

PA’ PICAR ~ FOR SHARING

	TAPA	HALF	FULL
PLATO IBÉRICO <i>Jamón serrano, salchichon, chorizo, picos, olives</i>		\$15	\$29
PLATO DE QUESOS <i>Manchego, Tetilla, Caña de Cabra, miel de abeja, picos</i>		\$11	\$21
ACEITUNAS <i>House-marinated olives</i>	\$4	\$7	\$13
PAN CON TOMATE <i>House-made sourdough, grated tomato, garlic</i>	\$3	\$5	\$9
CROQUETAS DE JAMÓN <i>Fried creamy bechamel, serrano ham bits</i>		\$8	\$15
PATATAS FRITAS <i>House fries</i>		\$4	\$8
ALBONDINGAS <i>Classic meatballs, rich red sauce</i>	\$4	\$7	\$13
PISTO MANCHEGO <i>Stewed tomatoes, onions, zucchini, eggplant, red peppers, olive oil</i>	\$3	\$6	\$12
SETAS AL AJILLO <i>Baked mushrooms, minced garlic, olive oil, parsley</i>			\$10
HABAS BLANCAS <i>Slow-braised giant white beans, extra virgin olive oil</i>	\$4	\$8	\$16
PATATAS ALIÑADAS <i>Potatoes, spring onions, sweet onion, fresh parsley</i>	\$3	\$6	\$12
PAN FRESCO <i>Daily fresh-baked bread</i>			\$5
CURTIDO DE REMOLACHA <i>Roasted beet salad, fresh vinaigrette, herbs</i>	\$3	\$6	\$12
GILDAS <i>Rotating Basque skewers</i>	\$3	\$5	\$9
PATATAS BRAVA <i>Crispy potatoes with brava sauce and garlic aioli</i>			\$10

CONSERVAS ~ TINNED FISH ~

Served with pickles and house-made potato chips

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

ENSALADA Y SOPA ~ SALAD & SOUP

SOPA DEL DIA <i>Soup of the day</i>	\$9
ENSALADA DE LA CASA <i>House salad</i>	\$8



DINNER
3PM-CLOSE

TASCA MADRID
Spanish Cuisine

DE LA PLANCHA
~ FLAT TOP GRIDDLE ~

Served with extra virgin olive oil, garlic, parsley, and fresh bread

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

DEL FOGÓN ~ FROM THE STOVE

ESTOFADO DE TERNERA CON PATATAS <i>Braised beef & fries</i>	\$30
POLLO AL JEREZ CON PATATAS <i>Sherry chicken & fries</i>	\$25
COCIDO MADRILEÑO <i>Madrileño stew</i>	\$18

POSTRES ~ DESSERTS

TARTA RUSTICA <i>Filled with seasonal fruit and topped with ice cream</i>	\$10
SUFLE DE CHOCOLATE <i>Served with fruit compote</i>	\$9
PASTEL DE QUESO DE LA VIÑA <i>Topped with caramel or seasonal fruit sauce</i>	\$11
CREMA CATALANA <i>Smooth custard topped with crunchy, burnt sugar crust</i>	\$9
TARTA DE SANTIAGO <i>Traditional almond cake from Santiago de Compostela</i>	\$8

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.

DRINK THROUGH SPAIN’S WINE REGIONS



SPARKLING

PENEDES - REGION

CUNE CAVA	\$34 \$9
CRISP, REFRESHING, CITRUS	
MAS FI CAVA	\$34 \$9
FLORAL, DRY, CITRUS	
PARELLADA BRUT NATURE	\$40 \$11
MINERAL, PRECISE, TOASTY	
SEGURA VIUDAS	\$40 \$11
BRIGHT, LIVELY, CREAMY	

