

CASA LOBO

TAPAS

"Patatas bravas", spicy, crispy and tender thick cut fries	8€
Iberico ham with cracling bread toasts and tomato dip	25€
Creamy iberico ham croquettes	8€
Crispy chicken wing lolly pops with "pepitoria" dipping sauce	10€
"Pavía soldiers", saffron battered cod fritters	12€
Coal roasted octopus with spring garlic and "romesco" sauce	14€
Crispy fried suckling pig ears with honey and chorizo dressing	10€

TO SHARE

Potato, smoked eel and quail egg salad with salmon caviar	16€
Grilled green asparagus with hazlenuts and romesco sauce	12€
Seasonal mushroom parmentier with egg yolk and cured lard	12€

LOCAL TRADITION

Confit salt cod with chic pea stew and poached egg	16€
Mildly spiced partridge leg and vegetable "paella"	16€
Tradicional free range chicken leg "pepitoria" stew	18€
"Callos a la madrileña", Madrid's traditional veal tripe stew	16€

VAT INCLUDED

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FISH

"Meuniere" style pan seared sole on the bone with capers	24€
"Papillote" of filleted mackerel with onion and white wine	19€

MEATS

Bone marrow gratinated ox-tail stew canelloni with	
Jerusalem artichoke pure	20€
Tender confit veal tongue with onion and caper sauce	18€
Coal roasted moorish spiced fore loin of iberico pork	23€

SIDE ORDERS

French beans with onion and ham	5€
Sautéed spinach	5€
Confit "Padrón" Peppers	5€
Silky butter mashed potato	5€
Young leaf salad	5€

DESSERTS

Cinammon scented rice pudding with blueberries	9€
Local strawberry pavlova with vanilla chantilly	9€
"Pijama", creme caramel and preserved peach	9€
Orange scented chocolate fondant	9€
Spanish cheese platter with quince jelly	12€

VAT INCLUDED