



CASA ÁUREA

Our menu



Starters

Tuna tartare €17

Hand-cut tuna with a citrus dressing and a drizzle of extra virgin olive oil.

Foie gras mi-cuit €19

Gently cooked at a low temperature, served with toasted bread and a touch of sweetness.

Croquettes €9

Creamy inside, with a thin, crisp crust.

Carpaccio €16

Paper-thin slices dressed with extra virgin olive oil and flaky salt.

Warm salad €12

Fresh leaves with a warm element, dressed with an olive oil vinaigrette.

Chargrilled octopus €19

Tender octopus finished over embers for a smoky char and aroma.



From the sea

Cod €21

Cod loin slow-cooked in olive oil at a low temperature.

Sea bass €23

Sea bass with crisp skin, served with a seasonal side.

Rice with carabinero prawns €28

Soft, brothy rice in a deep stock made from carabinero prawns.

Tuna tataki €24

Tuna seared on the outside and raw in the middle, with a soy and sesame dressing.

From the land

SIGNATURE DISH

Iberian pork presa €22

The cut that defines Casa Áurea: Iberian pork presa from the *dehesa*, juicy, seared over embers and finished with a drizzle of olive oil.

Beef fillet €29

Grilled beef fillet, cut thick and cooked to your liking.

Braised Iberian pork cheeks €18

Cheeks slow-braised in their own sauce, meltingly tender and deeply flavoured.

Lamb €26

Tender lamb roasted with wild herbs and olive oil.

Desserts

Cheesecake €7

Creamy and silky, on a thin base.

Chocolate fondant €9

Molten chocolate at the centre, served warm.

Mille-feuille €8

Crisp puff pastry and light pastry cream, assembled to order.

Sample prices



Wine list

A selection chosen to go with the menu, with a focus on the wines of Extremadura and the Ribera del Guadiana. If you're unsure, our team will be happy to recommend a pairing.

REDS

Young red

Ribera del Guadiana

Oak-aged red

Tierra de Barros

Crianza red

Ribera del Guadiana

Reserva red

Ribera del Guadiana

SPARKLING

Brut sparkling

Extremadura

Brut nature sparkling

Extremadura

WHITES

Young white

Tierra de Barros

White aged on lees

Ribera del Guadiana

Barrel-fermented white

Extremadura

COFFEE & LIQUEURS

Speciality coffee

Herbal teas

Acorn liqueur

Herb liqueur

Ask our team for vintages and prices.

Sample selection