

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 AND BOARDS

1. **Tomato salad** with onion and EVOO - **€5**
2. **House salad** - lettuce, tomato, sweet onion, hard-boiled egg, tuna, white asparagus, caperberries, and EVOO (3, 4) - **€9**
3. 🍷 **Madrí salad** - lettuce, cherry tomatoes, grapes, ham, gorgonzola, walnuts, EVOO, honey, and mustard (5, 7, 8, 9, 10, 12) - **€10**
4. 🍷 **Madrí board** - gourmet cheeses and cold cuts (5, 7, 8) - **€14**
5. **BEHER field-fed Iberian ham board** - 100% Iberian breed pork (5, 8) - **€18**

BURGERS

1. **Chicken burger** (1, 3, 7, 12) - **€12**
2. **Homemade beef tenderloin burger** (1, 7, 10, 12) - **€12**
3. 🍷 **Homemade Moroccan-style merguez burger** (1, 7, 10, 12) - **€12.5**
4. **Vegan burger** (1, 10, 12) - **€14**

Supplement for homemade fries - **€2**

DESSERTS

1. **Coconut flan** (3, 5, 7, 8) - **€5**
2. 🍷 **Coffee flan with Baileys** (3, 7) - **€5**
3. **Tiramisú** (1, 3, 7) - **€6**
4. 🍷 **Torrija** (1, 3, 7) - **€7**

SUPPLEMENTS

Bread - 1 basket (1) - **€1.5**

Egg - 1 piece (3) - **€1.5**

Sauce such as alioli, grated tomato, mayonnaise, homemade Roquefort cheese sauce, ketchup, or any other not included in the original recipe of your dish - **€1.5**

TAPAS

1. 🍷 **Gourmet croquette, over 10 exquisite flavors and unparalleled creaminess, min. 5 units - 1 unit - €2**
2. **Bread with alioli- €2**
3. **Bravas Madr , 100% homemade, very crispy, accompanied by two creamy sauces with elegant and intense flavors - €3**
4. **Pan-fried prawn, min. 4 units - 1 unit (2, 14) - €3**
5. **Pan-fried padr n peppers with sea salt flakes - €3**
6. **Pan-fried squid with garlic and cilantro leaves, min. 4 units - 1 unit (14) - €3.5**
7. **Scallop, min. 4 units - 1 unit (2, 7, 14) - €4**
8. **Roasted artichoke* with ham and Parmigiano Reggiano, min. 2 units - 1 unit (7) - €4**
9. **Shrimp fritters with garlic sauce - 4 units (2, 3, 4, 7, 10, 12, 14) - €5**
10. **Pan-fried green asparagus* with sea salt flakes - €5**
11. **Madr  fries, homemade, thinly sliced potatoes - €5**
12. **Cod meatballs - 4 units (4) - €6**
13. **Roasted sausages: chorizo, chistorras, and longanizas (7, 9) - €6**
14. **Mussels in white wine** (2, 4, 7, 12, 14) - €7.5**
15. 🍷 **House salad** (vegetables, hard-boiled egg, and apple) (3, 10, 12) - €8**
16. **Fish 'n' chips (tempura hake with fries) (1, 4) - €8**
17. **Oven-roasted cochifrito (young pork) in beer, juniper, and rosemary sauce (1) - €8**
18. **'Baby eels' (surimi) fried in EVOO with garlic, and chili peppers (2, 4, 14) - €9**
19. 🍷 **Turkey or pork tenderloin with smoked cheese, green pepper, and brandy sauce (7, 12) - €10**
20. **Baked camembert with honey and walnuts (5, 7, 8) - €10**
21. 🍷 **Baked camembert with cherry tomatoes, EVOO, and oregano or rosemary (7) - €10**
22. **Broken egg with ham and potatoes (3, 5, 8) - €12**
23. 🍷 **Prawns fried in EVOO with garlic, chili peppers, and parsley (2, 14) - €12**
24. **Baked cod (4, 7) - €14**
25. **Baked salmon (4, 7) - €14**
26. 🍷 **Salmon tartare with garlic, shoyu sauce, and cold-pressed organic sesame oil (4, 6, 11) - €14**
27. **Carpaccio of BEHER presa - 100% Iberian pork - €16**
28. **Beef tenderloin tartare** (3, 10, 12) - €18**
29. 🍷 **Octopus leg with pan-fried potatoes and garlic sauce (7) - €22**

*Ask for our creamy homemade Roquefort cheese sauce (7)

**Ask about availability

OUR MEATS

1. **Lamb chops - €14**
2. **Sliced 100% Iberian pork abanico - €14**
3. **Sliced beef entrec te (7) - €18**
4. 🍷 **Sliced 100% Iberian pork pluma - €22**
5. **Galician beef tenderloin (7) - €22**

Abanico, pluma - pork cuts from the shoulder area.

We recommend accompanying our meats with: Madr  fries or bravas, bread with alioli, tomato salad, green asparagus, or Padr n peppers.

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.