

# 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 9  
with prawns and mayonnaise sauce

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

SMOKED SARDINES WITH GREEN SAUCE FOAM 14  
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 9  
with spicy meat and pomegranate

FOIE BONBONS 14  
with fig jam and crusty bread

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 9  
and aji pepper rocoto mayonnaise

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

VEGETABLES TEMPURA 9  
with soya and honey sauce

LAMB TAJIN 15  
with yogurt and mint sauce

MONO CROQUETTES 9  
with Iberian cured ham

GRILLED SCALLOPS 18  
with garlic

FREE-RANGE CHICKEN STRIPS 9  
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 16  
with basmati rice and pistachios

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

PRESA IBÉRICA DE BELLOTA (acorn-fed cured iberian pork) 18  
with mushrooms and cantonese sauce

BONED SUCKING PIG 22  
cooked at low temperature and roasted in oven

GALICIAN COW SIRLOIN 23  
with potatoes and Padrón peppers

GRILLED VEAL HIGHTENDERLOIN 20  
with sidedish · price per person · minimun 2 people

## FISHES

GRILLED SQUIDS 18  
with mango sauce and pink tomato

RED PRAWN RAVIOLI 16  
with citrus emulsion

SHANGHAI KU BAK 18  
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 6  
and hot chocolate sauce

TIRAMISU "DE LA MAMMA" 6  
with savoiardi sponge cake

CHEESE CAKE 6  
with berries

DULCE DE LECHE CAKE 6  
with cracker

FINE APPLE PIE 6  
with artisanal ice-cream vanilla

ICE CREAMS 6  
vanilla · chocolate · strawberry · mango · hazelnut

TAX INCLUDED / BREAD SERVICE: 1,50

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) 30  
 Tempranillo 86% con pequeños porcentajes de Garnacha, Mazuelo y Graciano

LAS PISADAS, Crianza (Familia Torres Wineries) 22  
 Tempranillo 100%

LUIS CAÑAS, Crianza (Luis Cañas Wineries) 23  
 Tempranillo 100%

MARTÍNEZ LACUESTA, Crianza (Martínez Lacuesta Wineries) 18  
 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) 29  
 Tinto Fino 100%

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

PESQUERA Crianza (Pesquera Wineries) 30  
 Tinto Fino (93%), Cabernet Sauvignon (4%) y Merlot (3%).

**D.O. PRIORAT**

CAMINS DEL PRIORAT (Álvaro Palacios Wineries) 25  
 Garnacha 50%, Samsó 15%, Cabernet Sauvignon 20%, Syrah 10%, Merlot 5%

**D.O. BIERZO**

PÉTALOS DEL BIERZO (Descendientes de J. Palacios Wineries) 25  
 Mencía 100%

**D.O. JUMILLA**

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

**D.O. MADRID**

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

LA CHELO, Crianza ( Vinos Divertidos Wineries) 23  
 Garnacha 100%

**VINO DE LA TIERRA DE EXTREMADURA**

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

**WHITE WINES**

**D.O. RUEDA**

MARQUÉS DE RISCAL (Herederos de Marqués de Riscal Wineries) 18  
 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) 22  
 Albariño 100%

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

**D.O. SOMONTANO**

VIÑAS DEL VERO RIESLING (Viñas del Vero Wineries) 19  
 Gewürztraminer 100%

**ROSE WINES**

**D.O. NAVARRA**

CHIVITE GRAN FEUDO (J. Chivite Family Estate Wineries) 16  
 Tempranillo 75% y Garnacha 25%

**SPARKLING WINES**

**D.O. CAVA**

RIMARTS 18 (Rimarts Wineries) Botle 20 / Glass 6

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

**A.O.C. CHAMPAGNE**

MUMM CORDON ROUGE (Maison Mumm) Botle 50 / Glass 10

MUMM CORDON (Maison Mumm) Botle 65 / Glass 12

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%

