

CASA O´

AL CENTRO

Hummus, chiles toreados, \$130
aceite de oliva, paprika y pan pita (120g)

Croquetas de queso, \$170
mermelada de chabacano y morita
(8 pzas)

Atún rasurado, \$260
hinojo, aceite de oliva, limón
(130 g)

Salmón ahumado, \$295
crema fresca, aceite de wasabi, blinis
(130 g)

Crudo de robalo, aceite \$260
de cítricos y eneldo

Foie gras, gelée de manzana \$448
Smith, y pan brioche

Carpaccio filete prime, \$260
bernesa, papa paja y aceite de chiles
(130 g)

Tacos de costilla braseada en su jugo, \$280
salsa martajada
(4 pzas)

Souffle de queso de cabra, \$260
olivas negras, jitomate

SOIL TO SOUL

Carpaccio de alcachofa, \$295
champiñones, manzana y parmesano

Betabeles rostizados al tomillo, \$190
queso de cabra, chutney de cítricos

Ensalada verde, \$160
espárragos al grill, aderezo provenzal

Zanahorias orgánicas rostizadas, \$225
burrata, arúgula y reducción de
balsámico trufada

SOPAS

Sopa de verduras, \$155
espinaca, espárrago, calabaza,
brócoli, zanahoria
(300 ml)

Crema de hongos rostizados, \$165
esencia de trufa, crutones
(300 ml)

Sopa de cebolla, crutones, gruyere \$185
(400 ml)

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Todos nuestros precios incluyen el 16% de IVA

CASA Ó

PRINCIPALES

Penne pomodoro y burrata tibia \$330

*Pescado Provençal,
vinagreta de hierbas,
jitomates heirloom* \$390
(210 g)

Robalo Meunière, (210 g) \$390

*Salmón, lentejas tibias,
ejote francés, espinacas* \$390
(210 g)

*Confit de pato,
arroz de hongos y tocino* \$360

*Steak frites,
salsa de tuétano y bernesa* \$530
(210 g)

*New York con salsa
de hongos y morillas* \$530
(300 g)

*Mignon roquefort, tocino,
puré de papa y onion rings* \$540

ENTRE PANES

*Rib eye y Fondue pan baguette,
cebolla caramelizada* \$330
(180 g)

*Hamburguesa Ó,
queso gruyere, trufa,
mayonesa tártara, frites* \$350
(200 g)

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APPETIZERS

Hummus, toreado chiles, \$130
olive oil, paprika and pita bread (120g)

Cheese croquettes, \$170
apricot and morita jam
(8 pcs)

Shaved tuna, \$260
fennel, olive oil, lemon
(130 g)

Norwegian smoked salmon, \$295
fresh cream, wasabi oil, blinis
(130 g)

Raw sea bass, \$260
citrus oil and dill

Foie gras, Smith apple gelée, \$448
and brioche bread

Prime fillet tartare, bernese, \$260
straw potatoes and chilli oil
(130 g)

Rib tacos braised in its own juice, \$280
crushed sauce
(4 pcs)

Goat cheese soufflé, \$260
black olives, tomato

SOIL TO SOUL

Artichoke carpaccio, \$295
mushrooms, apple and parmesan

Beets roasted with thyme, \$190
goat cheese, citrus chutney

Green salad, \$160
grilled asparagus, provencal dressing

Roasted organic carrots, \$255
burrata, arugula and truffle
balsamic reduction

SOUPS

Vegetable soup, \$155
spinach, asparagus,
pumpkin, broccoli, carrot
(300 ml)

Roasted mushroom cream \$165
truffle essence, croutons
(300 ml)

Onion soup, croutons, gruyere \$185
(400 ml)

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MAIN COURSE

Penne pomodoro and warm burrata \$330

*Provençal fish,
herb vinaigrette,
heirloom tomatoes,
(210 g)* \$390

Sea bass Meunière (210 g) \$390

*Salmon, warm lentils,
french green beans, spinach
(210 g)* \$390

*Duck confit,
bacon and mushroom rice* \$360

*Steak frites,
marrow and bernese sauce
(210 g)* \$530

*New York with mushroom
and morchella sauce
(300 g)* \$530

*Roquefort mignon, bacon,
mashed potatoes and onion rings* \$540

SANDWICHES

*Rib eye and fondue baguette bread,
caramelized onion
(180 g)* \$330

*Hamburger Ó,
gruyère cheese, truffle,
mayonnaise tartar, frites
(200 g)* \$350

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