

CASA LOBO

TAPAS

“Patatas bravas”, spicy, crispy and tender thick cut fries	8€
Iberian ham with crackling bread toasts and tomato dip	25€
Port scented foie gras and poultry liver parfait with sour dough bread	12€
Creamy Iberian 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	16€
Crispy fried suckling pig ears with honey and chorizo dressing	10€

STARTERS

Potato, smoked eel and quail egg salad with salmon caviar	16€
Grilled green asparagus with hazlenuts and romesco sauce	12€
Lobster “salmorejo” with avocado tartar and crispy iberico ham	19€
Fresh leaf salad with homemade sherry scented quail preserve	12€

LOCAL TRADITION

Summer vegetable “pisto” stew, roasted potatoes and fried eggs	12€
Pork ribs and spring garlic “paella”	16€
Fresh white bean stew with baby calamari and zucchini	18€
Traditional free range chicken leg “pepitoria” stew	18€
“Callos a la madrileña”, Madrid's traditional veal tripe stew	16€

IVA INCLUIDO

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FISH

“Meuniere” style pan seared sole on the bone with capers	29€
“Papillote” of filleted mackerel with onion and white wine	22€
Chargrilled bonito tuna belly with tomato sofrito	24€

MEATS

Bone marrow gratinated ox-tail stew canelloni with Jerusalem artichoke pure	22€
Tender confit veal tongue with onion and caper sauce	20€
Coal roasted moorish spiced fore loin of Iberian pork	23€
Entrecote steak with chimichurri sauce	32€

SIDE ORDERS

French beans with onion and ham	5€
Sautéed spinach	5€
Fried “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 peach in syrup	9€
Spanish cheese platter with quince jelly	14€
“Ferrero Rocher” style homemade friters, oue versión of the famous treat	9€
Traditional granny's style vanilla custard	9€

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