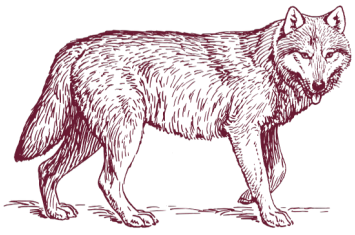
LobByto Heritage

Estd 1886



GRAN HOTEL INGLÉS

TO BEGIN WITH

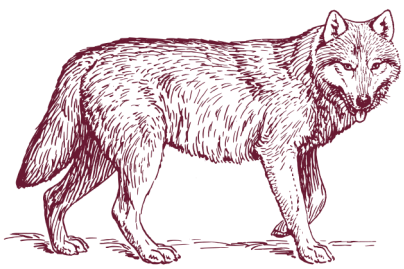
In the heart of Madrid, inside the historic Gran Hotel Inglés inaugurated in 1886 and thus being the oldest luxury hotel in the capital, you will find **LobByto**, a restaurant where the impossible comes to life.

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
15,00€

Guillardeau 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
38,00€

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
44,00€

Croquettes
Made with 100% acorn-fed Iberian ham
16,00€

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
Anchovies (10 pieces) from the Cantabrian Sea with toasted brioche bread and smoked butter
38,00€

TO BEGIN WITH

Artichokes
With baby squid on caramelized onions
21,00€

Beef jerky rolls
Stuffed with foie micuit and sweet angel hair
21,00€

Traditional Shark "Bienmesabe"
With a mint, lime, and wasabi emulsion
21,00€

Seasonal cream
Chef's choice of a typical Spanish spoon dish
19,00€

Duck tacos (gluten-free)
Corn tortillas filled with Peking-style lacquered duck, with a mix of onions and hoisin sauce
22,00€

Veal tripe
With North Atlantic cod
25,00€

Smoked sirloin carpaccio flatbread
With truffle mayonnaise, arugula, and parmesan shavings
26,00€

GHI-style Club Sandwich
Chicken, bacon, cheese, tomato, lettuce, and fried egg between three toasted brioche buns served with french fries
23,00€

Steak tartare Escoffier style
100% beef tenderloin, seasoned to your taste on josper-roasted marrow
29,00€

Glazed chicken wings
Bites of free-range chicken with spiced salted toffee
26,00€

FROM THE GARDEN TO THE TABLE

Our burrata
Burrata D.O Puglia(Italy),pink tomato and red walnut pesto
22,00€

GHI Free-range chicken or marinated salmon bowl
Rice, mixed veggies, and protein of your choice
19,00€

Beet tartare
With Josper-grilled avocado and mushrooms
22,00€

Free-range chicken or shrimp Caesar salad
Tender broccoli, Parmesan shavings, cherry tomatoes, Caesar dressing, and crunchy chicken or sautéed shrimp
23,00€

Eggplant Mille-Feuille
With phyllo dough, goat cheese, green apple, dates, and foie gras
23,00€

Low-temperature pumpkin
With star anise, chestnut praline, pickled mushrooms, sage, and crispy leek
24,00€

OUR PASTAS AND RICES

Fresh pappardelle
With flamed salmon, stracciatella, basil, and pistachio
29,00€

Duck rice
Fine duck rice served in a paella
31,00€

Pot-caught squid fideuá
Seafood stock, noodles, shrimp, pot-caught squid, teriyaki sauce, and aioli
23,00€

THE GHI AUCTION

Bluefin tuna cheek
With green sauce and crispy yuca
36,00€

Grilled wild salmon (lactose-free)
Wild salmon from sustainable fishing, roasted pumpkin purée, and spices
28,00€

Spider crab `filloa´
With prawn velouté
31,00€

Skewers of hake from the line
With teriyaki sauce and their wild asparagus
29,00€

MEATS

Beef Stroganoff
Beef cubes served with our delicious Stroganoff sauce and rice
32,00€

Veal sirloin
Navarra D.O veal, with grilled foie and its demi-glace
39,00€

Old cow entrecote with chimichurri
Our iconic cut of meat, chimichurri sauce (parsley, garlic, chili, salt, oregano, thyme, and onion) and french fries
39,00€

Stuffed pig trotters
Iberian pig trotters stuffed with caramelized onion and truffle with perigord sauce
37,00€

GHI-style burger
Brioche bun, Galician beef (200g), lettuce, tomato, pickles, fried onions, cheese, bacon and our secret sauce, served with French fries
27,00€

SIDE DISHES

The price of all side dishes is 7.00€



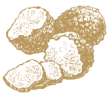
Josper-Grilled Vegetables



Triple-Cooked Potatoes Sweet



Padrón Peppers



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€

Treviso Tiramisu
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€

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MADRID, 1886