

casica

cozinha sul americana
with a twist*

starters

cassava chips 4€
chipotle mayo

plantain chips 4€
pico de gallo

guacamole + tortilla chips 7€

pan de queso (cassava) 3 unit. 3,5€ | 5 unit. 5€

chicken and cottage cheese empanada 4€
mango and ginger chutney

shrimp empanada 4€ 🌶️
mango and basil chutney

soft shell crab 9,5€ 🌶️
kimchi, avocado, coriander, salicornia

shrimp 8€
guacamole cream, salsa fresca

carnitas 7€
avocado, red onion, pico de gallo

mushrooms 7€ 🌿
with roasted aubergine

shrimp aguachile verde 13€ 🌶️
cucumber, red onion, coriander

white bass, jalapeño granita 14€ 🌶️
avocado cream, brazilian nuts

peruvian traditional 13€
avocado, red onion, coriander, fried corn

tacos

ceviches



green bowls

vietnamese 11,5€ 🌿 🌶️
daikon, mango, apple
with nuoc mam sauce with fried tofu

**shrimp roasted beetroots
and pumpkin 11,5€**
carrot and ginger emulsion

tuna loin in pistachios 18€
fennel bulb purée and coconut milk, thai salad

grilled octopus 19€
honey sauce and chipotle, frijoles, mexican slaw

chimichurri tataki 22€
sautéed mushrooms, corn cob, with lime butter

truffled veal tartar 19€
cassava chips, horseradish mayo

mains



dessert

dulche de leche volcán 6€
berries ice cream, ginger crumble

pumpkin mousse 5€
salted seeds, crème fraîche

