



Bienvenidos a Casa Vital

Casa Vital opened on August 20 in 2000 by Åge Folkestad, modestly with 5 tables and 11 chairs, and a choice of 5 tapas. Eventually, Casa Vital has expanded, and is now a culture restaurant with capacity to seat 90 people on the terrace, indoor and in the wine cellar.

Many people refer to Casa Vital as a “Casa de Cultura in miniature” because we do exhibitions, events, wine tastings and guided tours in the old town of Altea.

The house, from around 1850, was built over the medieval wall dating from around 1600, which was overthrown in mid 1800s. The restaurant own bodega is dug out by hand, and shows the original wall of 1611, which once surrounded Altea.

Here sleeps Casa Vital’s own wine “Vino Casa Vital”, from Bodega Santa Margarita in Castilla. This artistic project was presented for the first time on 15 of April 2011 and counts on the artist Roald Tellnes in creating labels of five wines: white, rose and three red wines: Roble Casa Vital with five months oak barrel, Barrica Casa Vital with 12 months oak barrel and Golden Oro Casa Vital, Monastrell on 12 months oak barrel.

In Easter 2016 the owner presented two new projects: Azul Mediterráneo, a blue white wine on 100% Chardonnay, with the colors from the skin of the blue grapes, garnacha tintorera and is therefore rich in antioxidants. The color is organic and natural, and we have the same color in blueberries in Norway. Azul Mediterraneo has two variants: Classic and Frizzante.

We also have two wines produced in Rioja from Bodega Antonio Alcaraz: Age Casa Vital crianza 90% tempranillo and 10% mazuelo and Milenium Casa Vital, signature wine 100% tempranillo on three different french oak barrels. Milenium Casa Vital won gold medal in “International Wine Guide 2015”. The wine was produced to commemorate the fifteenth anniversary of the restaurant in 2015. In December 2020 the owner presented his latest Thea wine, a designer wine with a French oak tempranillo, from old vineyards, dedicated to his daughter Thea.

All wines can be enjoyed in the restaurant or to take home as a souvenir. Ask your waiter. All the wines can be ordered on the order selection of Vinmonoplet in Norway since 5 July 2013.










Casa Vital probably has the best terrace in Altea with panoramic views of the Mediterranean Sea, Calpe and the Peñón de Ifach (332 m). The terrace is also a vantage point for the viewer to enjoy of the many village festivals.

Welcome Casa Vital, the restaurant where food, art and culture goes hand in hand.

Best regards Åge Folkestad and all of us at Casa Vital

www.casavital.com • www.vinocasavital.com
📍 casa vital altea • 📷 casavitalaltea

SALADS

Mixed Salad	8,00 €
Altea Salad (cheese & serrano ham) 	11,00 €
Glorieta Salad (ham, cheese, nuts & raisins)  	12,00 €
Norwegian Salad (salmon) 	12,50 €
Love Salad (chicken with chili) 	12,50 €
Campesina Salad (goat cheese & bacon) 	12,50 €
Gourmet Salad (prawns, salmon & serrano ham)  	12,50 €
Arab Salad (humus, nuts & raisins) 	11,00 €



CEREALES
CON GLUTEN



CRUSTACEOS



HUEVOS



PESCADO



CACAHUETES



SOJA



LÁCTEOS



FRUTOS
SECOS



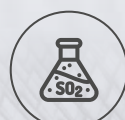
APIO



MOSTAZA



SÉSAMO



SULFITOS












ALTRAMUZ











MOLUSCOS

IVA 10% incluido / VAT 10% included / MOMS 10% inkludert

ENTRADAS AND TAPAS


Serrano Ham	11,50 €
Serrano Ham & Manchego Cheese 	11,50 €
Melon with Serrano Ham	8,50 €
Manchego Cheese 	11,50 €
Smoked Salmon 	12,50 €
Veal Carpaccio 	14,50 €
Tuna Carpaccio  	14,50 €
Dates with Bacon	7,00 €
Shrimps with garlic 	12,50 €
Grilled Cuttlefish 	13,50 €
Aspargus with Garlic	9,50 €
Salmon ceviche 	16,50 €
Salmon, avocado, mango, lime, coriander and red onion	

FISH


Norwegian salted dry Cod in Tomato  	22,50 €
Norwegian Cod with Vegetables  	21,50 €
Norwegian Salmon  	21,50 €
Seabream  	19,50 €

All our fish are fresh from Spain and Norway

MEAT

Chicken Breast with garlic	13,50 €
Lamb Chops	19,90 €
Pork Steak	19,90 €
Beef Tenderloin	25,50 €
Pepper or roquefort sauces 	2,00 €













PASTAS

Lasagna with Meat  	12,50 €
Espagueti bolognese  	12,50 €
Spaghetti with Smoked Salmon   	13,50 €








VEGETARIAN

Fajita with Spinach  	12,50 €
Spaghetti Roquefort  	11,50 €
Lasagna with Spinach   	12,50 €

