

DESSERTS - 12

CHURROS

Started in Spain, adopted by others, served with chocolate sauce

FLAN DE MANCHEGO

Manchego cheese caramel

CHOCOLATE GARNACHA

Spanish chocolate cake baked with imported spices and topped with dusted marcona almonds

COCTÉLES - 13

CARAJILLO COCKTAIL

espresso liqueur | Licor 43
a sweet Spanish liqueur

SO FRESH SO CLEAN

Tito's Handmade Vodka
cucumber mint | aloe
fresh pineapple | lime juice

MADRID MARTINI

Tito's Vodka | Cointreau
Licor 43 | fresh lemon

TINTO DE VERANO

sparkling red wine
lemon soda ... refreshing!

CARIBBEAN PINA COLADA

No budget for a blender!
Kalani Yucatan Coconut Rum
macadamia milk | pineapple
pineapple rum

BARCELONA OLD FASHIONED

Ron Del Barrilito 2 & 3 stars
sugar | imported bitters

SPANISH 75

Puerto de Indias Strawberry
Gin | lemon | local Georgia
honey | sparkling rose

PASSION FRUIT DAIQUIRI

2021 Summer Sippin'
Contest 2nd place winner

OLÈ MARGARITA

Cazadores Tequila
passion fruit | fresh lemon

SANGRIAS - 13 G / 32 Pitcher

RED SANGRIA

red wine | brandy | triple sec | orange juice
lemon soda | pineapple juice

WHITE SANGRIA

white wine | brandy | triple sec
passion juice | orange juice

ROSE SANGRIA

red & white wines | passion juice
cranberry juice | brandy topper

SANGRIA FLIGHT

One 3oz pour of each Red-White-Rose
Sangrias. The best way to taste them all!

add a topper of Tito's vodka or Barrilito rum for \$3

MOCKTAILS - 5

LAVENDER NON-MULE

ginger beer
blueberry-lavender

BERRY-MINT LIMEADE

Vegan & gluten free

SANGRIA

virgin version of our
best seller

FRIENDLY REMINDER: WE DO NOT ACCEPT CASH. WE DO ACCEPT ALL CARDS, APPLE & SAMSUNG PAY

CONSUMER ADVISORY: Consuming raw or undercooked animal proteins including: meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you are unsure, consult a physician. 18% gratuity is included at tables and any form of payment with promotional coupon. Cover is included at night shows.



MADRID



SPANISH TAVERNA

WHAT ARE TAPAS? HOW DID THEY GET STARTED?

The Old Taverns of Spain were a place to gather ... a place to have a glass of wine ...
... a place to have a "Tirada"

Little by little, Taverns started to become unique by adding "Tapas" to their wines. Legend says that they were added to avoid insects to float into the wine, while others say it was meant to separate themselves from others by adding a piece of bread on top of the wine.

As time went by, those pieces of bread started seeing toppings ...
Montaditos ... Cheese ... Ham ... Salted Seafood ... and much more ...

Here at MADRID, we celebrate the heritage ... the history ... the art ... the music
Make your **OWN** trip to Spain just that ... **YOUR OWN**

OUR FOOD: PASSION AND LOVE DRIVES IT **OUR WINE:** SEAMLESS ... NO BARRIERS ... PICK YOUR OWN
OUR SERVICE: FRIENDLY ... ENERGETIC **OUR MUSIC:** GUITARS **OUR ART:** EVERYTHING WE DO

