

# CASAVILLE

## --DINNER--

### APPETIZERS

SOUP OF THE DAY 6.00

PANACHE DE SALAD with oven roasted beets and goat cheese.....	7.00
TUNA TARTAR with avocado and tortilla chips.....	9.50
BRIWATTS: crispy feuille de brick stuffed with chicken , almonds and cinnamon.....	8.00
ESCARGOT with wild mushrooms and passtis.....	9.00
LENTIL SALAD with carrots and boston lettuce.....	8.50
STEAK TARTAR: Classic Steak Tartar.....	10.00

**CASAVILLE  
BURGER 9.50**  
WITH FRENCH FRIES  
& SALAD

ADD \$1.00 FOR TOPPING

**MOULES FRITE 14.50**

**MARINIÈRE:** In white wine, thyme and shallot's  
**SPICY:** tomato, garlic & cilantro

### MAIN COURSE

STEAK FRITE: dry aged sirloin steak grilled or au poivre (grass feed).....	25.00
HANGER STEAK Red wine shallot sauce, mushroom risotto with truffle oil..	18.00
BRAISED RED SNAPPER with tomato, ginger & preserved lemon, black olive mashed potato.....	19.00
SEARED TUNA: with beets, lentils and mixed greens.....	18.00
SEAFOOD PAELLA: shrimp, clams , mussels and calamari.....	21.50
PAELLA VALENCIANA: chicken, chorizo, shrimp, calamari and mussels...	22.00
BRAISED LAMB SHANK: with prunes & almonds.....	21.00
HALF CHICKEN TAGINE with lemon, green olives and green peas.....	17.00
MUSHROOM TORTELLINI: with prosciutto, gorgonzola and sage.....	16.00

**COUSCOUS:** classic Moroccan dish

ROYAL: lamb, chicken and merguez with vegetables.....	21.00
CHOICE OF: lamb, chicken or merguez with vegetables.....	20.00
VEGETARIAN: with vegetable and raisins.....	18.00

Vegetarian and Allergies OK by special request

**SIDE ORDERS:** SPINACH WITH GARLIC AND OLIVE OIL • FRENCH FRIES • MASHED POTATO  
SAFFRON RICE WITH PARMESAN CHEESE • MUSHROOM RISOTTO

**FOR PARTIES OF SIX OR MORE 20% GRATUITY INCLUDED**