# MENU OF MADRÍ GOURMET BISTRO

OUR DISHES MAY CONTAIN THE FOLLOWING ALLERGENS: 1) cereals with gluten, 2) crustaceans and crustacean-based products, 3) eggs and derived products, 4) fish and fish-based products, 5) peanuts and peanut-based products, 6) soy and soy-based products, 7) milk and its derivatives (including lactose), 8) nuts and derived products, 9) celery and derived products, 10) mustard and mustard-based products, 11) sesame grains or seeds and sesame-based products, 12) sulfur dioxide and sulphites, 13) lupins and lupine-based products, 14) molluscs and crustaceans and products based on these.

#### CHEF'S SUGGESTIONS

#### **STARTERS**

- 1. Bread with a garlic sauce (alioli), a basket of artisanal bread accompanied by a smooth alioli sauce (1, 3, 6, 7, 10, 12) 3 €
- 2. Bravas Madrí, 100% homemade, served with a spicy sauce and the alioli sauce (1, 3, 6, 7, 10, 12) 7.5 €
- 3. Gourmet croquettes, exquisite flavors and an incomparable creaminess, 4 pieces 8 €
- 5. Eggplant with honey, tempura eggplant accompanied by a drizzle of orange blossom honey (1) 9.5 €
- 7. Broken eggs with ham and potatoes (3, 5, 8) 13 €
- 9. Fried anchovies, breaded, served with lemon and a touch of salt (1, 4, 12) 14 €

### **GRILLED MEATS**

#### (the waiting time depends on the number of orders, please ask our staff)

- 2. *d* **Pincho Madrí**, juicy pieces of pork, grilled with vegetables and bacon, we recommend eating it with our artisanal bread (9, 10, 12) **15** €
- 3. Chicken thigh, grilled boneless thigh 15 €
- 4. Pork ribs, grilled pork ribs glazed with barbecue sauce (6, 9, 10, 12) 15 €
- 5. Lamb chops 19 €
- 6. **→ Beef entrecôte** (7) **22 €**
- 7. Mixed grill: sausages, ribs, Pincho Madrí, lamb chops, for a minimum of 2 people, price per person (6, 9, 10, 12) 22 €

All our meats (except for the pincho Madrí and the pork knuckle) come with a side of vegetables and potatoes.

### **FISH AND SEAFOOD**

#### (the waiting time depends on the number of orders, please ask our staff)

- 1. Grilled mussels\* (14) 10 €
- 2. Grilled prawns\* 6 pieces (2, 14) 14 €
- 3. Tempura hake with fries, "FISH 'N' CHIPS" style (1, 4) 15 €
- 4. Grilled salmon (4) 16 €
- 5. **Grilled cod** (4) **16 €**
- 6. Grilled octopus leg\* with potatoes and garlic-yogurt sauce (7, 12, 14) 22 €

Both the salmon and the cod come with a side of vegetables and potatoes.

## **BURGERS**

- 1. Chicken breaded chicken breast, special sauce, cheddar cheese, lettuce, onion, tomato, and sweet & sour pickle (1, 2, 4, 7, 10, 12, 14) 12 €
- 2. *d* Irish Black Angus chuck\* homemade beef, special sauce, cheddar cheese, lettuce, onion, tomato, and sweet & sour pickle (1, 7, 10, 12) 14 €
- 3. Vegan vegan patty, special sauce, cheddar cheese, lettuce, onion, tomato, and sweet & sour pickle (1, 10, 12) 14 €
- 4. Beef tenderloin\* homemade beef, special sauce, cheddar cheese, crispy bacon, and fried egg (1, 7, 10, 12) 15 €

### DESSERTS

- 1. 1 ball of ice cream (1, 3, 7) 3 €
- 2. Coconut flan (3, 5, 7, 8) 5 €
- 3. **Coffee flan with Baileys** (3, 7) 5 €
- 4. 👉 Torrija, a traditional Spanish dessert (1, 3, 7) 7€

## **SUPPLEMENTS**

- 1. 1 sachet of ketchup or mayonnaise 0.2 €
- 2. Bread 1 basket (1) 1.5 €
- 3. Sauce such as garlic alioli, grated tomato, or any other not included in the original recipe of the dish 1.5 €
- 4. Fries served as a burger side 2 €
- 5. Salad of the day (price per person) 5 €

\*Ask about availability