While in **MADRID**, there are **NO** rules



TAPAS - SMALL PLATES

<p>SPANISH TORTILLA 10 ☑ Spanish potato omelette</p> <p>CROQUETAS DE JAMÓN SERRANO 11 Serrano ham Monte Nevado® bechamel onion</p> <p>ALCACHOFAS CON SERRANO 13 artichoke hearts olive oil fresh lemon serrano ham</p> <p>CHORIZOS AL VINO 12 sliced Spanish chorizo in a red wine demi glace</p> <p>MUSSELS AL AJILLO 12 jumbo Mediterrean mussels garlic saffron butter</p> <p>CHISTORRA ON FIRE 13 ☑ Spanish sausage chistorra</p> <p>PATATAS BRAVAS 12 crispy potato hot tomato sauce garlic & parsley aioli</p> <p>SHRIMP & GARBANZO CAZUELA 16 ☑ garbanzo Spanish sausage shrimp, tomato & carrot stew</p> <p>HOUSE MARINATED OLIVES 10 variety of imported olives</p>	<p>SETAS AL AJILLO 11 finely sliced mushrooms olive oil fresh garlic rosemary</p> <p>PIQUILLOS RELLENOS 12 ground beef Manchego cheese homemade piquillo sauce</p> <p>GAMBAS AL AJILLO 12 ☑ shrimps garlic & parsley chili pepper olive oil</p> <p>PULPO A LA GALLEGA 16 ☑ octopus potatoes paprika sea salt olive oil</p> <p>ALBONDIGAS 12 homemade meatballs beef & Serrano ham caldo madre</p> <p>PAN CON TOMATE 10 Spanish bread fresh tomato olive oil add anchovies 4</p> <p>PAN TOMATE/SERRANO/MANCHEGO 17 Spanish bread fresh tomato olive oil Serrano Manchego</p>
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PAELLAS - ARROCES *Half (1-2 ppl) Full (3-4 ppl)*

☑ GLUTEN FREE

<p>MARISCO half 39/full 55 ☑ Valencian rice shrimps calamari clams green pimenton mussels red pepper saffron</p> <p>MIXTA half 37/full 53 ☑ the exquisite combination of meat and seafood paellas!</p>		<p>CARNE half 35/full 54 ☑ Valencian rice salted pork bacon chicken chistorra saffron</p> <p>VEGETALES half 27/full 41 ☑ carrots sprouts peppers onions</p>
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PLATOS ESPECIALES - SPECIALTY PLATES

<p>ENSALADA SEVILLANA 9 mixed greens tomato carrot cucumber mustard vinaigrette marcona almonds add serrano ham 4 add shrimp ajillo 6</p> <p>BERENJENA CON QUESO FETA 14 eggplant pimenton oil tomato feta cheese</p>	<p>HUEVOS ROTOS 15 crispy potato flats Spanish sausage aioli fried eggs serrano ham</p> <p>SPANISH DATES 11 imported Spanish dates with jamon Serrano pieces</p>
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EMBUTIDOS - TABLAS - CHARCUTERIE ☑

<p>TABLA MIX CON JAMÓN SERRANO 28 Serrano ham Monte Nevado® Manchego cheese Dehesa® Iberico chorizo & salchichon</p> <p>TABLA MIX CON JAMÓN IBÉRICO 38 Iberico ham Monte Nevado® Manchego cheese Dehesa® Iberico chorizo & salchichon</p> <p>TABLA DE QUESOS & OLIVAS 26 Variety of Imported Spanish Cheeses and Olive Local Georgia Honey</p> <p>TABLA DE JAMÓN IBÉRICO & QUESO MANCHEGO 33 Iberico ham Monte Nevado® Manchego cheese</p> <p>PLATO DE JAMÓN 26 Just Jamon...the finest selection, carved in house...served with our warm Galician bread</p>



MONTADITOS *3 same type - 10
Pick any 3 (2 per order) - 14*

SERRANO HAM & IMPORTED MANCHEGO CHEESE

LOMO IBÉRICO
paprika-cured pork loin

TOMATO & MANCHEGO

PIQUILLO PEPPERS & IMPORTED CHEESE FROM SPAIN

CHISTORRAS DRIZZLED WITH HONEY

PAN CON ANCHOAS
imported Spanish anchovy filets

SEMI-SPICY COPPA SALAMI & GOAT CHEESE
fig-infused balsamic

SPANISH SARDINES IN EVOO

SPANISH CHORIZO

MANCHEGO & EGGPLANT

Why was Jamón Ibérico "illegal" in the States?
The long-term prohibition on import of Spanish pork products is traceable to incidences in Spain of African swine fever, which could infest domestic pigs.

Why is Jamón Ibérico so expensive?
The Spanish have a sophisticated breeding, feeding, and curing process for their Iberian pigs, which is demonstrated in the ham's quality and price.

What are Montaditos?
Montaditos are a tradition in Spain! The original tapas, where everything is served "montado" (on top) of crusty Galician bread baked daily here