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About Casca!

Old World taste meets New World appeal at Casca!. This vibrant restaurant concept brings the traditions of Spain, with its savory flavors and warm hospitality, together with the exotic culture of Latin America--the land of sexy cocktails, music, and epicurean delights.

The idea of Casca! came to creator Don Durante some time ago while tasting many of the dishes the kitchen staff of his various restaurants would cook for themselves. These authentic tastes inspired the "Tapa" style menu of small bites and communal sharing. The idea was nurtured during a brief retirement and after the perfect location was found, Casca! became a reality.

The tastes and flavors that make up the menu begin their journey in Spain and continue into the New World of South America and Mexico. To enhance the dining scene, Don sought out award winning Designer/Architect, Chuck Thompson who has designed over ninety restaurants, including Boulevard, San Francisco, The Red Car, Los Angeles, University Cafe in Palo Alto and the Village Cafe in Santana Row. Casca!'s unique interior, with its elegant, yet casual atmosphere of bold colors, expansive bar, and rustic chandeliers, creates a lively and lingering experience. With ingredients spanning the globe from Spain to South America, Casca!'s menu brings together the bold and seductive flavors of both the Old World and New World in Downtown Mountain View.

Please download for more information on catering and dining at Casca! Restaurant. You may also inquire through the website or by contacting the General Manager at brad@casca!restaurant.com or call us at 650.940.9500.

Dining Area



Center Banquette



Front Area



Center Area



Back area (semi-private)

