



MENU

NADA SERÀ COMO ANTES...

LISTA DE COCTELES

15

BENIRRAS

Vodka, Cordial Lavanda Y Romero, Soda De Pomelo Rosa

PUTO CALOR

Ron Blanco, Zumo De Lima, Passion Fruit, Angostura, Tabasco Y Jalapeño

PEDRO

Mezcal, Zumo De Lima, Chili Y Pimiento

NEGRITO

Gin Nordes, Bitter, Zumo De Mandarino Y Naranja, Azucar Y Clara De Huevo

CAVA SANTA

Tequila Oro, Vermouth Blanco, Zumo De Lemon Y Pina, Cava, Sal De Ibiza

CASALOCA GIN TONIC - 18

LA NUESTRAS SELECCION DE GIN ESPANOLAS SE SIRVE CON TONICO "LE TRIBUT" Y "SAN PELLEGRINO TONIC"

999.9 GOLD

999.9 GOLD FINEST TANGERINES

AKORI

AKORI CHERRY BLOSSOM

ALKKEMIST

BOTANIC CUBICAL KISS

BOTANIC CUBICAL MANGO

CUBICAL London Dry Gin Madrid

HARBOUR 40°48'N

"IBZ" GIN MARI MAYANS

LE TRIBUTE

MACARONESIAN WHITE

MAHON XORIGUER

MARE CAPRI

MARE MEDITERRANEAN

MOM LOVE

NORDES ATLANTIC GALICIAN

ONLY PREMIUM

RAW GASTRONOMIC




PARA PICAR

PAN DE CRISTAL TOMATE - 6

Spanish bread with grated tomato, oil and salt 

TAPEAR HUMMUS, GUACAMOLE, BABAGANOUSH Y PITA - 14

Chickpeas cream, avocado cream, spicy eggplant sauce and pita 

PIMIENTOS DE PADRON Y SAL DE IBIZA - 9

Green peppers on the grill and Sal de Ibiza

CROQUETAS DE PATANEGRA (1PZ) - 4.5

Patanegra croquette*   

TABLA DE CHORIZO - 12

Platter of chorizo

PIMIENTOS DEL PIQUILLO RELLENOS DE BACALAO - 18


Small Piquillo pepper stuffed with creamed cod fish** and green sauce  

ESPECIALES PARA COMPARTIR

TABLA DE PATANEGRA CINCO JOTAS - 28

Platter of Patanegra Iberico Cinco Jotas


GAMBAS AL AJILLO - 18

 Prawns* with garlic sauce


GAMBAS ROJAS CRUDAS SALMORIGLIO E CHIPOTLE - 18

 Raw red prawns* with salmoriglio sauce and chipotle pepper

CAPELANTE AL FUEGO - 19

 Scallops** to the fire with pico de gallo and lime



CEVICHE DE PESCADO DEL DIA - 18

 White fish** of the day marinated with lime, coriander, red onion and chilli


POLPO A LA GALLEGA - 16

  Octopus*, Spanish potatoes and smoked paprika

BIKINI DE PATANEGRA Y BUFALA - 14

  Mini toast with Patanegra and buffalo milk mozzarella cheese


PAN DE CRISTAL CON TOMATE Y ANCHOAS DEL CANTABRICO "REAL CONSERVERA" - 18

  Crispy Spanish bread, tomato and Cantabrian anchovies "Real Conservera"

TARTAR CALIENTE - 18

    Grilled marrow, Fassona tartare* and mayonnaise of smoked egg

PROVOLETA CALIENTE Y SOBRASADA MALLORCHINA - 16

 Provoletta cheese and Mallorca soppressata






LA PAELLA

(Mínimos dos personas)




PAELLA VEGETARIANA - 54

Rice, mixed vegetables

PAELLA LOCA MIXTA - 58

Rice, chicken*, chorizo, cuttlefish*, shrimp*, seafood, squid*, vegetables   

PAELLA DE PESCADO Y MARISCO - 70

Rice, cuttlefish*, shrimp*, seafood, squid*, vegetables   

LA BRASA

(Todo las carnes vienen con guarnición de Casaloca)

SECRET* OF IBERIAN PATANEGRA - 30

ENTRAÑA OF IBERIAN WAGYU* - 36

THE CHICKEN* SWORD WITH TZATZIKI SAUCE - 25

THE LAMB* SWORD WITH CHIMICHURRI SAUCE - 25

SALT COD** COOKED IN EARTHENWARE, POTATOES, PIMIENTOS DE PADRON - 28

THE SHRIMP* SWORD WITH HOT SAUCE - 28

PATATA LOCA - 24

      Potato and lemon stuffed with sheep tartare and spices

GUARNICIONES



CEVICHE DE BERENJENA A LA BRASA - 10

Ceviche eggplant grilled, pico de gallo, coriander, lime and aromatic leaves

COLIFLOR A LA BRASA - 12

Grilled cauliflower with passion fruit and curry  

PAN Y AIOLI CON ACEITUNAS - 5

The bread is served with aioli sauce and spanish olives  



POSTRES

TERRAMISÙ* CASALOCA - 10

CATALAN LAVENDER CREAM - 10  

MARITZZ'ORO* WITH DULCE DE LECHE - 10    

TORTA DE QUESO - 12
Cheese cake, quince jam and cream   

FRUTA LOCA - 10
Seasonal fruit

POLVORONES HIERBAS - 6
Butter biscuits with star anise and lbizan hierbas   

BEBIDAS - DRINKS

CERVEZA / BEER - SANGRIA Y VINO

ESTRELLA DAMM (bt. 33cl) - 7

SANGRIA "CONTAGIOSA" DE CAVA (caraffa) - 50

SANGRIA "IMPERIAL" - 1 10
(Sangria di Champagne Moët & Chandon - Brut Imperial)

COPA DE BLANCO - 10

COPA DE TINTO - 10

COPA DE ROSADO - 10

COPA DE CAVA - 12

COPA DE SANGRIA - 12

REFRESCOS Y MAS / SOFTDRINKS & CO.

WATER SAN PELLEGRINO 50 cl - 3

WATER "BRICK CASALOCA" STILL 50 cl - 3

COCA COLA / ZERO / FANTA LEMON / SPRITE bt. 33 cl - 5

HIERBAS IBICENCAS, AMARI, LIQUORI - 7

CAFE / COFFEE

CAFE DE IBIZA ESPRESSO / DECAFFEINATED - 2.5

CAFFÈ LAVAZZA ESPRESSO / DECAFFEINATED - 2.5















COFFEE WITH ICE - 3



We kindly inform our customer that our dishes may contain, as basic or traces constituents, some substances considered allergens and indicated below.

The allergens are indicated under each plate with symbols corresponding to the allergic substance reported to the following table.

The list of allergens indicated in Annex II of the EC Regulation 1169/11

 Cereals, gluten and products thereof	 Sesame seeds and products thereof
 Nuts, hazelnuts, almond, pistachio	 Peanuts and products thereof
 Crustaceans and products thereof	 Sulphur dioxide and sulphites
 Celery and products thereof	 Soybeans and products thereof
 Eggs and products thereof	 Molluscs and products thereof
 Mustard and products thereof	 White lupin and products thereof
 Fish and products thereof	 Milk and products thereof

* Homemade product and shot down at negative temperature. Frozen product.

** All fish products to be consumed raw have undergone remediation treatment according to reg. 853/2004

Further information on the presence of substances and products that cause allergies and intolerances is available by contacting the service staff.

