

## COLD STARTERS

<b>SALMOREJO</b>	9
with Iberian cured ham and egg	
<b>CREAMY RUSSIAN SALAD</b>	9
with prawn	
<b>IBERIAN TOMATO SALAD WITH TUNA BELLY</b>	10
and AVOE picual oil	
<b>SMOKED SARDINES WITH GREEN SAUCE FOAM</b>	14
on aromatic bread	
<b>HANDMADE BURRATA WITH LAMB'S LETTUCE AND CHERRY</b>	15
with truffle oil	
<b>CALLOPS WITH AVOCADO</b>	14
and tangerine vinaigrette with lime	
<b>SALMON TARTAR</b>	15
with avocado	
<b>LIBANESE HUMMUS</b>	9
with spicy meat and pomegranate	
<b>FOIE BONBONS</b>	14
with fig jam and crusty bread	
<b>JAMÓN DE BELLOTA (acorn-fed cured ham) 100% IBERIAN</b>	25
(Juan Pedro Domecq) with wood fired-bread and tomato	

## HOT STARTERS

<b>GRILLED OCTOPUS</b>	18
with mashed potatoes	
<b>AUBERGINE PARMIGIANA</b>	9
gratin with parmesan cheese	
<b>CUTTLEFISHES RISOTTO GENOVESE STILE</b>	15
with basil pesto	
<b>GYOZAS WITH SEAWEED WAKAME SALAD</b>	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** 16

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

with romesco

## 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 LOIN RED SNAPPER** 19  
with pochkmai souce

**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

**CONFIT MONKFISH WITH AUBERGINE TARTAR** 18  
pine nuts and red pepper juice

## 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