

CASA MONO

• Nº 37 •
TUTOR

KITCHEN - DRINKS & FRIENDS

← MADRID →

COLD STARTERS

CREAMY POTATOE AND TUNA SALAD 11
with prawns and mayonnaise sauce

IBERIAN TOMATOE SALAD WITH TUNA BELLY 13
and AOVE of picual olive

GOAT CHEESE SALAD 13
with red fruits and crispy onion

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

SALMON TARTAR 16
with avocado

ROASTED AVOCADO 15
with marinated tuna tartar

LIBANESE HUMMUS 11
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 12
gratin with parmesan cheese

GYOZAS WITH SEAWEED WAKAME SALAD 11
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 12
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 TAJINE 22
traditional, with couscous and baby vegetables

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 20
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 · minimum 2 people

FISHES

GRILLED SQUIDS 20
with mango sauce and pink tomato

RED PRAWN RAVIOLI 18
with citrus emulsion

SHANGHAI KU BAK 20
sauteed squids with prawns and crispy rice

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

BAKED MONKFISH 20
bilbaína style - price per person - minimum 2 persons

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 / TABLE 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) 35
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) 27
Tempranillo 100%

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) 43
Tinto Fino 100%

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

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

MARQUÉS DE BURGOS, Crianza (LAN 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) 29
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

JJUAN GIL 12 MESES (Juan Gil Wineries) 24
Monastrell 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) 22
Verdejo 100%

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

CELESTE (Familia Torres Wineries) 19
Verdejo 100%

D.O. RÍAS BAIXAS

PACO & LOLA (Paco & Lola Wineries) 25
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) Botle 30 / Glass 8
JUVÉ & CAMPS RESERVA DE LA FAMILIA (Juvé & Camps Wineries) 30

A.O.C. CHAMPAGNE

MUMM CORDON ROUGE (Maison Mumm) 55
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) Botle 19 / Glass 5
Pedro Ximénez 100%