

CASA MONO

• Nº 37 •
TUTOR

KITCHEN - DRINKS & FRIENDS

MADRID

COLD STARTERS

- TRADITIONAL SALMOREJO 12
with garnish
- CREAMY SALAD 14
with tempura shrimp
- SNOW PEA SALAD 13
with pomegranate and mint
- IBERIAN CATEGORY TOMATO SALAD 14
with belly
- BURRATA 15
with purple aubergine caponata
- ROASTED AVOCADO 15
with tuna tartar
- VEAL HUMMUS 12
cooked in a tagine with pomegranate
- JAMÓN DE BELLOTA (acorn-fed cured ham) 100% Iberian 27
D.O. Juan Pedro Domecq

HOT STARTERS

- GRILLED OCTOPUS 24
with baby potatoes and brava-valentina sauce
- GYOZAS WITH SEAWEED WAKAME SALAD 12
and aji pepper rocoto mayonnaise
- VEGETABLES TEMPURA 12
with soya and honey sauce
- ARTICHOKE FLOWERS 15
with cecina (cured beef ham) and parmesan cheese
- GRILLED AUBERGINE 14
with cheese, sobrasada and honey
- CASA MONO CROQUETTES 13
"Iberian cured ham"
- HUEVOS ROTOS 13
fried eggs over potatoes and jamón de bellota (acorn-fed cured ham)
- FREE-RANGE CHICKEN STRIPS 12
with sweet chili sauce
- GRILLED MINI VEGETABLES 17,50
baby carrots, baby beetroot, baby courgettes, wild asparagus, baby corn, cherry tomatoes and roasted Italian peppers

MEATS

- CASA MONO HAMBURGER 18
with cream cheddar cheese and creole guacamole
- INDIAN CHICKEN 18
curry, basmati rice and pistachios
- STEAK TARTAR 20
traditional at the moment
- ROAST PORCHETTA WITH HONEY 18
and mustard sauce
- CANNELLONI WITH BULL'S TAIL 20
baked au gratin
- ROASTED BONED PIG AT LOW TEMPERATURE 26
crispy and boneless with potatoes
- GALICIAN COW SIRLOIN 26
classic, with potatoes and Padrón peppers
- GRILLED VEAL HIGHTENDERLOIN FOR MEAT LOVERS 25
with sidedish · precio por persona · mínimo 2 personas

FISHES

- GRILLED SQUIDS 22
with mango sauce and pink tomato
- RED PRAWN RAVIOLI 18
with citrus emulsion
- SHANGHAI KU BAK 22
sauteed squids with prawns and crispy rice
- MEDITERRANEAN ESTUARY SEA BASS 19.50
andalusian style
- TURBOT LOIN 28
with vegetables
- BAKED MONKFISH 20
bilbaína style - price per person - minimum 2 persons

DESSERTS

- BROWNIE WITH ICE CREAM 8
and hot chocolate
- TIRAMISU "DE LA MAMMA" 8
homemade every day
- CHEESE CAKE 8
with berries
- DULCE DE LECHE CAKE 8
with cracker
- FINE APPLE PIE 8
with artisanal ice-cream vainilla
- ICE CREAMS 8
vanilla · chocolate · strawberry · mango · hazelnut

ASK FOR OUR KIDS MENU

TAX INCLUDED / TABLE SERVICE 2€

WE HAVE PRODUCTS FOR CELIACS

 CASAMONOMADRID
 CASAMONOMADRID
WWW.CASAMONOMADRID.COM

"The fishes served, raw or undercooked, comply with the European food safety regulations on Royal Decree 1420/2006."

