



TASCA MADRID
Spanish Cuisine

PA' PICAR / FOR SHARING

	TAPAS	HALF	FULL
GILDAS <i>Rotating Basque Skewers</i>	\$3	\$5	\$9
PAN CON TOMATE <i>House made Sourdough with grated tomato and garlic</i>	\$2	\$4	\$8
JAMON SERRANO <i>Thinly sliced dry-cured Spanish serrano ham</i>		\$7	\$14
QUESO MANCHEGO <i>Aged sheep's milk cheese from La Mancha</i>	\$3	\$6	\$12
JAMON IBÉRICO <i>Premium acorn-fed Iberico ham carved to order per ounce</i>			\$11
PLATO IBÉRICO <i>Rotating selection of Spanish cured meats and cheeses</i>		\$14	\$28
ENSALADILLA RUSA <i>Classic Spanish potato salad with tuna, vegetables and aioli</i>	\$3	\$6	\$12
PATATAS ALIÑADAS <i>Potatoes, spring onion, sweet onion, fresh parsley</i>	\$3	\$6	\$12
CURTIDO DE REMOLACHA <i>Roasted beet salad with vinaigrette and herbs</i>	\$3	\$6	\$12
HABAS BLANCAS <i>Slow-braised giant white beans in extra virgin olive oil</i>	\$4	\$8	\$16
PISTO DE LA MANCHA <i>Stewed tomatoes, onions, zucchini, red peppers, and olive oil</i>	\$3	\$6	\$12

ENSALADAS / SALADS

ENSALADA DE LA CASA <i>Mixed greens, tomato, onion, olives, peppers, hard boiled eggs and house vinaigrette</i>	\$16
ENSALADA MEDITERRÁNEA <i>Chickpeas, cucumber, tomato, onion, manchego cheese, fresh herb vinaigrette</i>	\$13
SIDE SALAD <i>Mixed greens, onion, tomatoes and house vinaigrette... <u>add bonito tuna to any salad \$6</u></i>	\$8

CUCHAREO

	CUP	BOWL
GAZPACHO <i>Traditional chilled Andalusian tomato soup</i>	\$6	\$12
COCIDO MADRILEÑO <i>Hearty chickpea based stew, with cabbage, potatoes, carrots, beef, chicken, Jamón Serrano, and chorizo</i>		\$18

FRITURAS / FROM THE FRYER

PATATAS BRAVAS <i>Crispy potatoes with brava sauce and garlic aioli</i>	\$10
CROQUETAS DE MEJILLONES <i>Creamy mussel croquettes fried in its shells</i>	\$15
CROQUETAS DE JAMON <i>Traditional Iberian ham bechamel croquettes</i>	\$13

LA PLANCHA / FLAT TOP GRIDDLE

All meats and seafood are seared on the flat top and served with our extra virgin olive oil, garlic, parsley and fresh bread

GAMBAS <i>Large prawns</i>	\$33
LOMO DE RES <i>Beef tenderloin</i>	\$40
PULPITOS <i>Baby octopus</i>	\$33
BACALAO <i>Cod fillet</i>	\$22
MAR Y TIERRA <i>Beef tenderloin and cod served together</i>	\$36
MAR Y TIERRA <i>Beef tenderloin and prawns served together</i>	\$40

POSTRES / DESSERTS

TARTA RUSTICA <i>Filled with mixed berries and topped with ice cream</i>	\$10
ARROZ EN LECHE <i>Rice pudding dusted with cinnamon</i>	\$9
TARTA DE QUESO DE LA VIÑA <i>Basque cheesecake</i>	\$11
PERAS EN ALMIBAR <i>Poached pears with almibar and nata montada</i>	\$9
TARTA DE SANTIAGO <i>Traditional almond cake from santiago de compostela</i>	\$8

CREDIT CARD FEE NOTICE - To help offset credit card processing costs, a 3% surcharge is added to purchases paid by credit card. There is no surcharge for cash or other non-credit-card payments.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you are pregnant, have certain medical conditions, or have a weakened immune system.

