

CASA LOBO

— MADRID —

TRADITIONAL-CONTEMPORARY RESTAURANT

“Café Inglés” first opened its doors in 1853, soon becoming a significant cultural meeting place in the beating heart of Madrid. Once welcoming writers, artists and the aristocracy, this establishment is now home to “Casa Lobo,” Gran Hotel Inglés’ spectacular gourmet restaurant.

Imbued with the culinary brilliance of Michelin-star chef, Fernando P. Arellano, our restaurant pays tribute to the eateries of yesteryear, whose lively and joyful atmosphere once set the perfect backdrop for meetings and talks over a spot of fine dining.



SHARERS

“Russian” potato salad with smoked eel, caviar and quail egg 16€

Pumpkin soup and cabbage filled with partridge, porcini and liver 15€

Leaf salad and quail with Jerez-wine marinade 12€

Pan-fried Soria pork rind and bacon, with sautéed breadcrumbs and grapes 12€

Parmentier potatoes with mushrooms, egg yolk and cured Iberico pork belly fat 12€



AUTHENTIC TAPAS

“Patatas bravas”: spicy, crispy and tender thick-cut potato chunks 10€

Iberico ham and toasted coarse bread with a tomato dressing 28€

Creamy Iberico ham croquettes 10€

Chicken wings in pepitoria sauce 10€

Battered, deep-fried cod strips wrapped in red peppers 12€

Fine pâté marinated in port with country-style bread 14€

Josper-grilled octopus pieces with romesco sauce and spring garlic 16€

Pan-fried suckling pig ears with honey and spicy chorizo dressing 12€



TRADITIONAL DISHES

Spiced Mallorcan rice, hare, mushroom and vegetable broth 20€

Traditionally prepared chicken in pepitoria sauce 18€

Madrid-style beef tripe 16€

Bean, Swiss chard and red shrimp stew 22€

Calamari and onions sautéed in squid ink with white rice 22€



FISH DISHES

Sole meuniere pan-fried in butter and served with capers 29€

Atlantic sea bass fillet in a cherry tomato and olive Antiboise sauce 25€



MEATS DISHES

Stewed bull tail cannelloni with Jerusalem artichoke mousseline and marrow 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€

Stewed venison terrine, chestnut pâté de foie gras and Lombardy cabbage 31€

ADD TO
THE MAIN DISHES
YOUR FAVORITE
SIDES

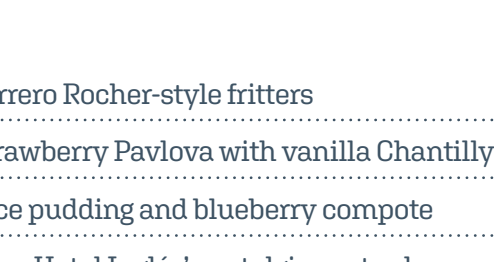
Sautéed green beans with onion and ham 6€

Sautéed spinach 6€

Pan-fried padrón pepper confit 6€

Creamy mashed potato 6€

Leaf salad 6€



DELICIOUS DESSERTS

Ferrero Rocher-style fritters 9€

Strawberry Pavlova with vanilla Chantilly 9€

Rice pudding and blueberry compote 9€

Gran Hotel Inglés’ nostalgic custard 9€

Aranjuez strawberry “Pavlova” with vanilla Chantilly 9€

Local cheese board with quince jelly 14€



BREAD AND APPETIZER: 2,50€

TAX INCLUDED