

The background of the menu cover features a photograph of the Casa Rico restaurant building. The building is a multi-story structure with a prominent central tower that has a bell hanging in an arched window. Below the bell is a circular clock face. The building is flanked by two tall palm trees. The sky is a clear, light blue. The text is overlaid on this image.

Menu

Restaurante

Casa Rico

Barra - Tapas

ENSALADAS - SALADS

01-	Ensalada Mixta Mixed salad	 	8.00€
02-	Ensalada Especial Special salad		10.00€
03-	Ensalada Templada Lukewarm salad		12.00€
04-	Tomate con Salazones Tomato with Saltings		12.00€

ENTRANTES - START

05-	Queso Cheese		8,00€
06-	Jamón Ibérico de Bellota Iberian Ham of Acorn		20,00€
07-	Surtido Ibérico Iberian Selection		18,00€
08-	Anchoas Naturales(unidad) Natural Anchovies (unit)		3,00€
09-	Corte de Foie Cut of Foie		8.00€
10-	Calamar de Potera Squid of Potera		45.00€/Kg
11-	Chipiron Little Squids	 	10.00€
12-	Chipiron a la Plancha Little Squids Griddle		12,00€
13-	Calamar a la Andaluza Squid at the Andaluza	 	10.00€
14-	Pescado Frito Fried Fish	 	9.00€
15-	Gambosin Gambosin	 	8.00€
16-	Boqueron Adobado y Frito Pickled and Fried Anchovy	 	8.00€
17-	Sepionet Sepionet		12.00€
18-	Sepia Plancha Cuttlefish Griddle		8.00€
19-	Pulpo Gallega, Horno y Plancha Octopus Galician, Bake and Griddle		12.00€
20-	Almejas Gallega, al Ajillo y Vapor Clams Galician, to Little Garlic and Steam		15.00€
21-	Gambas Ajillo Garlicked Prawns		10.00€
22-	Mejillones al Vapor Mussels at the Steam		8.00€

MARISCOS - SEAFOOD

23-	Gamba roja (100gr) Red Prawn (100gr)		12.00€
24-	Cigala Hervida o Plancha (100gr) Boiled three-clawed prawn or Griddle (100gr)		12.00€
25-	Quisquilla (100gr) Shrimp (100gr)		12.00€
26-	Langostinos de Guardamar (100gr) King prawns of Guardamar (100gr)		10.00€
27-	Vieira Rellena Gratinada (Unidad) Farctate Gratinéed Scallop (Unit)	 	4.00€
28-	Zamburiña (Unidad) Zamburiña (Unit)		2.00€
29-	Ostra (Unidad) Oyster (Unit)		4.00€
30-	Tellinas o Coquinas al Vapor Clams or Wedge Shells at the Steam		10.00€

ARROCES Y CALDEROS - RICES AND CALDRONS

31-	Caldero Marinero de gallina Marine Hen's caldrion	 	22.00€
32-	Caldereta de Bogavante Caldereta of Clawed Lobster		25.00€
33-	Caldereta de Rape Caldereta of Monkfish		20.00€
34-	Caldereta de Langosta Caldereta of Lobster		40.00€
35-	Arroz Meloso con Bogavante Mellow Rice with Clawed Lobster		20.00€
36-	Arroz Meloso con Rape, Setas y Gambas Mellow Rice with Monkfish, Mushrooms and Prawns	  	12.00€
37-	Arroz del Señoret Rice of the Señoret	  	12.00€
38-	Arroz con Tropezones Rice with Stumbles		12.00€
39-	Arroz A Banda Rice To Band		10.00€
40-	Arroz de Marisco Shellfish Rice	 	15.00€
41-	Arroz Negro Black Rice	  	10.00€
42-	Arroz con Sepia y Verduras Rice with Cuttlefish and Vegetables		12.00€
43-	Fideuá Marinera Fideuá Marine	 	12.00€
44-	Gazpacho de Mero Jewfish Gazpacho	    	12.00€

PESCADO - FISH

45-	Dentol Dentol		50.00€/Kg
46-	Dorada Gilthead		50.00€/Kg
47-	Lechola Lechola		15.00€
48-	Lubina Bass		50.00€/Kg
49-	Merluza Plancha o Romana Hake Griddle or Romana		15.00€
50-	Mero Plancha Jewfish Griddle		50.00€/Kg
51-	Lenguado Plancha Flounder Griddle		50.00€/Kg
52-	Salmonete de Roca a la Plancha Grilled Striped Red Mullet		12.00€
53-	Rodaballo Turbot		50.00€/Kg
54-	Gallo Pedro Frito o Plancha con Ajos Tiernos Cock-Peter Fried or Griddle with Young Garlics		50.00€/Kg
55-	Gallina Frita con Ajetes o Plancha Hen Fried with Young Garlics or Griddle		50.00€/Kg
56-	Parrillada de Pescado (2 Personas) Grilled food of Fish (2 People)		35.00€
57-	Bacalao Gratinado al Horno Cod Gratinated Baked	   	12.00€

