

CASA LOBO
— MADRID —



TRADITIONAL ✂ RESTAURANT ✂ CONTEMPORARY

CASA LOBO

TAPAS

"Patatas bravas", spicy, crispy and tender thick cut fries	8€
Iberico ham, toasted coarse bread and a tomato dressing	25€
Fine Paté marinated in port with country-style bread	12€
Creamy Iberico ham croquettes	8€
Chicken wings in pepitoria sauce	10€
Battered, deep-fried cod strips wrapped in red peppers	12€
Josper-grilled octopus pieces with romesco sauce and spring garlic	16€
Fried suckling pig ears with honey and spicy chorizo dressing	10€

SHARERS

Mimosa salad with smoked eel, caviar and quail egg	16€
Josper-grilled green asparagus with hazelnuts and romesco sauce	12€
Tomato salmorejo and lobster with avocado tartar and Iberian ham pieces	19€
Leaf salad and quail with Jerez-wine marinade	12€
Ratatouille with baked potatoes and fried eggs	12€

TRADITIONAL DISHES

Pork rib paella with spring garlic	16€
Traditionally prepared Chicken in pepitoria sauce	18€
White bean stew with Cuttlefish and courgette	18€
Madrid-style beef tripe	16€

BREAD AND APPETIZER: 2,50€

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FISH DISHES

Sole meuniere fried in butter and served with capers	29€
Mackerel en papillote with onion, bay leaves and white wine	22€
Josper-grilled Ventresca white tuna belly fillet with sautéed tomatoes	24€

MEATS DISHES

Gratinate ox-tail canelloni	22€
Beef tongue pieces with onion confit and capers	20€
Loin-end Iberico pork with Moorish spices and piquillo pepper confit	22€
Entrecote steak with chimichurri sauce	32€

SIDES

Sautéed green beans with onion and ham	5€
Sautéed spinach	5€
Fried padrón pepper confit	5€
Creamy mashed potato	5€
Leaf salad	5€

DESSERTS

Rice pudding and blueberry compote	9€
Aranjuez strawberry "pavlova" with vanilla chantilly	9€
Crème caramel and peach conserve	9€
Local cheese board with quince jelly	14€
Ferrero Rocher-style fritters	9€
Gran Hotel Inglés' nostalgic custard	9€

TAX INCLUDED