POSTRES

Apple Pie   	6,50 €
Apple Pie (with ice cream)   	7,50 €
Cheese cake with Blueberry  	7,50 €
Tiramisu  	7,50 €
Ice cream cup (2 balls - Vanilla) 	6,00 €
Foundant of gluten-free chocolate with ice cream 	8,50 €

MENU FOR CHILDREN

Chicken nuggets with chips 	9,50 €
Beef burger, potatoes, cheese and bacon 	10,50 €
Chicken wings with potatoes 	9,50 €
French fries 	4,50 €
Chicken fajita with tomato sauce and chips 	12,50 €
Nachos with meat, cheese and tomato sauce  	12,50 €

RED WINE

	Cup	Bottle
Roble Casa Vital Cabernet Sauvignon y Petit Verdot 5 meses de barrica IGP Tierra Castilla	2,75 €	13,75 €
Barrica Casa Vital Syrah, Cabernet Sauvignon, Petit Verdot, Garnacha IGP Tierra Castilla Barrica 12 meses	4,90 €	24,50 €
Senderillo Roble 5 meses Tempranillo D.O Ribera del Duero	3,20 €	15,95 €
Enrique Mendoza Cabernet Sauvignon y Petit Verdot - D.O Alicante Crianza 12 meses		24,75 €
Catarina Monastrell - D.O Alicante 12 meses barrica		22,50 €
Pasión de Bobal, vino ecológico y vegano D.O Utiel-Requena, 6 meses en barrica		22,50 €
Los Frailes Monastrell y garnacha tintorera -D.O Valencia 5 meses de barrica		18,50 €
Antonio Alcaraz Tempranillo -D.O.C Rioja 12 meses		26,90 €
Age Casa Vital Bodega Antonio Alcaraz Tempranillo y Mazuelo -D.O.C Rioja 12 meses		22,50 €
Milenium Casa Vital Bodega Antonio Alcaraz D.O.C Rioja Signature wine 16 meses de barrica		39,50 €
Thea Bodega Antonio Alcaraz D.O.C Rioja Signature wine 16 meses de barrica		39,50 €

IVA 10% incluido / VAT 10% included / MOMS 10% inkludert

WHITE WINE

	Cup	Bottle
Casa Vital Chardonnay - semi seco - IGP Tierra Castilla	2,75 €	13,75 €
Musgo-Pampano Verdejo - semi seco - Rueda	3,30 €	15,75 €
Marina Alta Moscatel - dulce/sweet - D.O Alicante		15,50 €
Esencia Divina Albariño Seco/dry - Rias Baixas		18,75 €
Equilibrio Sauvignon Blanc Seco, vino ecológico - D.O Jumilla		15,00 €
Pájaro Loco Godello - Seco - D.O Monterrei		18,50 €

ROSE WINE

	Cup	Bottle
Casa Vital Rosado Garnacha y Syrah - seco/dry - IGP Tierra Castilla	2,75 €	13,75 €
Pasión de Bobal, vino ecológico y vegano D.O Utiel-Requena		16,50 €
Locura Moscatel - semi seco/ half dry - D.O Alicante		15,50 €

BLUE WINE

	Cup	Bottle
Azul Mediterraneo Classic Chardonnay y Moscatel - IGP Tierra Castilla	3,50 €	17,50 €
Azul Mediterraneo Frizzante Verdejo - IGP Tierra Castilla	3,50 €	17,50 €

CAVA

Marques de la Concordia Brut	19,50 €
Mini Cava	6,50 €
Cava Pasión Ecológico/Vegano D.O Valencia	21,00 €
Moet Chandon Brut Nature	65,00 €

COCKTAILS

Margarita (Tequila,Cointreau,zumo de limón)	8,00 €
Tequila Sunrise (Tequila, zumo de naranja y granadina)	8,00 €
Mojito (Ron, lima,azúcar y hierbabuena)	8,00 €
Aperol spritz (Aperol, cava y Sprite)	8,00 €
Agua de Valencia (Ginebra, Cava y zumo de naranja)	9,50 €
Sangría Copa/Glas.....	3,50 €
Sangría de Cava Copa /Glass.....	4,50 €
Sangría Jarra/ Jarr 1L	13,50 €
Sangría de Cava Jarra/ Jar 1L	17,50 €

BEERS

Caña.....	2,75 €
Tanque.....	4,20 €
Althaia cerveza artesana de Altea.....	3,30 €
Cerveza sin gluten Ambar	3,30 €
Cerveza Aguila	3,30 €
Cerveza sin alcohol	2,75 €

SOFT DRINKS

Coca cola, Cola zero, Fanta, Sprite, Nestea, Aquarius	2,30 €
Juice, orange,peach,pineapple and apple	2,30 €
Water 0,50/1L..... 2,20 €	4,10 €
Fresh Orange juice	3,30 €

COFFEE

Black coffee.....	1,75 €
Solo.....	1,75 €
Cortado	1,80 €
Coffe Latte	2,45 €
Bombón	2,45 €
Carajillo	2,50 €
Capuccino	2,65 €
Irish Coffe	6,20 €