



## MENU

---

NADA SERÀ COMO ANTES...

## CÓCTELES ESPECIALES 15

### CAVA SANTA

Cava Vino Espumoso, Zumo De Lima, Frutos Rojos, Soda De Cítricos

### MOJITO LOCO

Ron Blanco, Lima Machacada Azucar, Hierba Buena, Hierbas De Ibiza

### NEGRITO

Bitter, Vermouth Blanco, Mezcal, Aroma De Romero

### TE QUIERO MÁS

Sunrise Ibiza, Zumo De Lemon, Ron Oscuro, Scotch Whiskey, Reducción De Patanegra, Vainilla

### VAMOS PEDRO

Tequila, Lime, Tripelsec, Naranja Bitter, Azucar De Romero, Agua De Jalapeno, Sal De Ibiza

### CALA BENIRRAS

Gin Nordes, Azucar, Lime Y Clara De Hueva, Fruto De La Pasión, Mango Picante

## CÓCTELES CLÁSICOS - 12

## CASALOCA GIN TONIC - 16

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

"Cómo se prepara un gin-tonic perfecto?  
Con nuestro perfect serve, una receta sencilla pero original  
que potencia las singularidades aromáticas de nuestra ginebra."




## 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

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

\* 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.