CARNES - MEATS

58-	Solomillo de ternera Plancha Sirloin of Veal Griddle		20.00€
59-	Solomillo Pimienta o Roquefort Sirloin Pepper or Roquefort		22.00€
60-	Solomillo Trinchado con Ajetes Sirloin Carved with Young Garlics		20.00€
61-	Entrecot Plancha Entrecot Grilled		18.00€
62-	Entrecot Pimienta o Roquefort Entrecot to Pepper or Roquefort		20.00€
63-	Bistec de Ternera Plancha Beefsteak of Veal Griddle		10.00€
64-	Escalope de Ternera Wiener schnitzel	 	10.00€
65-	Chuletas de Cordero Lamb chops		15.00€

POSTRES - DESSERTS

66-	Tarta de Chocolate Chocolate cake	 	5.00€
67-	Tarta de Queso Cheese Cake	 	4.50€
68-	Tiramisú Tiramisú	 	5,00€
69-	Pan de Calatrava Pan of Calatrava	  	4,00€
70-	Profiteroles Profiteroles	  	4.50€
71-	Flan de Huevo Egg Custard	 	3.00€
72-	Cremoso de Queso con Miel Creamy of Cheese with Honey		4.50€
73-	Milhojas de Crema con Helado Puff of Cream with Ice Cream		4.50€
74-	Mousse de Queso con Frutas Naturales Cheese Mousse with Natural Fruits	 	5.00€
75-	Piña Natural Natural pineapple		3.50€
76-	Fruta del Tiempo Fresh fruit		2.50€
77-	Leche Frita con Helado Milk Fried with Ice Cream	 	5.50€
78-	Sorbetes de "Limon,Mango,Piña" Sherbets "Lemon, Mango, Pineapple"	 	3.50€
79-	Helados variados Varied Ice Creams	   	3.50€

CARTA DE ALERGENOS - MENU OF ALLERGENS



PESCADO
FISH



CRUSTACEOS
CRUSTACEAN



MOLUSCOS
MOLLUSKS



GLUTEN
GLUTEN



HUEVO
EGG



LACTEOS
LACTIC



FRUTOS SECOS
CON CASCARA
NUTS WITH ITS PEEL



ALTRAMUCES
LUPINES



APIO
CELERY



CACAHUETES
PEANUTS



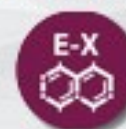
MOSTAZA
MUSTARD



SESAMO
SESAME



SOJA
SOYBEAN



DIOXIDO DE
AZUFRE Y SULFITOS
SULFUR DIOXIDE
AND SULFITES

MENUS ESPECIALES DE LA CASA

SPECIAL MENUS OF THE HOUSE

1º

PARA ABRIR BOCA

Pan con Tomate y All i Oli
Ensalada Especial
Sardina Ahumada sobre Cama de Escalibada

OPENING MOUTH

Panls with Tomate and All i Oli
Special salad
Sardines Smoked on Bed of Escalibada

DEL MAR

Pulpo a la Gallega
Calamares a la Andaluza

OF THE SEA

Octopus to the Galician
Squids to the Andaluza

PLATO PRINCIPAL (a elegir)

Arroz del Señoret
Fideuá Mariner
Gazpacho de Mero

MAIN COURSE (to choose)

Rice of the Señoret
Fideuá Marine
Jewfish Gazpacho

POSTRE

Repostería Variada
Café

DESSERT

Varied pastry
Coffee

Refrescos, agua, cerveza.....
Refreshments, water, beer.....

2 consumiciones por comensal
2 consumptions for dinner

Bodega - Warehouse:

Viña Eguía - Tinto Cosecha - Red wine Harvests
Canto Real - Verdejo Blanco de Rueda - White Rueda's Verdejo
Gran Feudo - Rosado - Rosé

30,00€
por persona
For person

2º

PARA ABRIR BOCA

Pan con Tomate y All i Oli
Ensalada Especial

OPENING MOUTH

Panls with Tomate and All i Oli
Special salad

DEL MAR

Pulpo a la Gallega
Calamar de Potera a la Plancha

OF THE SEA

Octopus to the Galician
Squids of Potera Grilled

PLATO PRINCIPAL

Caldero Mariner de Gallina

MAIN COURSE

Marine Hen's Caldron

POSTRE

Repostería Variada
Café

DESSERT

Varied pastry
Coffee

Refrescos, agua, cerveza.....
Refreshments, water, beer.....

2 consumiciones por comensal
2 consumptions for dinner

Bodega - Warehouse:

Viña Salceda - Tinto Crianza - Red wine Crianza
Canto real - Verdejo Blanco de Rueda - White Rueda's Verdejo
Gran Feudo - Rosado - Rosé

40,00€
por persona
For person

COPAS VARIADAS - VARIED COUPES 3,50€
COPAS ESPECIALES - SPECIAL COUPES 4,50€

CASA RICO

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Desde 1995

