



Let's begin...

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.

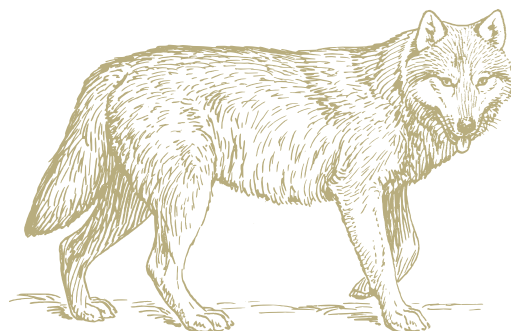
When crossing its doors, our diners feel that time bends, as if Madrid was whispering to them stories of past centuries.

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

Smoked Torreznos

Smoked pork belly cooked in the Josper oven, D.O. Soria

13,00€

Gillardeau Oyster No. 5

Fresh oyster from Marennes-Oléron (France)

10,00€/u

Acorn-Fed Iberian Ham

100 % Iberian ham D.O. Salamanca served with crystal bread and grated tomato

36,00€

Selection of Iberian Cured Meats and Spanish Cheeses

The taste of Spain on one plate: Iberian ham, loin, chorizo, and salchichón, accompanied by a variety of Spanish cheeses such as Manchego, Payoyo, and Idiazabal

43,00€

Croquettes

Made with 100% acorn-fed Iberian ham

15,00€

Russian Salad with Tuna Belly

The classic potato and quail egg salad with carrot, tuna belly, mayonnaise, and salmon roe

17,00€

Beluga Caviar 000

30g of Beluga Caviar 000 (Iranian origin), served with blinis and crème fraîche

247,00€

GHI Style Patatas Bravas

Triple-cooked potatoes with spicy brava sauce and alioli

17,00€

Cantabrian Anchovies

Cantabrian anchovy fillets served with crystal bread sticks and grated tomato

36,00€

To begin with

Foie micuit with red berries

Foie medallion with stewed red berries, salt flakes, and small toasts

20,00€

Vanilla salmorejo

Accompanied with tempura needles and ginger crisp

22,00€

Duck Tacos

Corn tortillas filled with Peking-style lacquered duck, onion mix, and hoisin sauce

21,00€

Ajoblanco

With smoked mackerel in our Josper, figs and tarragon oil

23,00€

Baby Eels 'Chanquetes'

With foie gras, Iberian ham, and their fried eggs

25,00€

Smoked Beef Carpaccio

Thinly sliced smoked beef loin topped with Parmesan shavings

26,00€

GHI-Style Club Sandwich with French Fries

Chicken, bacon, cheese, tomato, lettuce, and fried egg layered between three toasted brioche slices

21,00€

Steak tartare

100% veal tenderloin, accompanied by mustard ice cream

26,00€

Glazed Wings

Chicken wings glazed with spiced salted toffee

26,00€

Andalusian Marinated Dogfish "Bienmesabe"

With wasabi, lime, and mint emulsion

21,00€

From the garden to the table

Our Burrata

Burrata from Puglia (Italy) with pink tomato and walnut red pesto
22,00€

GHI Bowl with Free-Range Chicken or Marinated Salmon

Rice with assorted seasonal vegetables and your choice of protein
19,00€

Josper-grilled avocado

Accompanied by a refreshing beetroot tartare
23,00€

Caesar Salad with Free-Range Chicken or Prawns

*Tender broccoli, Parmesan shavings, cherry tomatoes, Caesar dressing, and your choice of crispy chicken
or sautéed prawns*
22,00€

Our pastas and rices

Fresh pappardelle with salmon

Homemade fresh pasta with flamed salmon, stracciatella, basil, and pistachio

26,00€

Duck Rice

Delicate duck rice served in a traditional paella style

28,00€

Squid 'Fideuá'

Seafood broth with noodles, prawns, squid, teriyaki sauce, and alioli

23,00€

The GHI auction

Mediterranean Corvina

Served with pak choi and its anise-flavored sauce

31,00€

Grilled wild salmon (lactose-free)

Wild salmon from sustainable fishing, with wakame seaweed and pickled beetroot

29,00€

Ceviche

Mediterranean corvina with cancha corn, red onion, yellow chili, and bicolor sweet potato

27,00€

Txangurro Crêpe

Traditional Basque spider crab crêpe served with scarlet prawn velouté

31,00€

Meats

Beef Stroganoff

Tender cubes of beef served with our rich Stroganoff sauce and fragrant basmati rice

34,00€

Veal Tenderloin

Grilled veal from D.O. Navarra, accompanied by a Jerusalem artichoke purée and Périgourdine sauce with morel mushrooms

39,00€

Stuffed Pig's Trotters

Iberian pig's trotters stuffed with truffle and caramelized onion, accompanied by a fruit curry

38,00€

Aged Ribeye with Chimichurri

Our signature cut, served with chimichurri sauce (parsley, garlic, chili, salt, oregano, thyme, and onion) and french fries

39,00€

GHI-Style Burger

Brioche bun, Galician beef (200g), lettuce, tomato, pickles, crispy onions, cheese, bacon, and our signature secret sauce, served with french fries

28,00€

Side dishes

The price of all side dishes is 7,00€



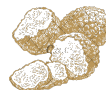
Josper-Grilled Vegetables



Triple-Cooked Potatoes



Padrón Peppers



Sweet Potato Tempura Served with Truffle Emulsion and Parmesan Shavings

Sweet ending

Doña Carmen's Famous 'Torrija'

Toasted brioche soaked in aromatic milk, served with luscious toffee and Tahitian vanilla ice cream

14,00€

Guanaja Chocolate Fondant with Hazelnut Ice Cream

Warm Guanaja 70% chocolate lava cake served with hazelnut ice cream

12,00€

Caramelized pineapple

Delicious caramelized pineapple with rum and coconut ice cream

15,00€

Treviso Tiramisú

An authentic Italian classic for coffee lovers

17,00€

GHI-Style Apple Tart

Caramelized apple tart with crisp puff pastry, salted crumble, Madagascar vanilla cream, and Tahitian vanilla ice cream

19,00€

Selection of Spanish Cheeses

A curated selection of Payoyo, Idiazabal, and Manchego cheeses

17,00€

Assorted Ice Creams

Selection of seasonal ice creams

12,00€

Fresh Seasonal Fruit Selection (vegan)

A refined assortment of freshly prepared seasonal fruit

15,00€



GRAN
HOTEL
INGLÉS
MADRID, 1886