

THE MENU CASA MONO 2022

COLD STARTERS

CREAMY RUSSIAN SALAD	9
with prawn	
IBERIAN TOMATO SALAD WITH TUNA BELLY	10
and AVOE picual oil	
SMOKED SARDINES WITH GREEN SAUCE FOAM	14
on aromatic bread	
HANDMADE BURRATA WITH LAMB'S LETTUCE AND CHERRY	15
with black truffle oil	
CALLOPS 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 tomato	

HOT STARTERS

GRILLED OCTOPUS	20
with mashed potatoes	
AUBERGINE PARMIGIANA	9
gratin with parmesan cheese	
CUTTLEFISHES RISOTTO GENOVESE STILE	15
with basil pesto	
GYOZAS WITH SEAWEED WAKAME SALAD	9
and aji pepper rocoto mayonnaise	

CONFIT ARTICHOKE FLOWER	15
with cecina (cured beef ham) and parmesan cheese	
VEGETABLES TEMPURA	9
with soya and honey sauce	
LAMP TAJIN	15
with yogurt and mint sauce	
MONO CROQUETTES	9
with Iberian cured ham	
SQUID CLOUDS	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)	
GRILL 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 Padron peppers	

GRILLED VEAL HIGH TENDERLOIN 20
with sidedish · price per person · minimum 2 people

FISHES

GRILLED SQUIDS 18
with mango sauce and pink tomato

RED PRAWN RAVIOLI 16
with citric emulsion

KU BAK SHANGHAI 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 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 · chocolat · strawberry · mango · hazelnut