

## 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 P

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

☒ GLUTEN FREE

<p><b>MARISCO</b> 39 ☒ Valencian rice   shrimps calamari   clams   green pimenton mussels   red pepper   saffron</p> <p><b>MIXTA</b> 36 ☒ the exquisite combination of meat and seafood paellas!</p>	<p><b>CARNE</b> 35 ☒ Valencian rice   salted pork bacon   chicken   chistorra saffron</p> <p><b>VEGETALES</b> 27 ☒ carrots   sprouts   peppers onions</p>
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PLATOS ESPECIALES - SPECIALTY PLATES

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

<p><b>TABLA MIX CON JAMÓN SERRANO</b> 25 Serrano ham Monte Nevado® Manchego® cheese   Dehesa® Iberico chorizo &amp; salchichon</p> <p><b>TABLA MIX CON JAMÓN IBÉRICO</b> 38 Iberico ham Monte Nevado® Manchego® cheese   Dehesa® Iberico chorizo &amp; salchichon</p> <p><b>TABLA DE QUESOS &amp; OLIVAS</b> 26 Variety of Imported Spanish Cheeses and Olive   Local Georgia Honey</p> <p><b>TABLA DE JAMÓN IBÉRICO &amp; QUESO MANCHEGO</b> 33 Iberico ham Monte Nevado® Manchego® cheese</p> <p><b>PLATO DE JAMÓN</b> 26 Just Jamon...the finest selection, carved in house...served with our warm Galician bread</p>
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**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