



*Ready to enjoy?*

## *Our heritage*

In the heart of Madrid, inside the historic Gran Hotel Inglés inaugurated in 1886 and thus being the oldest luxury hotel in the capital, you will find **LoBbyto**, a restaurant where the impossible comes to life.

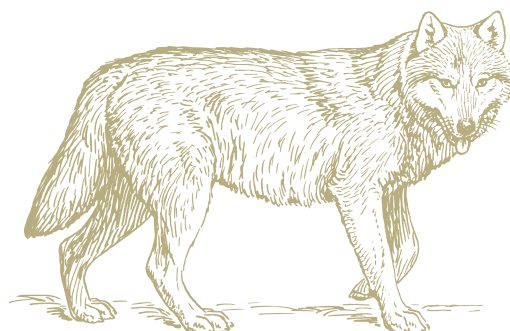
When crossing its doors, our diners feel that time bends, as if Madrid was whispering to them stories of past centuries.

At each table, the dishes are authentic spells; they seem to float in the air, enveloped in a perfumed mist that evokes the ancient streets of the city.

The waiters, dressed in impeccable costumes, speak as if they were characters from another time, guiding our visitors through a menu where tradition and avant-garde intertwine.

While they enjoy our succulent dishes, they can see how reflections of old lights and cobblestone alleys appear in them.

We can guarantee that at the end of this experience, everyone will be delighted, feeling that they have traveled back in time to a mystical and renewed version of Madrid.



## *Our traditional classics*

Torreznos with a smoky touch  
*Smoked fried bacon cubes D.O Soria in Josper*  
10,00€

Guillardeau Oyster N.5  
*Fresh oyster D.O Marennes-Oléron (France)*  
€6,00/u

Iberian acorn-fed ham  
*100% acorn-fed Iberian ham D.O Salamanca accompanied with crystal bread, grated tomato and salt flakes*  
29,00€

Assortment of Iberian cold cuts and national cheeses  
*The taste of Spain in a single dish; Iberian ham, loin, chorizo and salchichón accompanied by a variety of national cheeses such as Manchego, Payoyo and Idiazabal*  
32,00€

Iberian ham croquettes  
*Bechamel and Iberian ham wrapped in a crispy frying*  
12,00€

Russian salad with tuna belly  
*The popular potato salad, quail egg, carrot, pickles, tuna belly, homemade mayonnaise and salmon roe*  
14,00€

Consommé with sherry  
*Traditional broth of beef, chicken, leek and sherry wine*  
6,00€

Ossetra caviar with blinis and sour cream  
*Wild Iranian Ossetra Caviar 30gr*  
185,00€

GHI-style Bravas Potatoes  
*Potatoes cooked three times with brava sauce and aioli*  
12,00€

Anchovies with brioche bread  
*Salt-cured anchovy D.O Cantabria with brioche bread sticks and butter*  
29,00€

