





Menu
Restaurant
English

Asador & Restaurante
LA CASONA
de 1897

Salads

"Casona" Salad   	15.00€
<i>Tender shoots salad, goat cheese, nuts, hazelnuts, raisins, dried figs, dried tomatoes, honey vinaigrette, balsamic vinegar</i>	
Raff or Kumato Tomatoes  	15.50€
<i>Frigate mackerel fillets & roasted peppers</i>	
"Cesar" Salad     	14.50€
<i>Lettuce, tomatoes, cheese, olives, caper, croutons, chicken, carrots & cesar sauce</i>	
Caprese Salad 	15.50€
<i>Bufala mozzarella, tomato and pesto sauce</i>	
Imperial Salad     	17.50€
<i>Tender sprouts, avocado, salmon, vegetables and tartar sauce</i>	

Cold Entrees

Assortment of Iberic delicatessen "Bellota" Ham	23.50€
Assortment of Iberic delicatessen "Bellota" cured pork loin	20.00€
Assortment of Iberic delicatessen "Bellota"	21.50€
Assortment of "Boffard" ripened cheese 	18.00€
Classic Wagyu Sirloin Steak	25.50€
Friesian cow tataki sealed and macerated with sesame and soy	24.00€
Salmorejo (in season) 	9.00€
White garlic (in season)  	9.00€

Hot Entrees

Stew Croquettes 	15.20€
(chickpers, carrots, potatoes, chicken, cured cheese) 6 units	
Gorgonzola croquettes battered in kikos 6 units 	17.00€
Grilled vegetables with/without cheese curds 	15.00€ 
Broken eggs with green beans from Andalucía 	16.50€
Broken eggs with potatoes, foie gras and black truffle 	20.80€
Broken eggs with Iberian "Secreto" (a pork cut) 	19.80€
Grilled artichokes with hints of duck foie	18.50€
Crispy asparagus stuffed with roquefort sauce 	16.50€
"Ajopollo" Artichokes with almond sauce 	18.00€
Asparagus au gratin with Parmesan cheese and smoked salmon 	16.50€
Scallops on fire (8 units) 	18,00€

Our meats

Knuckle to Berlin-style mustard 	18.50€ R
Lamb chops 250grs.	19.80€
Suckling lamb shoulder, Castilian style	27.00€
Iberian Bellota sirloin grilled (pepper sauce or blue cheese sauce)	20.50€
Iberic Bellota "Secreto" grilled (a pork cut)	20.00€
Iberic Bellota "Presa" grilled (a pork cut)	22.50€
Beef entrecote on a stone	21.50€
Beef sirloin on a stone	25.50€
Friesian ox entrecote on a stone	25.00€ R
Friesian ox chop on a stone Price by weight	7.20€/100grs R
Friesian ox sirloin on a stone	27.50€ R
Beef burger 220 grs. with goat cheese, caramelized onions and garlish  	15.00€
Garnish: Padrón peppers and cherry tomatoes	8.00€
Extra sauce	1.00€








All our meats are made in oven "Fosper"
All our meats are accompanied by sauce and garnish
Our sauces can contain milk and eggs. Please ask for.

R Recommended
La Casona

















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LA CASONA

Fish

Confit cod and gratin soft alioli in tomato sauce	 	20.00€
Grilled octopus leg on Permantier cream	 	23.50€
Cod fillets at oven with clams	  	21.00€
Grilled national squid		23.00€

Allergens:

 Celery	 Mustard	 Sesamo	 Gluten	 Crustacean	 Egg	 Fish
 Sulphor dioxide	 Mollucs	 Lupines	 Peanuts	 Soya	 Milk products	 Nuts

Wines

WINES FROM GRANADA

- Señorío de Nevada et. Plat 25,00€
- Mencal Blanco 23,50€

WHITE WINES

- Yllera 5.5. 21,00€
- Protos Verdejo 20,00€
- Viñas del Vero Chardonnay Macabeo 21,00€

ROSE WINES

- Gran Feudo Navarra 21,50€

JUMILLA'S WINES

- Juan Gil et. Plata 26,50€

RED WINES RIBERA DEL DUERO

- Finca Resalco Roble.(Bodegas Emilio Moro) 22,50€
- Protos Crianza 32,00€
- Pago de los Capellanes Crianza 42,50€
- Pesquera Crianza 37,50€
- Pago de Carrodejas 60,00€
- Emilio Moro 50 cl. 24,50€
- Emilio Moro 75 cl. 35,00€
- Malleolus.(Bodegas Emilio Moro) 55,00€
- Hacienda Monasterio Crianza 62,00€
- Flor de Pingus. 200,00€
- Vega Sicilia Valbuena 190,00€

RED WINES RIOJA

- Luis Cañas, 50 cl. 20,00€
- Luis Cañas, 75 cl. 30,00€
- Muga Crianza. 34,00€
- Viña Ardanza La Rioja Alta Reserva 40,00€
- Coto de Imaz Reserva 27,00€
- Ramón Bilbao Reserva 35,00€

CAVAS AND CHAMPAGNES

- Juvé Camps reserva Familia 50,00€
- Moët Chandon 80,00€
- G.H. Mumm Champagne Brut Cordón Rouge 75cl 80,00€
- Don Perignon Vintage 2000 260,00

Special wines. Please ask for.

Desserts

Tiramisu with moka ice cream	6,00€
Coulant with vanilla ice cream	6,50€
Crème brûlée (Yolk custard and vanilla gratin)	6,00€ R
Three cakes chocolate washed with Baileys	7,00€
Cup Sundae three balls varied	6,00€
Cassata (From "Los Italianos", the oldest ice cream parlor in Granada)	8,00€
Ice cream cake (From "Los Italianos", the oldest ice cream parlor in Granada)	8,00€
Cheesecake with orange honey and nuts	6,50€
Coconut cake with dulce de leche	7,00€
Assorted desserts	27.00€

All our desserts are homemade.

Our desserts containing milk, nuts and eggs, some of them contain shells.

Please ask for.



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Suggestions of the Cheff

A quarter of Roast Suckling pig 42,00€
from Segovia - Spain

A ration of Roast Suckling pig 26,00€
from Segovia - Spain

Classic beef "cachopo" 26,00€
Iberian ham, Cheddar, Parmesan and green pepper
2 people

Chef's style beef "cachopo" 30,00€
2 people