

# CasaZero

WE ARE BUILT UPON SOUL, NOT STIFFNESS.

Upon *flavor*, not pretense.

Upon warmth, not protocol.

A place of refined simplicity.

WHERE HIGH CUISINE FEELS HUMAN.

Here, joy doesn't wait for *special* occasions.

It lives in every gathering, every glass, every plate.

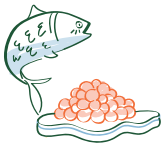
ROOTED IN THE MEDITERRANEAN.

Open to the world.

Always *welcoming*, always true.

Come as you are. Stay as long as you like.

*Esta siempre será tu casa.*



## Crudos

Yellowtail crudo with yuzu and fennel   GF	24
Bluefin tuna tartare and avocado   GF	26
Bluefin tuna tartare, fennel & citrus   GLP-1	18
Branzino crudo, smoked leche de tigre, and trout caviar   GF	22
Branzino, shrimp and avocado ceviche   GF	20
Cured salmon with passion fruit sauce   GF	22
Yellowtail with strawberry gazpacho   GF	24
Bluefin tuna, caviar and smoked cream cheese   4 PIECES	40

## Appetizers

### SEA

Bonito tuna, anchovies, and avocado montadito   4 PIECES	20
Gambas al ajillo   GF	18
Octopus "a la Gallega"   GF	29
Grilled octopus, olives and avocado   GF	28
Hokkaido scallops with yuzu and ginger   GF	30
Hokkaido scallops with piquillo pepper purée   2 PIECES   GLP-1	15
"Mojo Canario" octopus	28



### LAND



Pata negra and parmesan croquettes   6 PIECES	20
Comté and mushrooms croquette   6 PIECES	16
Hummus and tomato tartlet   4 PIECES   V	16
Tudela artichokes with Idiazabal and pata negra   GF	26
Zeru sliders, tenderloin and manchego cheese   2 PIECES	24
Burrata salad, watermelon, and almond pesto   GF	24
Fresh zucchini salad, citrus & nuts   GLP-1	12
Pata negra platter with pan tomate	69
HALF PLATTER	36

VEGAN - V | GLUTEN FREE - GF | VEGAN OPTIONAL - VO | GLUCAGON-LIKE PEPTIDE-1 - GLP-1

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR ILLNESS, RISK OF  
FOODBORNE. \*OUR MENU CONTAINS ALLERGENS. IF YOU SUFFER FROM A FOOD ALLERGY OR INTOLERANCE PLEASE NOTIFY US UPON  
PLACING ANY ORDER. A SERVICE CHARGE OF 20% WILL BE ADDED TO YOUR CHECK.

## Pasta and Rice



Wild baby squid and prawns in sepia ink rice   GF	32
Rib eye and mushrooms rice   GF	34
Alaskan king crab and saffron rice   GF	55
Japanese Kobe beef and organic vegetables rice   GF	65
Ricotta ravioli, caramelized onion, hazelnut & butter	24
Manchego and black truffle sauce linguine	28
Puttanesca cavatelli with octopus   VO	28
Pomodoro cappellini and meatballs	28
Basque crab orzo	28
Saffron risotto, asparagus & red prawn	32

## Jasper WHOLE FISHES (GETARIA GRILL STYLE)

PER / LB

Turbot Vigo, Spain   GF	44
Branzino Canary Islands, Spain   GF	38
Dover Sole Mediterranean Sea, Spain   GF	44

## SEA



Grilled red prawns   5 PIECES   GF	29
Grilled red prawns, lemon & parsley   2 PIECES   GLP-1	15
Dover sole, capers, and citric beurre   GF	44
Branzino fillete, marinara & artichokes   GF	38
Branzino fillet with fresh majada   GLP-1	38
Dorade grilled with baba ganoush   GF	34
Grilled Portuguese sardines with kalamata tapenade   2 PIECES   GF	16
Grilled Portuguese sardines with pan tomate   1 PIECES   GLP-1	9

## LAND

Prime bone-in ribeye*   24 OZ   GF	88
New York* 15 OZ Prime   GF	66
Filet mignon* 8 OZ with foie gras and oporto jus   GF	60

## Sides

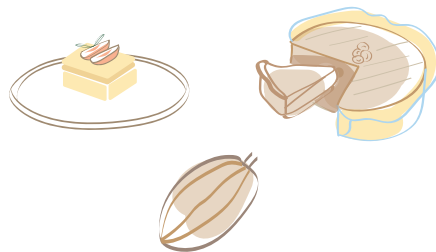
Potato mille-feuille and baked apple   GF	10
Grilled asparagus with parmesan   GF	12
Roasted piquillo peppers and cherry tomatoes   GF	14
Sourdough bread   V	5.50
House salad   GF   V	9

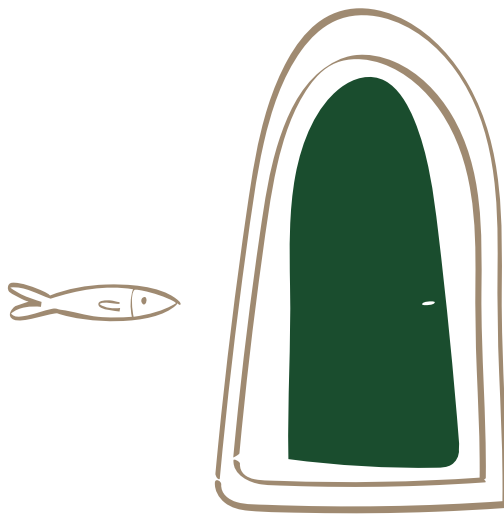


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Desserts

Manchego cheese fondant with vanilla ice cream (15 min)	16
Whisky tres leches cake, nuts & white chocolate	14
Pistaccio baklava roll, mascarpone & brown butter ice cream	16
Dulce de leche fondant with banana ice cream (15 min)	15
Tiramisu Zeru Style	15
Caramel chocolate mousse, coffee & chocolate textures	16
Arroz con leche socarrat & vanilla ice cream   GLUTEN FREE	15
Vanilla flan with caramel ice cream	15
Pistaccio & mascarpone Basque cheesecake   GLUTEN FREE	16





@CASAZERU