EXTREMADURA

FLORES	\$34 \$9
CRISP, ELEGANT, LIVELY	

WHITE

BIERZO

POLVORETE GODELLO	\$60
BRIGHT, REFRESHING, SALINITY	

CASTILLA LA MANCHA

OTOÑO SAUVIGNON BLANC	\$30 \$8
CRISP, REFRESHING, BRIGHT	

MALAGA

BOTANI MOSCATEL	\$50 \$13
CRISP, REFRESHING	

RIAS BAIXAS

OS DUNARES ALBARIÑO	\$70
JOYFULL, CRISP, REFRESHING	

RIOJA

MANZANOS BLANCO	\$50 \$13
CREAMY, OAK-AGED, COMPLEX	

MILENRAMA BLANCO	\$34 \$9
FRESH, ELEGANT, BRIGHT	

RUEDA

NISIA RUEDA VERDEJO	\$46 \$12
LIVELY, LUSH, CLEAN	

TXAKOLI

HIRUZTA HONDURRABI ZURI	\$50 \$13
ZIPPY, TROPICAL, EFFERVESCENT	

TANTAKA ARABAKO	\$70
LIVELY, CITRUS, TROPICAL	

VALENCIA

ZILLAMINA WHITE MACABEO	\$38 \$10
CRISP, MINERAL, BRIGHT	

MADRID

LA SUERTE ALBILLO REAL	\$75
(TOLEDO)	
ROUND, FUN, SAVORY	

MINHO

NORTICO ALVARINHO	\$46 \$12
CREAMY, FLORAL, SOFT	

SKIN CONTACT

BIERZO

LIQUID GEOGRAPHY MENCIA	\$46 \$12
SMOOTH, CRISP, REFRESHING	

VALENCIA

ZILLAMINA MONASTRELL	\$36 \$10
TART, FRESH, DRY	

RED

ARAGON

BRECA EL NACIDO GRENACHE	\$50 \$13
PEPPER, SPICE, EVERYTHING NICE	

JUAN GIL SILVER MONASTRELL	\$46 \$12
OPULENT, SAVORY, CINNAMON	

CASTILLA LA MANCHA

HELLO WORLD CABERNET FRANC	\$46 \$12
PEPPERY, JAMMY, YOUTHFUL	

OTOÑO TEMPRANILLO	\$30 \$8
JUICY, FRUIT, SMOOTH	

CAMPO DE BORJA

AINZON 50+ GARNACHA	\$40 \$10
PEPPER, RELAXED, JUICY	

JUMILLA

MARIN MONASTRELL	\$54 \$14
DARK, LONG, JAMMY	

MADRID

VINO DE MONTAÑA	\$46 \$12
(SIERRA DE GATA Y GREDOS)	
SMOOTH, LIVELY, LAYRED	

RIBERA DEL DUERO

TORREMORON TEMPRANILLO	\$46 \$12
FOCUSED, FRUITY, LIVELY	

RIOJA

MILENRAMA JOVEN	\$34 \$9
YOUTHFUL, VIBRANT, BRIGHT	

RIO MADRE GRACIANO	\$40 \$10
BOLD, DARK, RICH	

SIERRA CANTABRIA CRIANZA	\$54 \$14
SUCCULENT, JUICY, LAYERED	

RIOJA ALTA

FINCA SAN MARTIN CRIANZA	\$54 \$14
FRESH, LUSH, ELEGANT	

PRIORAT

BLUE GRAY PRIORAT	\$54 \$13
BRAMBLE, HERBACEOUS, SPICY	

YECLA

CARRO TINTO MONASTRELL	\$38 \$10
DARK, SPICY, LONG	

SPANISH BEVERAGES AND N/A DRINKS

HOUSE COCKTAILS

Enjoy your favorite cocktail with a Spanish twist!

AL PINXTO	\$14
GIN, MANZANILLA SHERRY, & HOUSE BRINE BLEND	
HOUSE MARTINI	\$14
GIN, MANZANILLA SHERRY, LEMON	
ANDALUSION REFRESHMENT	\$12
GIN, ALOE LIQUEUR, LEMON, & CAVA	
VALENCI-ONI	\$14
GIN, MANDARIN AMARO, BITTER, & ORANGE LIQUEUR	
AL MADRILEÑO	\$12
VODKA, STRAWBERRY, PEAR, CINNAMON SYRUP	
PINKY UP EN ABRIL	\$12
GIN, MANZANILLA SHERRY, LEMON SODA, & WATERMELON ICE CUBES	

GIN & TONIC

*Enjoy your favorite Spanish cocktail!
All Gin & Tonics \$14*

CATALAN
FLORAL, CITRUS, WOODY
GALICIAN
FRUITY, HERBACEOUS, MARITIME
MEDITERRANEAN
PEPPERY, EARTHY, BRIGHT
BALEARIC
JUNIPER, FLORAL, GRAPE

ASTURIAN CIDER

*Traditional Spanish Cider served tableside - made
from apples and much more tart than our
Minnesota variety!*

CANNED AND BOTTLED NON-ALCOHOLIC BEVERAGES

CASAMARA CLUB / \$6
Isla
Fora
Onda
Como
DRAM SPARKLING WATER / \$5
Cardamom & Black Tea
Holy Basil & Lemongrass
PROXIES
Dry Cider / \$7
Sparkling Rose / \$8
SAN PELLEGRINO
Orange / \$3
Lemon / \$3
Small Glass Bottle / \$5
Large Glass Bottle / \$8
SHARAB SHRUBS / \$6.00
Strawberry
UNDONE NA COCKTAILS / \$9.00
Italian Spritz
Piña Colada
Mezcal Paloma

SPANISH CLASSICS

*These cocktails are from all around Spain ranging
from aperitifs 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!	
TINTO DE VERANO	\$8
RED WINE AND SPRITE	
MARIANITO	\$12
TRADITIONAL BASQUE COCKTAIL, LIKE A NEGRONI BUT NOT	
HOUSE SANGRIA	\$10
TRADITIONAL SPANISH SANGRIA OR SPICED WHITE SANGRIA	

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
CASA MARIOL NEGRA	\$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

