

GRILL RESTAURANT

CASA TOMÁS

SINCE 1984

MENU

WE KEEP THE TRADITION ALIVE; WE ARE THE
THIRD GENERATION

WELCOME

COOKING IS A LANGUAGE THROUGH WHICH
HARMONY, HAPPINESS, BEAUTY, POETRY,
COMPLEXITY, MAGIC, HUMOR, PROVOCATION, AND
CULTURE CAN BE EXPRESSED. (FERRAN ADRIÀ)



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WARM GRILLED BABY SQUID SALAD with concassé tomato vinaigrette	15.8
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QUAIL SALAD in a gentle vegetable escabeche	15.5
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CARAMELIZED DUCK MICUIT with tomato jam and raisin bread	22.5
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IBERIAN HAM with toasted bread and fresh tomato	23
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SEAFOOD-STUFFED ASPARAGUS with its sauce and crispy prawn	14
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SEASONAL VEGETABLES Please ask about availability	<i>P/according to market</i>
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Allergen information available
Prices include VAT





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SAUTÉED "BOLETUS EDULIS" MUSHROOMS 16.5
with organic eggs

SHEPHERD'S MIGAS "LOCAL RECIPE" 14
Individual casserole

CHARCOAL-GRILLED OCTOPUS 24.50
with confit potato cubes and paprika aioli

HOMEMADE FRIED BITES 3.20 each
Creamy ham croquette / Red pepper stuffed with meat and a spicy touch

CIDER CHORIZO CASSEROLE 13.5
Fresh chorizo cooked in natural cider

Allergen information available
Prices include VAT





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MAIN COURSES

PATORRILLO Stewed lamb offal "Pilarín's recipe"	25.5
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BRAISED BEEF CHEEKS in red wine, with fresh grilled foie gras	25
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ROAST SUCKLING PIG IN ITS OWN JUS House-cooked and oven-browned	28.5
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FROM THE SEA

"LANGOSTADA" HAKE Oven-baked, seafood sauce, thin layer of mayonnaise and grilled prawn	24
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FRESH SEA BASS GRILLED OVER CHARCOAL With garlic and chili refrito and baker-style potatoes	24
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TURBOT Charcoal-seared turbot loin, pil-pil sauce made from its own juices and baker-style potatoes	27
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CHARCOAL - GRILLED

EXTRA-MATURED BEEF CHOP, AGED 40 DAYS

6.8€ / 100gr

Individual cut, approximate weight 500gr to 600gr Sharing cut, approximate weight 1kg to 1.3kg

TENDERLOIN WITH FRESH GRILLED FOIE GRAS

32

Port sauce and apple purée

TENDERLOIN WITH PIQUILLO PEPPERS AND FRESH FRIED POTATOES

29

LAMB RIBS WITH PIQUILLO PEPPERS AND FRESH FRIED POTATOES

26

SIDES

Fresh fried potatoes

2.6

Piquillo peppers

2.6

Smoked Idiazabal cheese sauce

2.5

