IN ROOM BREAKFAST

Enjoy the CasaBlu breakfast experience in the confort of your room

For those who prefer a slower and more intimate start to the day, our signature breakfast can be served directly in your room, allowing you to enjoy the morning at your own pace while taking in the tranquility of CasaBlu.

How to order

- Contact Zafir Restaurant using the telephone in your room.
- Choose from our curated breakfast selection.
- Orders must be placed before 11:00 on the same day.
- Breakfast will be delivered to your room between 11:00 and 12:30.
- A room service delivery charge of 7,50€ per order applies.

BREAKFAST SELECTION

ANDALUSIAN BREAKFAST

A local breakfast celebrating the flavours of southern Spain.

Start with:
- Fresh pastry basket of the day
- Sopaipas dusted with icing sugar

Then choose one:
- Artisanal mollete from Benaoján with extra virgin olive oil, crushed tomato and Serrano ham
- Artisanal mollete from Benaoján with homemade Iberian pork zurrapa

HEALTHY BREAKFAST

A lighter, fresher way to start the day.

Start with:
- Natural Greek yoghurt with granola and jam or syrup
- Seasonal fresh fruit
- Mixed nuts

Then choose one:
- White or wholemeal toast with your choice of cold cuts
- Smoked salmon and avocado toast

AMERICAN BREAKFAST

A generous breakfast with all the classics.

Start with:
- Fresh pastry basket of the day
- White or wholemeal toast with your choice of cold cuts

Then choose one:
- Eggs your way (fried, scrambled or omelette) and bacon
- Homemade pancakes with syrup and whipped cream

EXTRAS & FAVOURITES

Avocado	2,50 €
Smoked salmon	3,00 €
Smoked salmon & avocado toast	5,50 €
Eggs Benedict	12,00 €
Salmon & avocado bagel	10,00 €
Eggs your way with one topping	4,50 €
Pancakes with syrup and whipped cream	4,50 €
Churros or sopaipas	3,00 €

DRINKS

Coffee, tea, water and/or fresh orange juice

Opening hours
Diario 10:30 am - 12:00 pm

Restaurant
Ext. 203 / +34 952 485 608

ROOM SERVICE MENU ZAFIR

STARTERS & SMALL PLATERS

ANDALUSÍ TRILOGY WITH LEBANESE FLATBREAD — 16,50 €

Three preparations of of mediterranean and mozarabic inspiration: The silkiness of hummus, the smoky depth of babaganoush and the spiced character of muhammara. Served with charcoal-grilled Lebanese flatbread.

CITRUS TABBOULEH WITH DICED STRAWBERRIES, NUTS AND GRATED FRESH CHEESE — 15.50 €

Couscous with an orange, honey, and Sherry vinaigrette, seasonal strawberries and grated fresh feta cheese

ACORN-FED JAMÓN IBERICO D.O. LOS PEDROCHES — 30,00 € / 17,00 € Half

Hand-carved D.O. Los Pedroches jamón ibérico 100g. Served with grated tomato and crisp cristal bread toasts.

CREAMY BEEF CHEEK CROQUETAS WITH TRUFFLE MAYONNAISE AND AGED PICAÑA SHAVINGS — 16,00 € / 9,50 € Half

Croquetas with a creamy heart and crispy exterior, made from slow-cooked beef cheek and crowned with thin shavings of aged picaña for added intensity and depth of flavour

CAESAR SALAD WITH SLOW-COOKED CRISPY CHICKEN THIGH AND PANCETTA IBÉRICA — 16.50 €

Fresh baby leaves, juicy slow-cooked chicken and crispy pancetta Ibérica, finished with a classic Caesar dressing

SELECTION OF ARTISANAL SPANISH CHEESES — 19,00 € / 10,50 € Half

A carefully chosen selectionof award winning artisanal spanish cheeses. Served with fruit compote, rosemary and nuts.

MAIN COURSES

CASABLU SIGNATURE BURGER — 21,00 €

Juicy beef cooked to perfection in a soft brioche bun, layered with homemade bacon marmalade and our signature addictive sauce.Served with crispy hand-cut fries from El Torcal de Antequera, Málaga.

MOLLETE OBRADOR MÁXIMO WITH PASTRAMI, JAPANESE MAYO, CHEDDAR AND GHERKINS — 19,00 €

Traditional mollete from Benaoján, Ronda, Málaga. Lightly toasted and filled with pastrami, sesame japanese mayo, smoked english cheddar and gherkins. Deep, rich and absolutely delicious.

SLOW-COOKED CHICKEN THIGH CLUB SANDWICH IN FLAKY PASTRY BREAD — 22,00 €

Tender slow-cooked chicken in a golden artisanal flaky bread, layered with a creamy house sauce. Served with crispy fries from El Torcal de Antequera, Málaga.

TAGLIATELLE WITH GREEN PESTO, PARMESAN AND CONFIT COD — 17,00 €

Fresh tagliatelle with aromatic mint and pine nut pesto, finished with grated parmesan, confit cherry tomatoes and delicately confit cod.

SIDES

GREEN SALAD — 8,00 €

Fresh lettuce leaves with spring onion, confit cherry tomato and a light dressing.

FRIES — 8,00 €

Hand-cut from El Torcal de Antequera, Málaga.

DESSERTS

HOMEMADE PISTACHIO CHEESECAKE WITH RASPBERRY ICE CREAM — 11,00 €

Smooth and creamy pistachio cheesecake served with artisanal raspberry ice cream.

FRESH SEASONAL FRUIT — 9,00 €

A selection of fresh, ripe fruit, perfect for refreshing your palate.

ARTISANAL ICE CREAMS — 9,00 € / 4,00 €

Varied natural flavors

3 Scoops / 1 Scoop

Allergen information available upon request.
Room service delivery charge: 7.50€ per order.

Opening Hours
Daily 12:30 pm - 21:30 pm

Restaurant
Ext. 203 / +34 952 485 608