WINE

SPARKLING

CUNE CAVA	\$34 \$9
CRISP, REFRESHING, CITRUS	
FLORES	\$34 \$9
CRISP, ELEGANT, LIVELY	
MAS FI CAVA	\$34 \$9
FLORAL, DRY, CITRUS	
PARELLADA BRUT NATURE	\$40 \$11
MINERAL, PRECISE, TOASTY	

ROSE

LIQUID GEOGRAPHY MENCIA	\$46 \$12
SMOOTH, CRISP, REFRESHING	
ZILLAMINA MONASTRELL	\$36 \$10
TART, FRESH, DRY	

WHITE

BOTANI MALAGA MOSCATEL	\$50 \$13
CRISP, REFRESHING	
HIRUZTA TXAKOLINA	\$50 - \$13
ZIPPY, TROPICAL, EFFERVESCENT	
MANZANOS BLANCO RIOJA	\$50 \$13
CREAMY, OAK-AGED, COMPLEX	
MILENRAMA BLANCO RIOJA	\$34 \$9
FRESH, ELEGANT, BRIGHT	
NISIA RUEDA VERDEJO	\$46 \$12
LIVELY, LUSH, CLEAN	
NORTICO ALVARINHO	\$46 \$12
CREAMY, FLORAL, SOFT	
OTOÑO SAUVIGNON BLANC	\$30 \$8
CRISP, REFRESHING, BRIGHT	
ZILLAMINA WHITE MACABEO	\$38 \$10
CRISP, MINERAL, BRIGHT	

RED

BRECA EL NACIDO GRENACHE	\$50 \$13
PEPPER, SPICE, EVERYTHING NICE	
CARRO TINTO MONASTRELL	\$38 \$10
DARK, SPICY, LONG	
FINCA SAN MARTIN CRIANZA	\$54 \$14
FRESH, LUSH, ELEGANT	
HELLO WORLD CABERNET FRANC	\$46 \$12
PEPPERY, JAMMY, YOUTHFUL	
JUAN GIL SILVER MONASTRELL	\$46 \$12
OPULENT, SAVORY, CINNAMON	
MILENRAMA JOVEN RIOJA	\$34 \$9
YOUTHFUL, VIBRANT, BRIGHT	
BLUE GRAY PRIORAT	\$54 \$13
BRAMBLE, HERBACEOUS, SPICY	
OTOÑO TEMPRANILLO	\$30 \$8
JUICY, FRUIT, SMOOTH	
RIO MADRE GRACIANO	\$40 - \$10
BOLD, DARK, RICH	
SIERRA CANTABRIA CRIANZA	\$54 - \$14
SUCCULENT, JUICY, LAYERED	
TORREMORON TEMPRANILLO	\$46 - \$12
FOCUSED, FRUITY, LIVELY	

SPANISH CLASSICS

These cocktails are from all around Spain ranging from aperitiefs to coffee drinks and refreshing summer beverages!

CARAJILLO	\$10
ESPRESSO MARTINI FOR ADULTS	
REBUJITO	\$6
SEVILLA'S RESPONSE TO THE HEAT OF ANDALUSIA	
KALIMOTXO	\$8
RED WINE AND COKE, JUST TRY IT!	
MARIANITO	\$12
TRADITIONAL BASQUE COCKTAIL LIKE A NEGRONI BUT NOT.	
GIN & TONIC	\$12
CLASSIC SPANISH APERITIVO GIN & TONIC	

VERMUT

A fortified wine consumed as the traditional Spanish aperitif centered around enjoying time with family, friends, and food!

TIMBAL	\$4
LUSTAU RED	\$11
LUSTAU ROSE	\$11
LUSTAU BLANC	\$11
BARQUERO	\$6
CASA MARIOL BLANC	\$5

JEREZ

A fortified wine ranging from crisp and dry to rich and sweet. Can be consumed prior to meal as an aperitif or with dessert!

FINO	\$9
MANZANILLA	\$9
AMONTILLADO	\$10
PALO CORTADO	\$13
OLOROSO	\$13
CREAM	\$10

BEER LIST

