

Das Stue

**THE CASUAL**  
BY PACO PÉREZ

INSPIRED BY THE DIVERSITY OF FOOD CULTURES WORLDWIDE, THE CUISINE OF “THE CASUAL”  
TAKES YOU ON A CULINARY JOURNEY.



## BBQ TAPAS TO SHARE

### GARDEN

<b>EGGPLANT</b> WITH MISO SAUCE	9 EURO
<b>HOMEMADE FOCCACIA</b> WITH »ESCALAVIDA« & ROMANESCO SAUCE	11 EURO
<b>CAULIFLOWER</b> WITH MANGO CHUTNEY SAUCE & ALMONDS	8 EURO
<b>TOMATOES</b> WITH BASIL & MOZZARELLA EMULSION	8 EURO
<b>GRILLED PINAPPLE</b> WITH QUINOA & CORIANDER	10 EURO

### SEA

<b>SCALLOPS</b> WITH CUCUMBER, DILL & GREEN CURRY SAUCE	18 EURO
<b>MONKFISH</b> WITH GRILLED VEGETABLES, CORIANDER & CHILIOIL	18 EURO
<b>GRILLED SARDINES</b>	10 EURO
<b>GRILLED OCTOPUS</b> WITH POTATOES, MAYONNAISE & SPICY EMULSION	14 EURO
<b>GRILLED PRAWNS</b> WITH GARLIC & PARSLEY	21 EURO

### MOUNTAIN

<b>»PINTXO MORUNO«</b> MARINIERTED LAMB WITH HUMMUS	15 EURO
<b>»WAGYU ASADO«</b> WITH POTATOE GRATIN & PADRON PEPPERS	20 EURO
<b>PORK CHOPS</b> WITH PAK CHOI, TSUKUDANI SAUCE & ORANGE	14 EURO
<b>HAMBURGER 200g</b> WITH HOMEMADE FERMENTED GREEN TOMATOES, MANCHEGO & BACON	24 EURO



## TAPAS TO SHARE

SMALL / REGULAR

<b>»CROQUETAS«</b> WITH JAMÓN IBÉRICO FROM ARTURO SÁNCHEZ	7 / 12 EURO
<b>»TABLA IBÉRICA«</b> SELECTION OF IBERIAN COLD CUTS, MANCHEGO & CABRALES	25 EURO
<b>»TABLA DE JAMÓN IBÉRICO«</b> FROM ARTURO SÁNCHEZ WITH COCA BREAD & TOMATO	19 / 25 EURO
<b>STEAK TARTAR</b> OF »VACA GALLEGA« BEEF WITH EGG YOLK & WASABI	8 / 21 EURO
<b>ROASTBEEF OF »VACA GALLEGA«</b> WITH HUMMUS, CHERRIES & HORSE RADISH EMULSION	8 / 15 EURO
<b>ANCHOVIES</b> WITH »PIPARRAS« & OLIVES	15 EURO
<b>TUNA TATAKI</b> WITH JAPANESE VEGETABLES	14 EURO
<b>CEASAR'S SALAD »ALEX CARDINI«</b> WITH ROMAINE LETTUCE, PARMESAN & »PANCETTA« & CHICKEN	11 / 20 EURO
<b>»PANCETTA« &amp; TIGER PRAWNS</b> TOFU & ASPARAGUS	13 / 21 EURO
<b>NACHOS</b> WITH GUACAMOLE & FRESH TUNA	10 / 18 EURO
<b>NACHOS</b> WITH GUACAMOLE & FRESH TUNA	14 EURO
<b>SOUP OF THE DAY</b>	10 / 14 EURO

## MAIN COURSE

<b>»ARROZ SECO LA BOQUERIA«</b> RICE WITH MONKFISH & RED PRAWNS FROM »LLANÇA«	25 / 45 EURO
<b>PASTA OF THE DAY</b>	24 EURO

## DESSERT

<b>STRAWBERRIES</b> WITH MILK ICE CREAM, STRAWBERRY COMPOTE & EGGPLANT JAM	9 EURO
<b>LEMON TART</b> WITH HAZELNUT CRUMBLE, LEMON CREAM, MERINGE & VIOLET ICE CRÈME	11 EURO
<b>CHOCOLATE &amp; RASPBERRY</b> WITH CHOCOLATE MOUSSE, RASPBERRY CREAM & COULIS	12 EURO
<b>»CREMA CATALANA«</b> WITH SPICY TOMATO & TOMATO SORBET	8 EURO
<b>COCONUT »STRACCIATELLA«</b>	10 EURO
<b>CHEESE SELECTION</b> WITH FRUIT JAMS	17 EURO



# WINE

## WHITE WINE 0,1L

<b>2015 ALBARIÑO XIÓN</b> ATTIS BODEGAS Y VIÑEDOS, RIAS BAIXAS	7 EURO
<b>2015 PINOT GRIGIO</b> ANTONIO BRAGATO, FRIAUL	8 EURO
<b>2015 GRÜNER VELTLINER »ROSENSTEIG«</b> GEYERHOF, KREMSTAL	7 EURO
<b>2014 ALOERS</b> XARE.LO, CELLER CREDO, Penedès	8 EURO
<b>2013 BOURGOGNE CHARDONNAY</b> CHARDONNAY, COCHE BIZOUARD, BURGUND	10 EURO
<b>2015 WEISSER BURGUNDER</b> ZIEREISEN, BADEN	7 EURO
<b>2016 RHEINGAU RIESLING</b> BIBO & RUNGE, RHEINGAU	6 EURO
<b>2015 LOVAMOR</b> ALBILLO, ALFREDO MAESTRO, KASTILIEN-LEON	11 EURO

## ROSÉ WINE 0,1L

<b>2016 SPÄTBURGUNDER ROSÉ</b> SALWEY, BADEN	7 EURO
<b>2014 CLOT DELS OMS</b> MERLOT, CA N'ESTELLA S.L., PENEDÉS	6 EURO

## RED WINE 0,1L

<b>2015 SPÄTBURGUNDER</b> JÜRGEN KREBS, PFALZ	8 EURO
<b>2013 BLAUFRÄNKISCH »KALK UND SCHIEFER«</b> ANITA UND HANS NITTNAUS, BURGENLAND	8 EURO
<b>2015 AMPHORA TINTO</b> JOSEP & VICENS PUIGGRÓS, KATALONIEN	9 EURO
<b>2009 CHIANTI »LA PIEVE«</b> SANGIOVESE, CANAJOLO, MALVASIA, LA PIEVE, TOSKANA	6 EURO
<b>2009 RIOJA GRAN RESERVA</b> TEMPRANILLO & MAZUELO, CASTILLO CLAVIJO, RIOJA	10 EURO
<b>2012 BOURGOGNE ROUGE</b> PINOT NOIR, DUREUIL-JANTHIAL, BURGUND	8 EURO
<b>2015 GOTES DEL PRIORAT</b> CARIÑENA & GARNACHA, PORTAL DEL PRIORAT, PRIORAT	10 EURO
<b>2013 ST. LAURENT »KALIBER 16«</b> SIMONE ADAMS, RHEINHESSEN	9 EURO

