

# Restaurante Casa Lucio

28 July 2016 – 21:00

## LOCATION

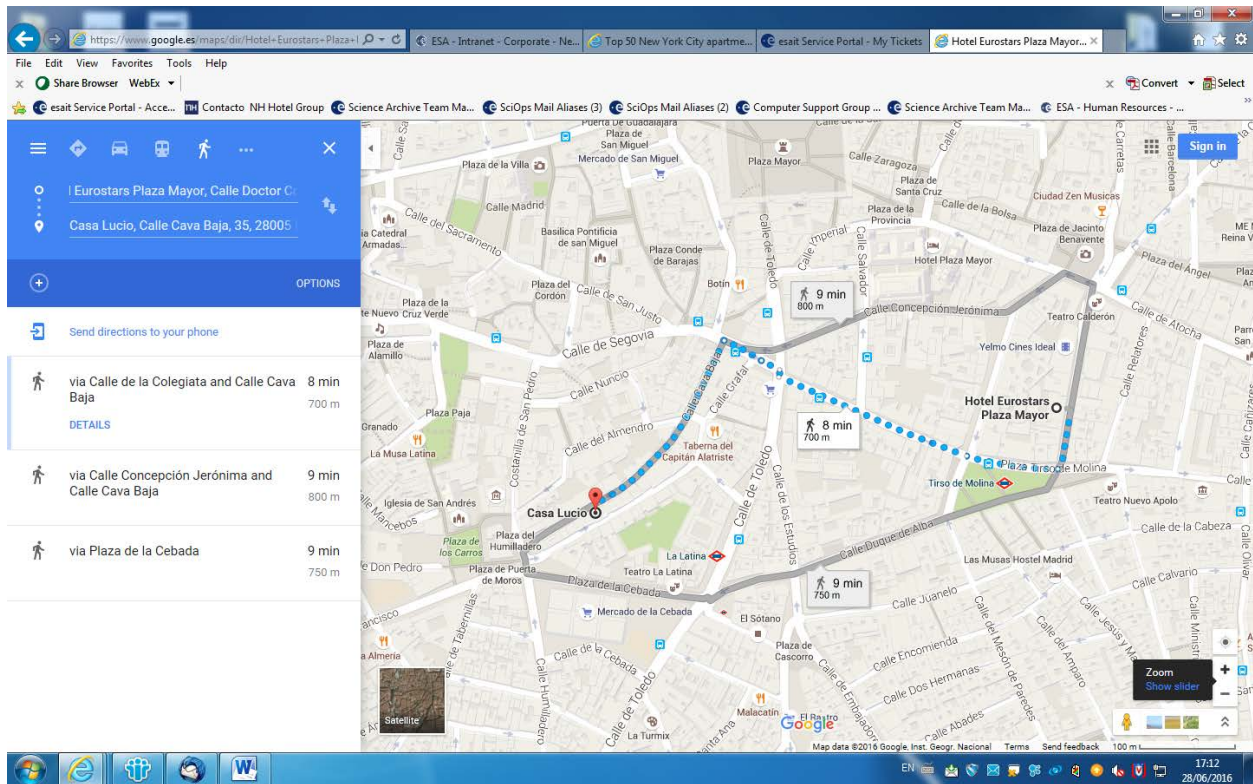
*Cava Baja 35 Madrid*

*Public transport:*

*Bus: 17, 18, 23, 31, 35, 50, 60, N17*

*Metro: L5 – La Latina*

## MAP



## CONTACT

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## **MENU**

**STARTERS:** Appetizers of Jabugo ham, sliced bread with tomato & olive oil and, Lucio's fried eggs (our typical dish made of French fries & fried eggs)

**MAIN COURSE:** Your choice from the following meat and fish dishes:

-**Meat:** baby lamb chops, bull's tail stew or, beef fillet steak

-**Fish:** grilled monk fish or, hake bites (battered)

**DESSERT:** Milk creamed rice, ice cream, caramel custard w/ whipped cream or, french toast

**DRINKS:** Our house red wine: Rioja (Cune Rva.) or, Ribera del Duero (Marqués de Velilla Cr.), soft drinks, beer, mineral water and, coffee or tea

### **OUR ROLL BREAD**

**Price per person: 53.00 euros (VAT included)**

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## **VEGETARIAN MENU:**

**STARTERS:** your choice from the following:

-Mixed salad (lettuce, tomato, egg, onion, olive oil, vinegar & salt)

-Endive salad (w/tomato, garlic, cumin, olive oil, vinegar & salt)

-Grilled mushrooms

-White asparagus w/ mayonnaise or, French dressing

**MAIN COURSE:** your choice from the following

-Variety of fresh vegetables (sautéed w/ garlic or, just boiled)

-Lucio's fried eggs (our typical dish made w/ french fries & fried eggs)

-Grilled monk fish w/ boiled potatoes

**DESSERT:** fresh fruit salad

**Price per person: 45.00 euros (VAT included)**