

CASA MONO

• N°37 •
TUTOR

KITCHEN - DRINKS & FRIENDS

← MADRID →

COLD STARTERS

CASA MONO SALMOREJO 10
with shavings of Iberian cured ham and egg

CREAMY POTATOE AND TUNA SALAD 10
with prawns and mayonnaise sauce

IBERIAN TOMATOE SALAD WITH TUNA BELLY 10
and AVOE of picual olive

SMOKED SARDINES WITH GREEN SAUCE FOAM 15
on aromatic bread

HANDMADE BURRATA WITH LAMB'S LETTUCE AND CHERRY 15
with black truffle oil

SCALLOPS WITH AVOCADO 14
and tangerine vinaigrette with lime

SALMON TARTAR 15
with avocado

LIBANESE HUMMUS 10
with spicy meat and pomegranate

JAMÓN DE BELLOTA (acorn-fed cured ham) 100% Iberian 25
(Juan Pedro Domecq) with wood fired-bread and tomatoe

HOT STARTERS

GRILLED OCTOPUS 20
with mashed potatoes

AUBERGINE PARMIGIANA 9
gratin with parmesan cheese

CUTTLEFISH RISOTTO IN GENOVESE STYLE 15
with basil pesto

GYOZAS WITH SEAWEED WAKAME SALAD 10
and aji pepper rocoto mayonnaise

CANDIED ARTICHOKES 15
with cecina (cured beef ham) and parmesan cheese

VEGETABLES TEMPURA 11
with soya and honey sauce

LAMB TAJIN 15
with yogurt and mint sauce

MONO CROQUETTES 11
with Iberian cured ham

GRILLED SCALLOPS 18
with garlic

FREE-RANGE CHICKEN STRIPS 11
with sweet chili sauce

HUEVOS ROTOS 10
fried eggs over potatoes and jamón de bellota (acorn-fed cured ham)

GRILLED SEASON VEGETABLES 12

MEATS

CASA MONO HAMBURGER 16
with cream cheddar cheese and creole guacamole

INDIAN CHICKEN 17
with basmati rice and pistachios

STEAK TARTAR CUT BY KNIFE 20
with mustard sauce and fine herbs

LOW-TEMPERATURE IBERIAN SECRET 18
with mushrooms and cantonese sauce

BONED SUCKING PIG 23
cooked at low temperature and roasted in oven

GALICIAN COW SIRLOIN 23
with potatoes and Padrón peppers

GRILLED VEAL HIGHTENDERLOIN 22
with sidedish · price per person · minimun 2 people

FISHES

GRILLED BABY SQUID 19
with mango sauce and pink tomato

RED PRAWN RAVIOLI 16
with citrus emulsion

SHANGHAI KU BAK 19
sauteed squids with prawns and crispy rice

TUNA TATAKI 20
with tropical and japanese nuances

SKREI COD CONFIT 20
with infused tomatoes

WILD SEA BASS LOIN 22
with pochkmai sauce

DESSERTS

BROWNIE WITH ICE CREAM 7
and hot chocolate sauce

TIRAMISU "DE LA MAMMA" 7
with savoiardi sponge cake

CHEESE CAKE 7
with berries

DULCE DE LECHE CAKE 7
with cracker

FINE APPLE PIE 7
with artisanal ice-cream vanilla

ICE CREAMS 7
vanilla · chocolate · strawberry · mango · hazelnut



RED WINES

D.O. RIOJA

MARQUÉS DE MURRIETA, Reserva ((Marqués de Murrieta Wineries) 33

LAS PISADAS, Crianza (Familia Torres Wineries) 23

LUIS CAÑAS, Crianza (Luis Cañas Wineries) 25

MARTÍNEZ LACUESTA, Crianza (Martínez Lacuesta Wineries) 20

7 METROS, Crianza (LAN Wineries) 23

LAN A MANO, Crianza (LAN Wineries) 46

D.O. RIBERA DEL DUERO

VALDUERO UNA CEPA (Valduero Wineries) 40

CELESTE, Crianza (Familia Torres Wineries) 27

PAGO DE CAPELLANES (Pago de Capellanes Wineries) 25

EMILIO MORO (Emilio Moro Wineries) 31

PAGO DE CARRAOVEJAS (Pago de Carraovejas Wineries) 48

PESQUERA Crianza (Pesquera Wineries) 33

D.O. PRIORAT

CAMINS DEL PRIORAT (Álvaro Palacios Wineries) 27

D.O. BIERZO

PÉTALOS DEL BIERZO (Descendientes de J. Palacios Wineries) 27

D.O. JUMILLA

JUAN GIL 12 MESES (Juan Gil Wineries) 24

D.O. MADRID

EL HOMBRE BALA (Comando G. Uvas Felices Wineries) 25

VINO DE LA TIERRA DE EXTREMADURA

HABLA DEL SILENCIO (Habla Wineries) 22

WHITE WINES

D.O. RUEDA

MARQUÉS DE RISCAL (Herederos de Marqués de Riscal W.) 20

PERRO VERDE (Ángel Lorenzo Cachazo Wineries) 22

CELESTE (Familia Torres Wineries) 18

D.O. RÍAS BAIXAS

PACO & LOLA (Paco & Lola Wineries) 24

TERRAS GAUDAS (Terras Gaudas Wineries) 25

D.O. SOMONTANO

VIÑAS DEL VERO RIESLING (Viñas del Vero Wineries) 19

ROSADOS

D.O. NAVARRA

CHIVITE GRAN FEUDO (J. Chivite Family Estate Wineries) 18

ESPUMOSOS

D.O. CAVA

RIMARTS 18 (Rimarts Wineries) Bottle 25 / Glass 8

JUVÉ & CAMPS RESERVA DE LA FAMILIA (Juvé & Camps) 30

A.O.C. CHAMPAGNE

MUMM CORDON ROUGE (Maison Mumm) 50

MUMM CORDON (Maison Mumm) 65

MOËT CHANDON BRUT IMPERIAL (Möet Chandon) 65

VEUVE CLICQUOT YELLOW LABEL (Veuve Clicquot Ponsardin) 65

DULCE

JEREZ-SHERRY-MANZANILLA-MONTILLA MORILES

PEDRO XIMÉNEZ (Sánchez Romate Winerie) Bottle 19 / Glass 5