CASA MONO

• Nº 37 •
TUTOR

KITCHEN - DRINKS & FRIENDS

MADRID

RED WINES

D.O. RIOJA

MARQUÉS DE MURRIETA Reserva (Marqués de Murrieta Wineries) 39
Tempranillo 86% con pequeños porcentajes de Garnacha, Mazuelo y Graciano

MARTINEZ LA CUESTA HINIA, Reserva (Martinez la Cuesta Wineries) 32
Tempranillo 85% Graciano 10% Mazuelo 5%

LUIS CAÑAS, Crianza (Luis Cañas Wineries) 28
Tempranillo 100%

7 METROS, Crianza (LAN Wineries) 24
Tempranillo 100%

LAN A MANO, Crianza (LAN Wineries) 46
88% Tempranillo, 12% Graciano

MUGA CRIANZA (Muga Wineries) 33
Tempranillo 75% Garnacha 20% Mazuelo 5%, Graciano 5%

LAN Reserva (LAN Wineries) 26
80% Tempranillo, 10% Garnacha tinta, 10% Mazuelo

D.O. RIBERA DEL DUERO

DEHESA DE LOS CANÓNICOS CRIANZA (Dehesa de los canónigos Winery) 35
Tinto fino 88% cabernet Sauvignon 12%

CELESTE, Crianza (Familia Torres Wineries) 29
Tempranillo 100%

MARQUÉS DE BURGOS, Crianza (LAN Wineries) 25
Tempranillo 100%

EMILIO MORO (Emilio Moro Wineries) 33
Tinto Fino 100%

PAGO DE CARRAOVEJAS (Pago de Carraovejas Winery) 51
Tempranillo 100%

PESQUERA, Crianza (Pesquera Winery) 33
Tinto Fino (93%), Cabernet Sauvignon (4%) y Merlot (3%).

D.O. PRIORAT

CAMINS DEL PRIORAT (Álvaro Palacios Wineries) 31
Garnacha 50%, Samsó 15%, Cabernet Sauvignon 20%, Syrah 10%, Merlot 5%

D.O. BIERZO

PÉTALOS DEL BIERZO (Descendientes de J. Palacios Wineries) 29
Mencia 100%

D.O. JUMILLA

JUAN GIL 12 MESES (Juan Gil Wineries) 25
Monastrell 100%

D.O. MADRID

LAS LETRAS, Crianza (Grupo Delgado Wineries) 23
Monastrell 100%

VINO DE LA TIERRA DE EXTREMADURA

HABLA DEL SILENCIO (Habla Wineries) 25
Tempranillo 20%, Cabernet Sauvignon 30%, y Syrah 50%

WHITE WINES

D.O. RUEDA

MARQUÉS DE RISCAL (Herederos de Marqués de Riscal Wineries) 23
Verdejo 100%

PERRO VERDE (Ángel Lorenzo Cachazo Wineries) 23
Verdejo 100%

CELESTE (Familia Torres Winery) 20
Verdejo 100%

D.O. RÍAS BAIXAS

PACO & LOLA (Paco & Lola Wineries) 27
Albariño 100%

SANTIAGO RUIZ (Santiago Ruíz Wineries) 27
Albariño 82%, Caiño blanco 6,5% y Loureiro 8% Godello 1,5% Treixadura 2%

TERRAS GAUDAS (Terras Gaudas Wineries) 25
Albariño 70%, Caiño 18% y Loureiro 12%

D.O. VALDEORRAS

PACO & LOLA GODELLO (Paco & Lola Wineries) 26
Godello 100%

D.O. SOMONTANO

BESTUE CHARDONNAY (Otto Bestue Wineries) 25
Chardonnay 100%

BESTUE MARINA GEWURZTRAMINER (Otto Bestue Wineries) 24
Gewurztraminer 100%

ROSE WINES

D.O. NAVARRA

OCHOA ROSADO DE LÁGRIMA (Ochoa Wineries) 20
Sauvignon 30%, Merlot 20%, Cabernet 25% y Garnacha 25%

SPARKLING WINES

D.O. CAVA

RIMARTS 18 (Rimarts Wineries) Bottle 30 / Glass 8

A.O.C. CHAMPAGNE

MUMM CORDON ROUGE (Maison Mumm) 55

MOËT CHANDON BRUT IMPERIAL (Môet Chandon) 65

VEUVE CLICQUOT YELLOW LABEL (Veuve Clicquot Ponsardin) 65

SWEET WINE

JEREZ-SHERRY-MANZANILLA-MONTILLA MORILES

PEDRO XIMÉNEZ (Sánchez Romate Winery) Bottle 19 / Glass 5
Pedro Ximénez 100%

TAX INCLUDED

 CASAMONOMADRID
 CASAMONOMADRID
WWW.CASAMONOMADRID.COM