TAPAS

BRIOCHE ..... 7,00 €
Freshly baked soft brioche, served with whipped butter

MARINATED OLIVES & SALTED ALMONDS ..... 6,00 €
Bright, briny and made for slow sips at the bar

HOUSE-MADE BREAD ..... 4,00 €
Served with local olive oil

MEZZE TRIO ..... 9,00 €
Hummus three ways with house-made tortillas

COASTAL BITES

EDAMAME ..... 6,00 €
Salted or in sweet chilli sauce

CHEF'S CHOICE SOUP OF THE DAY ..... 7,00 €

CREAM OF SWEET POTATO ..... 7,00 €
Coconut milk, ginger

SPRING ROLLS ..... 9,00 €
Cabbage, carrots, green beans, onion and spring onion

GUANCIALE CROQUETTES ..... 9,00 €
Béchamel, cheese, leek, guanciale

SEAFOOD ROLLS ..... 9,00 €
Fried rolls with salmon, shrimp, seabass and lentils, creamy horseradish

GYOZA / 4 PCS ..... 12,00 €
Filled with shrimp, beef and onion

BRESACOTTA ..... 12,00 €
Thinly sliced bresaola, whipped ricotta cream, thyme, honey and chilli, toasted homemade bread

CRISPY TUNA ..... 14,00 €
Four crispy rice cakes topped with tuna tartare and spicy mayo

BURRATA ..... 15,00 €
Cold house-made tomato šalša, confit cherry tomatoes, pesto

ROCKET SHRIMPS ..... 16,00 €
Kimchi mayo and tataki sauce

SEABASS CEVICHE ..... 17,00 €
Marinated seabass, cashew nuts, pepperdrops, chives, orange & lemon sauce, chilli, croutons

BEEF TARTARE ..... 22,00 €
Hand-chopped fresh beef tenderloin, crispy Jerusalem artichoke, spices, kimchi mayo and quail egg; served with bread and whipped butter

TUNA TARTARE ..... 23,00 €
Fresh tuna, avocado, aioli, lemon pearls, sesame cracker, bread

CHEESE SELECTION ..... 24,00 €
A selection of cheeses served with fig and orange jam, sun-dried tomatoes, nuts and homemade bread

PATA NEGRA 50 G ..... 42,00 €
"Cinco Jotas" acorn-fed Iberian black pork ham, tomato, homemade bread — recommended for two

KAGOSHIMA A5 WAGYU TATAKI ..... 45,00 €
Serving size 100 g / 3.52 oz, sliced, tataki sauce, crispy shallots

SUSHI

MAKI ROLLS / 4 PCS

VEGAN ROLL ..... 6,00 €
Asparagus, avocado, cucumber, sesame and wakame

SPICY SALMON ..... 9,00 €
Salmon, avocado, salmon tartare, tempura crumbs, Japanese mayo

CALIFORNIA ..... 9,00 €
Crab meat, avocado, cucumber, tobiko

DRAGON ROLL ..... 10,00 €
Shrimp tempura, Japanese mayo, cucumber, tobiko, crispy onion, spicy sauce, unagi sauce

TARU TARU ROLL ..... 10,00 €
Shrimp tempura, cucumber, Japanese mayo, tuna tartare

SPICY TUNA ..... 10,00 €
Tuna, spicy mayo, cucumber, spring onion

CRUNCHY TEMPURA ..... 10,00 €
Shrimp tempura, avocado, crab, spicy mayo

CASA SOL SIGNATURE ..... 12,00 €
Shrimp tempura, Casa Sol sauce, microherbs

NIGIRI / 2 PCS

SALMON ..... 8,00 €

TUNA ..... 9,00 €

UNAGI ..... 9,00 €

SASHIMI / 5 PCS / 75 G PORTION

SALMON ..... 16,00 €

UNAGI ..... 16,00 €

TUNA ..... 16,00 €

TEMAKI / 1 PC

SALMON & AVOCADO ..... 6,00 €

TEMPURA & AVOCADO ..... 6,00 €

CALIFORNIA TEMAKI ..... 8,00 €

FLAMBÉ ABURI / 3 PCS – *flame-seared to order*

SAKE FLAME BITE ..... 16,00 €
Fresh salmon, cream cheese, avocado, teriyaki, caramel

