TASCA MADRID
Spanish Cuisine

DINNER • 3PM-CLOSE

We are not just a tapas bar. We are authentic Spanish cooking - and la plancha is the heart of it.

DE LA PLANCHA
~ FLAT TOP GRIDDLE ~

Served with extra virgin olive oil, garlic, parsley, and fresh bread
- all items gluten-free if bread is asked to be placed on the side -

GAMBAS *Large prawns*	**$33**
LOMO DE RES* *Beef tenderloin*	**$41**
CERDO *Pork tenderloin*	**$23**
BACALAO *Cod fillet*	**$23**
CALAMAR *Squid*	**$23**
MAR Y TIERRA* *Beef tenderloin and cod*	**$37**
MAR Y TIERRA* *Beef tenderloin and prawns*	**$45**

DEL FOGÓN
~ FROM THE STOVE~

gf	**ESTOFADO DE TERNERA CON PATATAS** *Braised beef & fries*	**$30**
gf	**COCIDO MADRILEÑO** *Chicken, beef, jamón serrano, potatoes, carrots, seasoned cabbage, garbanzo beans in beef broth*	**$18**
gf	**POLLO AL JEREZ CON PATATAS** *Sherry chicken & fries*	**$25**

Parties of 8 or more will be subject to an automatic 20% gratuity.

**These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a certain medical condition.*

gf = gluten free

ACOMPAÑAMIENTOS
~ SIDES TO ACCOMPANY ~

		HALF	FULL
	PLATO IBÉRICO *Jamón serrano, salchichon, chorizo, picos, olives*	$15	$29
	PLATO DE QUESOS *Manchego, Tetilla, Caña de Cabra, miel de abeja, picos*	$11	$21
gf	**ACEITUNAS** *House-marinated olives*	$7	$13
	PAN CON TOMATE *House-made sourdough, grated tomato, garlic*	$5	$9
	CROQUETAS DE JAMÓN *Fried creamy bechamel, serrano ham bits*	$8	$15
gf	**PATATAS FRITAS** *House fries with tomato aioli*	$4	$8
	ALBONDINGAS *Classic meatballs, rich red sauce*	$7	$13
gf	**PISTO MANCHEGO** *Stewed tomatoes, onions, zucchini, eggplant, red peppers, olive oil*	$6	$12
gf	**SETAS AL AJILLO** *Baked mushrooms, minced garlic, olive oil, parsley*	$10 - chorizo option	$12
gf	**HABAS BLANCAS** *Slow-braised giant white beans, extra virgin olive oil*	$8	$16
gf	**PATATAS ALIÑADAS** *Potatoes, spring onions, sweet onion, fresh parsley*	$6	$12
	PAN FRESCO *Daily fresh-baked bread varieties featuring seasoned olive oil*	$5	
gf	**CURTIDO DE REMOLACHA** *Roasted beet salad, fresh vinaigrette, herbs*	$6	$12
gf	**GILDAS** *Rotating Basque skewers*	$5	$9
gf	**PATATAS BRAVA** *Crispy potatoes with brava sauce and garlic aioli*		$10

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CONSERVAS
~ TINNED FISH ~

Served with pickles and house-made potato chips *- all items gluten-free*

MEJILLONES (MUSSELS)	$17
SARDINAS (SARDINES)	$17
CALAMAR GIGANTE (GIANT SQUID)	$17

ENSALADA SOPA
~ SALAD & SOUP ~

SOPA DEL DIA $9
Soup of the day

ENSALADA DE LA CASA $8
House salad

POSTRES
~ DESSERTS ~

TARTA RUSTICA $10
Filled with seasonal fruit and topped with ice cream

PASTEL DE QUESO DE LA VIÑA $11
Topped with caramel or seasonal fruit sauce

gf **CREMA CATALANA** $9
Smooth custard topped with crunchy, burnt sugar crust

OLIVE OIL & ORANGE CAKE $9
Soft citrus cake with candied orange

SUFLE DE CHOCOLATE $9
Served with fruit compote

gf **TARTA DE SANTIAGO** $8
Traditional almond cake from Santiago de Compostela

CARROT CAKE $9
Caramel filling, cream cheese frosting, and cake crumbs

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