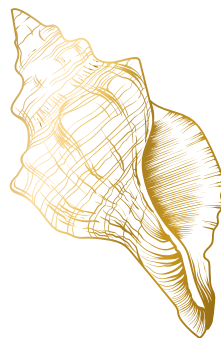
Fish and more

Grilled turbot with warm tabouleh (couscous - bulgar wheat) with vegetables and *romesco* (a rich roasted-tomato and nuts sauce). €24,5

Sea bass (*Lubina*) accompanied by an assortment of vegetable creams, raw vegetables *crudites* and *edamame* soybeans. €22,5

Tataki of Tuna or Salmon, sautéed vegetables, €23,5 (Tuna)
alga tosaka (Japanese seaweed), *enoki* €17,6 (Salmón)
mushrooms, *miso* mayonnaise, avocado cream and *ponzu* citrus soy sauce.

* Ask about our fresh fish. It will depend on what the sea, and our fishermen, offer us today.



For Meat Lovers

Crispy and juicy suckling pig cooked at low heat for 12 hours, served with potato truffle cream, baby carrots and glazed baby onions. €24,9

Grilled Iberian ham with *piquillo* red peppers, yuca chips and green beans. €22,5

Grilled sirloin steak with baby potatoes, *bimi* stalks (a highly nutritional broccoli), pumpkin cream and grilled onions. €22,5

“Black Angus” rib eye steak, served with charcoal grilled vegetables, purée of wild black mushrooms (*trompetas de la muerte*) and the roast juice. €23,5

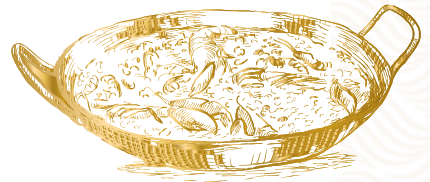


Specially prepared rice dishes


For 2 people

- Rice with pork ribs and *butifarra* (Catalan sausage) with green garlic and Ceps wild mushrooms. €18,5
- Perelada* rice: prawns, cuttlefish, *picada* (a nutty sauce) and toasted rosemary. €18,9
- Black rice (rice with octopus ink) with *calamar de playa* (squid), mussels and *alioli* sauce. €18,5
- A rice dish of Spanish lobster with saffron from Castilla La Mancha (served dry or in a soupy style). €28,5
- A noodle dish, *fideuá* (origin Valencia, and similar to paella), made with *cabello de ángel* (fine noodles), cuttlefish, prawns and *calamar de playa* (squid). €16,9

Our rice dishes are prepared with rice from the fields of the delta of the Ebro River.



De la madre tierra

- Vegetarian rice with local vegetables and romesco sauce.  €15,6
- Wok (a stir-fried dish) of edamame soybeans and sweet chili sauce. €6,6
- Vegetable uramaki made of avocado, shiitake mushrooms, carrots, cucumber, wakame (a subtle sweet seaweed) and ponzu citrus soy sauce. €10,5

Around the World

PERU

Ceviche (raw white fish) marinated in *tiger's milk* (garlic, ginger, lemon, lime, celery and jalapeño peppers), glazed sweet potatoes, cilantro and vegetable chips €15

HAWAII

Prawn tempura "*poke*" (a Japanese rice dish), seaweed salad, *crudité* (raw) vegetables, tuna *sashimi*, salmon *sashimi*, avocado, *edamame* (young green soybean pods) and fish roe. €18,5

INDONESIA

Nasi Goreng (an Indonesian fried rice dish) with chicken and vegetables, fried egg and peanuts. €11

JAPAN

Ramen (Japanese soup) cooked at a low heat, made of *panceta* (salt-cured pork belly), shiitake mushrooms, boiled egg and crunchy vegetables €16,5

MÉXICO

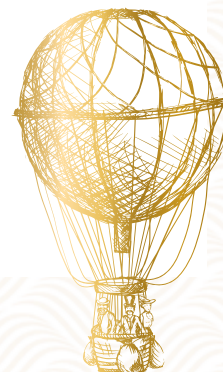
Delicious *cochinita pibil* tacos (a Mexican braised pork dish from the Yucatán), red onion, cilantro, lime and *salsa bandera* (chopped red, white and green raw vegetables) and avocado. €11,4

ITALIA

Panzerotti (a large filled noodle like ravioli) filled with "*burrata di Puglia*" served with a *Putanesca* sauce (a base of tomato, anchovy and capers). €11,5

TAILANDIA

Chicken skewer with *Satay* (peanut) sauce. €10,5



アジアの世界

The Asian World

CBC

Casanova Beach Club

Asian Tasting Menu

(minimum 2 people)

Edamame soybeans with toasted sesame sauce.

€38
per person

Prawn tempura coated with *panko* (light flakey bread crumbs) and mayonnaise freshly-made with passion.

Caramelized beef gyoza with *teriyaki* sauce.

Nigiri of foie with black truffle sauce. (2 units)

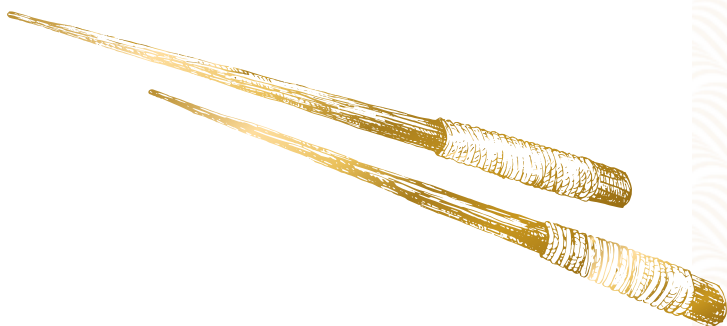
Sashimi of tuna. (4 units)

Hosomaki tempura of salmon, cucumber, *Kimchi* (fermented Chinese cabbage) and chives.