CASA SOL FLAMBÉ SALMON ..... 20,00 €
Fresh salmon, cream cheese, ikura, tobiko, chives, teriyaki, caramel

FUNAMORI

CASA SOL SUSHI BOAT

Chef's selection of maki, nigiri and sashimi, served on our handmade wooden boat

For two ..... 46,00 €

For four ..... 80,00 €

MAINS

CHICKEN IN SUPRÊME SAUCE ..... 20,00 €
Chicken breast, creamy suprême sauce

TERIYAKI BEEF ..... 22,00 €
Beef tenderloin pieces in teriyaki sauce

24 HRS MARINATED DUCK BREAST ..... 29,00 €
Red wine sauce, sweet potato and orange purée

SLOW-ROASTED BONELESS VEAL RIBS ..... 29,00 €
Parsnip purée, suprême sauce

FILET MIGNON 250 G / 8.8 OZ ..... 39,00 €
Charolais beef, grain-fed

ARGENTINIAN RIBEYE STEAK 300 G / 10.6 OZ ..... 45,00 €
Grass-fed Black Angus beef, demi-glace sauce

KAGOSHIMA A5 WAGYU 200 G ..... 85,00 €
Original Japanese beef from Kagoshima Prefecture, A5 marbling grade, sliced

CACIO E PEPE ..... 19,00 €
Pecorino, white and black pepper

FETTUCCINE ALLA CARBONARA ..... 21,00 €
Poached egg, guanciale, pecorino and Parmesan

PACCHERI ALLA VODKA ..... 22,00 €
Vegetable, tomato and vodka sauce, guanciale, pecorino and Parmesan

SMOKED RISOTTO ..... 25,00 €
Smoked shrimp and mussels, sea fennel foam

SALMON SOL ROYALE ..... 32,00 €
Saffron purée, edamame

WHITE FISH FILLET ..... 35,00 €
Beurre blanc

SALT-CRUSTED WHOLE SEABASS FOR TWO ..... 75,00 €
Filleted and served at your table

SALADS

CRISPY CAESAR SALAD
Lightly smoked & dried homemade beef, garlic & bread crumble, anchovy-infused dressing, Grana Padano

Appetizer size ..... 8,00 €
Main course size ..... 16,00 €

GOAT CHEESE SALAD
Beetroot, baby spinach, walnuts, apple, goat cheese, coriander pesto, honey

Appetizer size ..... 9,00 €
Main course size ..... 18,00 €

CHICKPEA & BELUGA LENTIL SALAD
Beluga lentils, green beans, basil, lemon, chickpeas, almonds, sun-dried tomatoes

Appetizer size ..... 9,50 €
Main course size ..... 19,00 €

SIDE DISHES

FRENCH FRIES ..... 6,00 €
SMOKEY MASHED POTATOES ..... 6,00 €
EDAMAME ..... 6,00 €
SEASONAL SALAD ..... 6,00 €
PARSNIP PURÉE ..... 6,00 €
SWEET POTATO CHIPS ..... 7,00 €
BASMATI RICE ..... 4,00 €

SAUCES

SUPRÊME SAUCE ..... 3,00 €
RED WINE SAUCE ..... 3,00 €
BEURRE BLANC ..... 3,00 €
DEMI-GLACE ..... 3,00 €
TERIYAKI SAUCE ..... 3,00 €
THYME, COGNAC & PEPPER SAUCE ..... 3,00 €

SWEET HORIZON

CHOCOLATE TART ..... 8,00 €
Shortcrust pastry, dark and milk chocolate, fleur de sel

CRÈME BRÛLÉE NOIRE ..... 10,00 €
Espresso-infused crème brûlée

FOREST CAKE ..... 8,00 €
Forest fruits, vanilla cream, hazelnut

WASABI SILK FROST ..... 10,00 €
Yuzu, wasabi, white chocolate, vanilla cream, meringue

If you have any allergies, please speak to your server. A full allergen list is available at the bar.

Alcohol is not served to guests under 18. VAT and consumption tax are included in the price.

Sukladno čl. 10. st. 3. Zakona o zaštiti potrošača obavješćujemo kupce da pisani prigovor mogu uputiti na adresu Trapez d.o.o., Kamila Tončića 4, 21000 Split ili elektroničkom poštom na info@casasol.hr. Na prigovor ćemo odgovoriti u roku od 15 dana od dana zaprimanja.

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