## *To begin with*

Foie micuit with trumpets of death

*Medallion of foie, black trumpet mushrooms, salt flakes and toasts*

14,00€

Avocado in Jospes GHI

*Jospes-grilled avocado D.O. Málaga accompanied with red tuna tartar and citrus*

22,00€

Cream of mantis shrimps and razor clams

*Razors from O Grove (Rías Baixas, Galicia) and mantis shrimps cream*

24,00€

Curry mussels

*Tiger mussels with yellow curry sauce*

19,00€

Smoked sirloin carpaccio

*Thin slices of tenderloin, with a smoky touch and Parmesan flakes*

19,00€

GHI-style club sandwich with fries

*Chicken, bacon, ham, cheese, tomato and lettuce between two toasted buns*

17,00€

Lamb sweetbreads

*Sweetbreads in two textures accompanied by tartar sauce*

12,00€

Steak tartar on marrow

*Beef tenderloin in cubes, seasoned to taste on roasted marrow*

24,00€

# *From the garden to the table*

## Roasted lettuce hearts salad

*Roasted lettuce hearts, blue cheese, bacon, dates and sunflower seeds*

12,00€

## Burrata salad

*Burrata D.O Puglia (Italy), basil pesto and sliced blue tomato*

16,00€

## GHI Bowl of Corral Chicken or Marinated Salmon

*Rice, assorted vegetables and protein of your choice*

14,00€

## Grilled boletus

*Grilled boletus edulis with smoked chestnut praline*

19,00€

## Caesar salad with free range chicken or shrimp

*Tender broccoli, parmesan shavings, cherry tomatoes, Caesar sauce and crunchy chicken or sautéed shrimp*

16,00€

## Artichokes with squid

*Seasonal artichokes with squid and caramelized onions*

14,00€

## *Our pastas*

Fresh pappardelle with red prawns, boletus and foie  
*Homemade fresh pasta with red prawns, boletus edulis and foie*  
21,00€

Cacio e Pepe Risotto with lemon and Melanosporum truffle  
*Mellow rice, pepper, pecorino cheese, a touch of citrus and grated melanosporum truffle*  
17,00€

Squid fideuá  
*Seafood stock, noodles, prawns, squid, teriyaki sauce and aioli*  
19,00€

## *The GHD auction*

Gran Hotel Inglés turbot  
*Cantabrian turbot, fennel cream and salicornia*  
24,00€

Grilled wild salmon  
*Wild salmon from sustainable fishing, roasted pumpkin and spices*  
22,00€

Squid in Josper  
*Squid on our grill accompanied by a succulent green mojo sauce*  
27,00€

Skewered hake  
*Galician hake with plankton sauce and codium seaweed*  
36,00€

## *Meats*

### Rack of lamb

*Lamb ribs and autumn fruits with green curry*

36,00€

### Beef Strogonoff

*Diced beef accompanied by our succulent cream sauce and seasonal mushrooms*

26,00€

### Veal tenderloin with perigordine sauce

*Navarra D.O beef, butter, black truffle, pepper and salt*

32,00€

### Duck magret with Cumberland sauce

*Duck magret with a crispy crust and tender interior accompanied by its popular sauce of fruit juices, mustard, cayenne and candied red fruits*

32,00€

### Aged beef entrecote with chimichurri

*Our signature cut of meat, chimichurri sauce (parsley, garlic, chili, salt, oregano, thyme, bay leaves and onion) and french fries*

28,00€

### GHI style burger with french fries

*Brioche bread, minced Galician beef, lettuce, tomato, pickles, pickled onion, cheddar cheese, bacon and our secret sauce accompanied by our succulent french fries*

20,00€

## *Side dishes*

*The price of all side dishes is €4.00*

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*Grilled sweet potato with sweet chili and yogurt cream*



*Potatoes in three cookings*

*Truffled coliflower puree*



*Vegetables in Josper*

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## *Sweet ending*

The famous French toast of Doña Carmen

*Toasted brioche bread bathed in flavoured milk, accompanied by succulent toffee and vanilla ice cream*  
11,00€

Apple pie with cream and Tahitian vanilla ice cream

*Caramelized apple, salted caramel crumble, refined puff pastry, cream and Tahitian vanilla ice cream*  
*(French Polynesia)*  
17,00€

Guanaja chocolate coulant and vanilla ice cream

*Guanaja 70% hot chocolate volcano accompanied by vanilla ice cream*  
9,00€

Coffee Latte

*'Sobao pasiego' sponge cake, toasted coffee cream, three milks ice cream and tonka bean foam*  
9,00€

Dulce de leche flan

*Dulce de leche flan with cinnamon ice cream and liquorice Chantilly*  
9,00€

Selection of national cheeses

*Payoyo, Idiazabal, Manchego...*  
14,00€

Assorted ice creams

*Selection of seasonal ice creams*  
9,00€

Selection of fresh prepared fruit

*Seasonal fruit*  
12,00€





GRAN  
HOTEL  
INGLÉS

MADRID, 1886