Udon (thick wheat flour) noodles served with chicken, *shiitake* mushrooms, green onion bulbs and Chinese cabbage.

Dessert

Green tea porous sponge cake with chocolate citrus (*yuzu*) mousse accompanied by coconut and *miso* ice cream.



Sashimis

Salmon. (4 pieces)	€10
Sea bass (<i>corvina</i>) (4 pieces)	€12
Red tuna (4 pieces)	€12,5

Nigiris

Nigiri of <i>foie</i> with truffle oil, black salt and caramelized sesame seeds (2 units)	€10
Nigiri of lightly-roasted salmon with a spicy (hot) sauce (2 units)	€8
Nigiri of sea bass (<i>corvina</i>) with <i>kizami</i> wasabi and trout roe (2 units)	€8,5
Nigiri of smoked eel with <i>teriyaki</i> sauce and green onion bulbs (2 units)	€9

Platter of Nigiris

Nigiri *Moriawase* - an assortment of Nigiris (5 units) €18,5

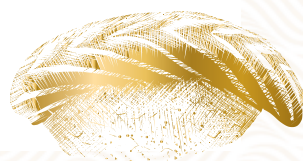
Of *foie* and truffle with black salt and caramelized sesame seeds (1 unit)

Of red tuna (1 unit)

Of lightly-roasted salmon with a hot (spicy) sauce (1 unit)

Of sea bass (*corvina*) with *kizami* wasabi and trout roe (1 unit)

Of smoked eel with *teriyaki* sauce and green onion bulbs (1 unit)



Uramakis

Uramakis of foie *micuit*, mango, fine layers of Nebraska beef, truffle oil and crispy fried onion. €14,5

Uramaki of *tempura* tiger prawns, hot (spicy) mayonnaise, with a base of avocado, lightly-roasted salmon and *furikake* (a Japanese seasoning). €12,8

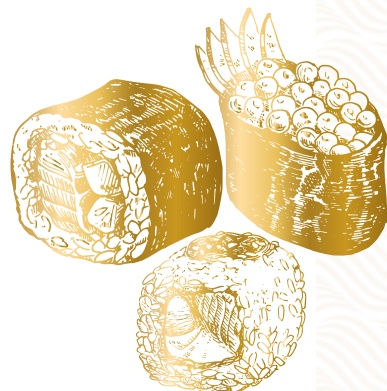
Uramaki of salmon, yellow pepper sauce, palm heart, avocado and *tobiko* (flying fish roe), with a base of tuna and buckwheat. €12,6

Uramaki of smoked eel with creamed foie, dates, asparagus, *teriyaki* sauce and caramelized sesame seeds. €13,9

Hosomakis

Hosomaki of salmon, cucumber, *kimchi* and chives. €14,5

Hosomaki of spicy (hot) tuna, asparagus, *tobiko* and purple onion. €14,5



Platter of Sashimi *14 units*

Sashimi *Moriawase* - an assortment of Sashimis. €38,5

Oysters from the delta of the Ebro River, specially-prepared. (2 units)

Sashimi of salmon. (4 units)

Sashimi of tuna. (4 units)

Sashimi of sea bass (*corvina*). (4 units)

Platter of Sushi *34 units*

Sashimi of salmon. (3 units) €54,5

Sashimi of sea bass (*corvina*). (3 units)

Sashimi of red tuna. (3 units)

Uramaki of *tempura* prawns, hot (spicy) mayonnaise, avocado and a base of lightly-roasted salmon. (4 units)

Uramakis of foie *micuit*, mango, fine layers of Nebraska beef, truffle oil and crispy fried onion. (4 units)

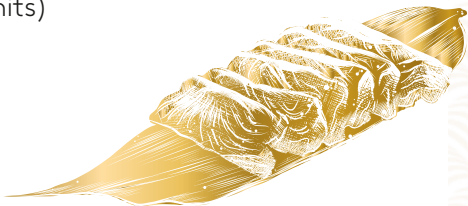
Hosomaki of salmon, cucumber, *kimchi* (fermented Chinese cabbage) and chives. (4 units)

Hosomaki of hot (spicy) tuna, asparagus, *tobiko* and purple onion. (4 units)

Nigiri of tuna. (3 units)

Nigiri of foie. (3 units)

Nigiri of smoked eel. (3 units)



For the Little Ones

Homemade ham croquette. (5 units	€7,5
A special portion of natural fries.	€4,8
Mini macaronis with artisan tomato sauce.	€7
Chicken fingers.	€8,8
Ecological hamburger with multigrain bread, cheese, tomato and BBQ sauce, accompanied by fries.	€11

Desserts

Our "Homemade" cheese cake with kumquat jelly.	€7,9
A box of chocolate truffles and <i>catanias</i> (caramelized almonds dusted with chocolate).	€7,6
A <i>chucho</i> (soft pastry with the appearance of a croissant) filled with CBC's vanilla cream.	€7
Chocolate <i>coulant</i> (melted chocolate centre) with hazelnut praline and ice cream made of <i>mascarpone</i> cheese.	€8,5
Green tea porous sponge cake with chocolate citrus (<i>yuzu</i>) mousse accompanied by coconut and <i>miso</i> ice cream.	€7,5



If you have any allergy or food intolerance, our waiters can offer you our menu with common food sensitivities and allergens listed, and advise you for your safety.

We have gluten-free soy sauce available for celiacs.



Utilizamos en nuestros platos productos de proximidad
procedentes del Parc Agrari del Baix Llobregat.

