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
MARINIERE: 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 vegatables.....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