

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.


EVOO - Extra Virgin Olive Oil

CHEF'S SUGGESTIONS

SALADS

1. **House salad** - lettuce, tomato, sweet onion, tuna, white asparagus, and caperberries (3, 4) - **12 €**
2. **Madrí salad** - lettuce, cherry tomatoes, grapes, ham, gorgonzola, walnuts, EVOO, honey, and mustard (5, 7, 8, 9, 10, 12) - **14 €**


BURGERS

1. **Chicken** (1, 2, 4, 7, 10, 12, 14) - **12 €**
2.  **Irish Black Angus chuck*** - homemade (1, 7, 10, 12) - **12 €**
3. **Merguez***, Moroccan-style burger - homemade (1, 2, 4, 7, 10, 12, 14) - **12.5 €**
4. **Beef tenderloin*** - homemade (1, 7, 10, 12) - **12.5 €**
5. **Egg-topped Irish Black Angus burger with bacon*** - homemade (1, 3, 7, 10, 12) - **14 €**
6. **Cuttlefish** - homemade - available only upon request (1, 2, 4, 7, 10, 12, 14) - **14 €**
7. **Vegan** (1, 10, 12) - **14 €**

Supplement for 1 sachet of ketchup or mayonnaise - **0.5 €**



Supplement for homemade fries - **2 €**

MEATS

1. **Lamb chops** - **17 €**
2. **Beef entrecôte** (7) - **19 €**
3. **Irish Black Angus entrecôte*** (7) - **22 €**
4.  **100% Iberian pork secreto** - **19 €**
5. **Beef tenderloin** (7) - **22 €**

Secreto - pork cut from the shoulder area

FISH AND SEAFOOD

1. **Tempura battered hake** (1, 4) - **13 €**
2. **Pan-fried salmon** (4, 7) - **14 €**
3.  **Low temperature cod** (4, 7) - **16 €**
4.  **Octopus leg** with pan-fried potatoes and garlic sauce (7, 12) - **22 €**

We recommend accompanying our meats and fish with: Madrí fries or bravas, bread with alioli, green asparagus, or padrón peppers.

TAPAS

1. 🍷 **Gourmet croquette**, exquisite flavors and excellent velvety texture, min. 5 units - 1 unit - **2 €**
2. **Pan-fried squid** with garlic and cilantro leaves, min. 4 units - 1 unit (14) - **3.5 €**
3. **Scallop**, min. 4 units - 1 unit (2, 7, 14) - **4 €**
4. **Pan-fried padrón peppers** with sea salt flakes - **4 €**
5. **Pan-fried green asparagus** with sea salt flakes - **5 €**
6. **Shrimp fritters** with garlic sauce - 4 units (2, 3, 4, 7, 10, 12, 14) - **5 €**
7. **Cod meatballs** - 4 units (4, 7, 10, 12) - **6 €**
8. **Bravas Madrí**, 100% homemade, crispy potatoes accompanied by two creamy sauces - **7 €**
9. **Baked potatoes with curry sauce** (2, 4, 10, 12, 14) - **7 €**
10. **Baked potatoes with melted cheese and fine herbs** (7) - **8 €**
11. **Baked potatoes with bacon, 100% Iberian pancetta and fine herbs** (7) - **9 €**
12. 🍷 **Seafood salad** (2, 4, 10, 12, 14) - **8 €**
13. 🍷 **Roasted artichokes** with ham, Chef's sauce and Parmigiano Reggiano - 2 units (5, 7) - **8 €**
14. **Roasted sausages: 1 chorizo criollo, 2 chistorras, and 2 longanizas** (9, 10) - **9 €**
15. **Brie cheese baked with honey and walnuts** (5, 7, 8) - **10 €**
16. **Camembert cheese baked with cherry tomatoes, EVOO, and rosemary** (7) - **10 €**
17. 🍷 **'Baby eels' (surimi)** fried with eggs, Eryngii, garlic, and parsley (2, 3, 4, 14) - **12 €**
18. **Broken eggs** with ham and potatoes (3, 5, 8) - **12 €**
19. **Prawns** fried in EVOO with garlic, chili peppers, and parsley (2, 14) - **12 €**
20. 🍷 **Chef's Casserole**, poached egg accompanied by two types of cheese drizzled with tomato sauce and EVOO, seasoned with aromatic herbs, perfect for dipping bread (3, 7) - **14 €**
21. 🍷 **Blood sausage** pan-fried with eggs, sweet onions, peppers, and pine nuts (3, 5, 8) - **14 €**
22. **Scrambled eggs pan-fried with seafood and vegetables** (2, 3, 4, 12, 14) - **14 €**
23. **Salmon tartare** with garlic, Shoyu sauce, and cold-pressed organic sesame oil (4, 6, 11) - **14 €**
24. **Tellinas (wedge clams)** in white wine (2, 4, 7, 12, 14) - **15 €**
25. **BEHER carpaccio - 100% Iberian pork presa** - **16 €**
26. 🍷 **BEHER ham - 100% Iberian pork, big board** - **18 € / small board** - **10 €**
27. **Beef tenderloin tartare*** (3, 10, 12) - **22 €**

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

Bread - 1 basket (1) - **1.5 €**

Bread with alioli sauce - **2 €**

Sauce such as alioli, grated tomato, or any other not included in the original recipe of your dish - **1.5 €**

Homemade Madrí fries or **bravas** served as a garnish with a burger, meat or fish - **2 €**

*Ask about availability

In our restaurant we do not serve pre-cooked dishes. All dishes are prepared on the spot so the waiting time may be longer than in other dining establishments.