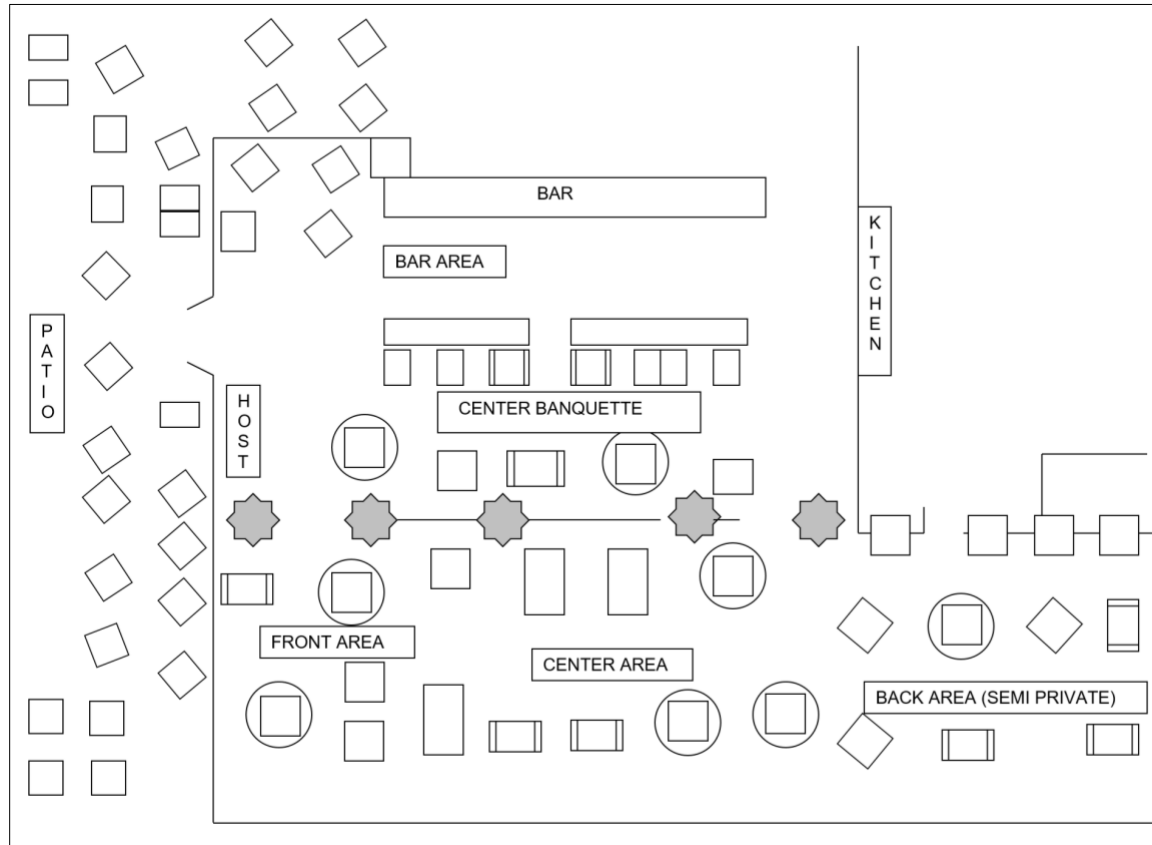


Bar Area



Patio

Floor Plan



*Bar area available for reservations of up to 25 people before 5 pm.

Contact

400 Castro St.,

Mountain View, CA 94041

Main: (650) 940-9500

Email: brad@cascarestaurant.com



Group Dining Menus

Three Course Tapas – \$45 per person

Choice of Two Salads – served family style

- Spanish Caesar Salad: Shaved Manchego cheese with a Creamy Anchovy-Tarragon Dressing.
- Heart of Palm Salad: Marinated heart of palm, sugar snap peas, avocado, arugula, and red onions tossed in a lemon herb vinaigrette *gf*
- Ensalada Mixta: Seasonal mixed greens, with Spanish olive oil and aged sherry vinegar

Individual Choice of Tapa – 1 tapa per guest

- Banana Leaf Chicken: Braised chicken in poblano chile, tomato and onion sauce with rice *gf*
- Cuban Wrap: Grilled marinated Cuban pork tenderloin, rolled in a flour tortilla
- Wild Mushroom Empanadas- With Manchego cheese and truffle oil
- Eggplant Tian: Layered grilled eggplant, piquillo peppers, Manchego cheese, smoked tomato-paprika sauce *gf*
- Seafood Paella Pasta: Fideo noodles with shrimp, Fresh Fish, calamari, Chorizo, and peas. Tossed in a saffron cream sauce, topped with fried capers and Parmesan cheese.
- Beef Cheek Adobo: slow roasted beef cheek in Adobo sauce, baked corn, poblano chili polenta and pickled onions *gf*



Dessert – served family style

- Spanish Flan: Traditional Flan with finely diced marinated orange and vanilla bean caramel
- Helados: House made ice cream or sorbet *gf*
- Authentic Basque Cheesecake: With a dulce de leche sauce.

Three Course “Paella Party” – \$55 per person

Choice of Two Salads – served family style

- Spanish Caesar Salad: Shaved Manchego cheese with a Creamy Anchovy-Tarragon Dressing.
- Heart of Palm Salad: Marinated heart of palm, sugar snap peas, avocado, arugula, and red onions tossed in a lemon herb vinaigrette *gf*
- Ensalada Mixta: Seasonal mixed greens, with Spanish olive oil and aged sherry vinegar

Choice of Three Paellas – served family style, each paella serves 2 to 3 people

- Paella Cascal: Saffron Rice, Chicken, pork, chorizo sausage, shrimp, mussels, clams *gf*
- Vegetable Paella: Seasonal fresh vegetables and saffron rice baked in a vegetable and herb stock and topped with Romesco sauce *gf*
- Paella Marinera: Fresh fish, clams, mussels, shrimp, calamari, scallops, octopus saffron rice *gf*



Dessert – served family style

- Spanish Flan: Traditional Flan with finely diced marinated orange and vanilla bean caramel
- Helados: House made ice cream or sorbet *gf*
- Authentic Basque Cheesecake: With a dulce de leche sauce.

