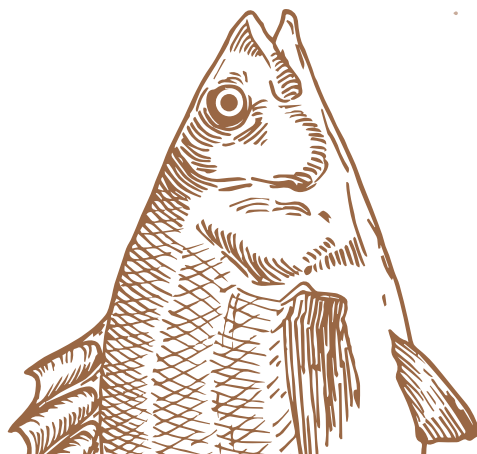




4R CASABLANCA

MEDITERRANEAN CUISINE



WELCOME

WE WANT YOU TO ENJOY A RELAXED, FRIENDLY MEDITERRANEAN EXPERIENCE FULL OF FLAVOUR.
TO PROVIDE AN AGILE AND COMFORTABLE SERVICE FOR EVERYONE,
TABLES ARE MANAGED UNDER A SINGLE COMBINED BILL.
THANK YOU FOR YOUR UNDERSTANDING AND FOR SHARING THIS MOMENT WITH US.



CATALÀ
ESPAÑOL
ENGLISH
FRANÇAIS

FOLLOW US AND SHARE

  @4rcasablanca_restaurant

RESERVATIONS: 977 38 00 09 | PASSEIG DE MIRAMAR, 12 SALOU | @4RCASABLANCA_RESTAURANT

STARTERS

Salad of Mixed Greens
with Avocado, Orange, and Walnuts

10^{50€}

Seasonal Tomato Salad
with Burratina, Kalamata Olives, and Basil Oil

13^{50€}

★ **Bravas 4R “Baby spicy potatoes”**

7^{50€}

★ **Creamy Red Prawn Salad “Ensaladilla”**
individual portion

4^{20€}

Stewed chicken
or cod croquette (4ud.)

8^{50€}

2,20€ UNIT

★ **Confit Artichoke Flower**
with Foie Escalope and Caramelized Onion

7^{50€}

UNIDAD

Tuna Tataki with creamy avocado,
tomato and piparra

17^{50€}

Grilled Veggies
with “Romesco” Sauce

13^{00€}

Cheese board
with crunchy bread

16^{00€}

PORTION

SEMI-CURED GOAT, CASTILIAN SHEEP CURED,
SMOKED SHEEP AND LA PERAL CABRALES (150 gr)

“Bellota” Iberian hamm board
with crunchy bread with tomato

22^{00€}

PORTION



SAUCES

ALI OLI O ROMESCO | 2^{50€}



CHEF RECOMENDATION

SEA TAPAS

★ **Crispy L'Escala Anchovy**
with Truffled Cream

2^{80€}

UNIDAD

Smoked “Delta” Eel with tomato
and crunchy bread

10^{50€}

★ **Red Tuna Tartare**
with Burrata stracciatella and pistachios

16^{50€}

Octopus Carpaccio
with Galician-style paprika dressing

16^{50€}

Grilled Clams
with garlic and parsley dressing

15^{00€}

Mussels in Marinara Sauce

11^{50€}

★ **Andalusian-Style Fried Squid**
with lime mayonnaise

13^{00€}

Grilled Red Prawns (6ud.)

19^{00€}

3,20€ UNIT

BREAD AND TOASTS



Crystal Bred with tomato

3^{50€}

Bagguette portion

3^{00€}

Extra Toasts

1^{50€}

Gluten free bread

2^{20€}

If you have any allergies or food intolerances, please let us know and we will be happy to assist you.

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PAELLA'S & FIDEUA

MINIMUM 2 GUESTS

Seafood paella "classic" 19^{00€}

Seafood "Fideuá" with clams and alioli 16^{50€}

Black rice paella with artichokes and clams 18^{50€}

★ Paella with fried little squid and black ali oli 18^{50€}

Dry Mushroom Rice 16^{50€}

★ Red prawns paella 21^{00€}

★ Creamy or dry lobster paella 28^{50€}

Creamy duck and artichoke paella 21^{00€}

★ Iberian secret pork rice with foie gras escalope, mushrooms, and Piquillo peppers 21^{00€}

Creamy or dry veggie paella 16^{50€}

FOR MEAT LOVERS

Slow-Cooked kid goat Shoulder 28^{00€}
24-hour low-temperature cooking

★ Grilled iberian pork secret 16^{50€}

Beef entrecôte (300gr) 22^{50€}

Traditional Braised Beef Cheeks 18^{50€}

OUR WINE CELLAR

PART OF THE EXPERIENCE

Discover a selection of wines carefully chosen to accompany and enhance every dish on our menu.

FROM SEA TO TABLE

★ Monkfish Stew 19^{00€}

Open-grilled sea bass with garlic and tomato dressing, served with sliced baked potatoes 18^{00€}

★ Slow-cooked cod loin with green sauce and white beans 19^{00€}

- ASK ABOUT OUR TAKEAWAY PAELLAS -

SWEET TEMPTATIONS

★ Home made Cheese Cake 6^{50€}

★ Our Style Tiramisu 7^{00€}

Ice cream & Sorbets: Chocolate, Vanilla, Mandarin, Mojito or Lemon 4^{50€}

Chocolate Brownie with Reus hazelnuts and vanilla ice cream 6^{50€}

Torrija with cream ice cream traditional dessert 6^{50€}

Macedonia Fresh fruit salad 5^{50€}

Couldn't finish it? We'd be happy to prepare it for takeaway. Takeaway container +€0.50 per unit.