

# CASA MONO

• Nº 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 12  
and AOVE of picual olive

HANDMADE BURRATA 15  
with cherry tomato, basil and black truffle oil

SALMON TARTAR 16  
with avocado

LIBANESE HUMMUS 10  
with spicy meat and pomegranate

JAMÓN DE BELLOTA (acorn-fed cured ham) 100% Iberian 27  
(Juan Pedro Domecq) with wood fired-bread and tomatoe

## HOT STARTERS

GRILLED OCTOPUS 22  
with mashed potatoes

AUBERGINE PARMIGIANA 11  
gratin with parmesan cheese

KATAIFI PRAWN 14  
with guacamole and red curry

GYOZAS WITH SEAWEED WAKAME SALAD 10  
and aji pepper rocoto mayonnaise

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

VEGETABLES TEMPURA 11  
with soya and honey sauce

MONO CROQUETTES 11  
of Iberian cured ham

HUEVOS ROTOS 12  
fried eggs over potatoes and jamón de bellota (acorn-fed cured ham)

FREE-RANGE CHICKEN STRIPS 11  
with sweet chili sauce

GRILLED SEASON VEGETABLES 12  
courgette, aubergine, wild asparagus

## MEATS

CASA MONO HAMBURGER 18  
with cream cheddar cheese and creole guacamole

INDIAN CHICKEN 18  
curry, basmati rice and pistachios

LAMB SHANK 22  
with potato parmentier

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

CANNELLONI WITH BULL'S TAIL 18  
baked au gratin

LOW-TEMPERATURE IBERIAN SECRET 18  
with mushrooms and cantonese sauce

BEEF CHEEKS 21  
slow-cooked over sweet potato puree

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

GALICIAN COW SIRLOIN 24  
classic, with potatoes and Padrón peppers

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

## FISHES

GRILLED SQUIDS 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

SEAFOOD LINGUINI 18  
with clams and prawn

TUNA TATAKI 20  
with tropical and japanese nuances

HAKE MADRILEÑA STYLE 22  
updated classic with baby potatoes

WILD SEA BASS LOIN 22  
with pochkmai sauce

## DESSERTS

BROWNIE WITH ICE CREAM 7  
and hot chocolate

DULCE DE LECHE CAKE 7  
with cracker

TIRAMISU "DE LA MAMMA" 7  
with savoiardi sponge cake

FINE APPLE PIE 7  
with artisanal ice-cream vanilla

CHEESE CAKE 7  
with berries

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

TAX INCLUDED / BREAD SERVICE: 2€

ASK FOR OUR KIDS MENU  
WE HAVE PRODUCTS FOR CELIACS

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

**RED WINES**

**D.O. RIOJA**

MARQUÉS DE MURRIETA, Reserva (Marqués de Murrieta Wineries) 33  
 Tempranillo 86% con pequeños porcentajes de Garnacha, Mazuelo y Graciano

LAS PISADAS, Crianza (Familia Torres Wineries) 23  
 Tempranillo 100%

LUIS CAÑAS, Crianza (Luis Cañas Wineries) 25  
 Tempranillo 100%

MARTÍNEZ LACUESTA, Crianza (Martínez Lacuesta Wineries) 20  
 Tempranillo, Graciano y Mazuelo

7 METROS, Crianza (LAN Wineries) 23  
 Tempranillo 100%

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

**D.O. RIBERA DEL DUERO**

VALDUERO UNA CEPA (Valduero Wineries) 40  
 Tinto Fino 100%

CELESTE, Crianza (Familia Torres Wineries) 27  
 Tempranillo 100%

PAGO DE CAPELLANES (Pago de Capellanes Wineries) 25  
 Tempranillo 100%

EMILIO MORO (Emilio Moro Wineries) 31  
 Tinto Fino 100%

PAGO DE CARRAOVEJAS (Pago de Carraovejas Wineries) 48  
 Tempranillo 100%

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

**D.O. PRIORAT**

CAMINS DEL PRIORAT (Álvaro Palacios Wineries) 27  
 Garnacha 50%, Samsó 15%, Cabernet Sauvignon 20%, Syrah 10%, Merlot 5%

**D.O. BIERZO**

PÉTALOS DEL BIERZO (Descendientes de J. Palacios Wineries) 27  
 Mencía 100%

**D.O. JUMILLA**

JJUAN GIL 12 MESES (Juan Gil Wineries) 24  
 Monastrell 100%

**D.O. MADRID**

EL HOMBRE BALA (Comando G. Uvas Felices Wineries) 25  
 Garnacha 100%

**VINO DE LA TIERRA DE EXTREMADURA**

HABLA DEL SILENCIO (Habla Wineries) 22  
 Tempranillo 20%, Cabernet Sauvignon 30%, y Syrah 50%

**WHITE WINES**

**D.O. RUEDA**

MARQUÉS DE RISCAL (Herederos de Marqués de Riscal Wineries) 20  
 Verdejo 100%

PERRO VERDE (Ángel Lorenzo Cachazo Wineries) 22  
 Verdejo 100%

CELESTE (Familia Torres Wineries) 18  
 Verdejo 100%

**D.O. RÍAS BAIXAS**

PACO & LOLA (Paco & Lola Wineries) 24  
 Albariño 100%

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

**D.O. VALDEORRAS**

PACO & LOLA GODELLO (Paco & Lola Wineries) 25  
 Godello 100%

**D.O. SOMONTANO**

VIÑAS DEL VERO GEWÜRZTRAMINER (Viñas del Vero Wineries) 21  
 Gewürztraminer 100%

**ROSE WINES**

**D.O. NAVARRA**

CHIVITE GRAN FEUDO (J. Chivite Family Estate Wineries) 18  
 Tempranillo 75% y Garnacha 25%

**SPARKLING WINES**

**D.O. CAVA**

RIMARTS 18 (Rimarts Wineries) Bottle 25 / Glass 8

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

**SWEET WINE**

**JEREZ-SHERRY-MANZANILLA-MONTILLA MORILES**

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