Four Course “Paella and Tapas Party” – \$65 per person

Choice of Two Salads – served family style

- Spanish Caesar Salad: Shaved Manchego cheese with a Creamy Anchovy-Tarragon Dressing
- Heart of Palm Salad: Marinated heart of palm, sugar snap peas, avocado, arugula, and red onions tossed in a lemon herb vinaigrette *gf*
- Ensalada Mixta: Seasonal mixed greens, with Spanish olive oil and aged sherry vinegar

Choice of Four Tapas – served family style

- Peruvian Ceviche: Fresh white fish marinated in lime juice, red onion, ginger, chili arbol *gf*
- Sizzling Shrimp: “Mojo de Ajo” garlic, EVOO, chili arbol, fresh lime *gf*
- Wild Mushroom Empanadas: with Manchego cheese and truffle oil
- Grilled Date Brochette: Stuffed with Cabrales cheese and wrapped in Serrano ham *gf*
- Ahi Tuna Tartar: Fresh diced Ahi tuna tartar, diced pineapple, cashews, spicy sesame-soy vinaigrette, guacamole, daikon sprouts
- Lamb Meatballs: Braised in a saffron tomato sauce, with melted Manchego cheese
- Croquetas de Jamón: Spanish Serrano ham croquetas
- Cuban Wrap: Grilled marinated Cuban pork tenderloin, rolled in a flour tortilla



Choice of Four Entrees – served family style, each entrée serves 2 to 3 people

- Paella Cascal: Saffron Rice, Chicken, pork, chorizo sausage, shrimp, mussels, clams *gf*
- Vegetable Paella: Seasonal fresh vegetables and saffron rice baked in a vegetable and herb stock and topped with Romesco sauce *gf*
- Cuban Roast Pork: mojo marinated pork, black beans, rice, and sweet potato fries *gf*
- Churrasco Steak: Marinated flat iron steak, served with patatas bravas and grilled Shishito peppers *gf*
- Pescado Marbella: Fresh roasted white fish, capers, preserved lemon, saffron white wine butter sauce, fresh herbs, Serrano ham

Dessert – served family style

- Spanish Flan: Traditional Flan with finely diced marinated orange and vanilla bean caramel
- Helados: House made ice cream or sorbet *gf*
- Authentic Basque Cheesecake: With a dulce de leche sauce.



More Details

Cancellation Policy

- A valid credit card is required for parties of 6 or more.
- Parties of 17 or more must choose from one our group dining menus or plan a menu in advance. We encourage this as most of our groups dine family style. Our staff is available for menu planning.
- We will hold your reservation for 15 minutes and request that your entire party be present at that time.
- You may cancel at no charge or change the number of guests up to 24 hours in advance.
- You will be charged a \$100 fee for a cancellation inside 24 hours.
- You will be charged \$35 per person for any no shows in your group.
- All food and beverage will be on one tab and payable with a maximum of 4 payment methods.
- A 20% service charge will be included for all parties of 6 or more.

Beverages

The group dining menus **do not include beverages**, they are charged for as they are consumed. However, we offer the option of pre-ordering the type and number of beverages to be hosted.

Our wine list features a variety of wines from Spain and Latin American countries. If requested, we are happy to suggest wine pairings with the menu items selected. In



addition, our cocktail list includes uniquely crafted drinks with a flair, for a true Latin experience.

Gratuuity and Tax

- Casca! has a policy of a 20% gratuity on parties of 6 or more.
- All menu prices are before a 9% California State Sales Tax.
- Guests checks include a 5% surcharge for the Mountain View mandated living wage and health benefits for our non-tipped employees.

Corkage:

Casca! is happy to serve your personal wines at your event with a corkage fee of \$20 per bottle.

Music

Casca! features live music every Friday and Saturday night from 7:30 – 10:00 pm. You may also inquire if you would like one of our bands to play at your event.

Catering

We offer catering services off-site. Please visit our [CATERING](#) page to find out more.