

# *Cocido Madrileño*

*Served every day, in its infamous three stages.*

*'Cocido Madrileño' is an authentic, hearty, Madrilian must-have dish. It is served as three, very different courses: Commencing with a rich, unctuous broth; a °slow-cooked stew, comprising meat, assorted vegetables and Spanish charcuterie, such as 'Morcilla', a type of black pudding filled with onion, as well as chorizo, a Spanish sausage made with paprika and pork. Delicious!!!*

## *Comforting*

*A rich, slow-cooked broth with fine pasta*

## *First course*

*Chick peas, potato, leek, cabbage, carrot, turnip*

## *To accompany*

*beef, lean pork, chorizo, 'morcilla', chicken, pig fat, trotters, cachucha, pig's ear and stuffing*

18,00 €



*Puerta de Alcalá, 1906*

## *The most authentic Madrilian Cuisine – deliciously prepared offal*

<i>Tripe Madrid style</i>	10,50 €
<i>Snails Country style</i>	9,50 €
<i>Stewed veal's tongue</i>	12,00 €
<i>Pigs' trotters with chick peas</i>	8,00 €
<i>Lambs' sweetbreads</i>	14,00 €
<i>Grilled pig's ear</i>	9,00 €
<i>Blood Madrid Style</i>	5,50 €
<i>Omelette Isabelina (with tripe Madrid style)</i>	9,50 €

## Our Premium Preserves

<i>Cockles in natural juice</i>	<i>Pazo da Ría</i>	17,30 €
<i>Baby squid in its own ink</i>	<i>Cambados</i>	7,20 €
<i>Melva Fillets 'Canutera'</i>	<i>Pazo da Ría</i>	9,00 €
<i>Hake eggs in lemon</i>	<i>Cambados</i>	7,20 €
<i>Mussels in brine</i>	<i>Pazo da Ría</i>	11,00 €
<i>Mussels in brine with baby potatoes in their skin</i>	<i>Pazo da Ría</i>	12,00 €
<i>Razor clams in natural juice (12/16)</i>	<i>Cambados</i>	16,00 €
<i>Razor clams in natural juice (4/6)</i>	<i>Cambados</i>	9,60 €
<i>White tuna belly from the Northern coasts</i>	<i>Pazo da Ría</i>	11,50 €
<i>Zamburiñas</i>	<i>Pazo da Ría</i>	13,70 €

## We Recommend

### 'Casa Maravillas' Tasting Menu

*(for 2 people)*

*Grilled, baby vegetables from Madrid's vegetable garden*

*Boletus mushrooms with truffled egg yolk*

*Grilled, line-caught hake with 'Refrito 3 Vuelcos'*

*Grilled, Galician beef fillet (30-day matured)*

*'Torrija' or 'filloas'*

*Wine D.O. Madrid*

*Bread & coffee*

35,00 € Pxp

### An Authentic Menu

*Tripe Madrid style*

*'Cocido' Croquettes*

*Grilled, Iberian pig's ear*

*'Torrija'*

*Wine D.O. Madrid*

*Bread*

15,50 €

*We cater for groups and events – special menus available upon request*

## Cured Meats

<i>Smoked meat from León (Astorga)</i>	15,00 €
<i>'Chorizo Cular de bellota'</i>	12,00 €
<i>Iberian Ham 'de bellota' 'de Bellota' – made from acorn-fed pigs</i>	22,00 €
<i>Iberian pork loin 'de bellota'</i>	18,00 €
<i>Sheeps' cheese</i>	14,00 €
<i>A selection of Spanish, cured meats &amp; cheeses</i>	25,00 €



*Puerta del Sol, 1906*

## Cold fish cuts

<i>Assorted, smoked fish</i>	<i>Salmon, trout &amp; cod</i>	17,50 €
<i>Cantabrian anchovies cured in salt</i>	<i>Each</i>	2,50 €
<i>Anchovies marinated in vinegar</i>	<i>Each</i>	2,00 €
<i>Sardines marinated in vinegar</i>	<i>Each</i>	2,30 €

## Salads

<i>Smoked fish salad</i>	<i>Salmon, trout &amp; cod</i>	10,50 €
<i>Mixed salad</i>		8,40 €
<i>Roasted peppers with tuna belly</i>		10,50 €
<i>Dressed tomatoes with goats' cheese</i>		9,50 €
<i>Tomato carpaccio with bonito</i>		12,50 €
<i>House Salad with prawns</i>		9,50 €
<i>Russian salad</i>	<i>a salad of finely diced vegetables in a light mayonnaise</i>	7,00 €
<i>Grilled, white asparagus</i>		7,00 €
<i>Andalusian 'Gazpacho'</i>	<i>a chilled tomatoe and garlic soup</i>	4,00 €
<i>'Salmorejo'</i>	<i>a chilled soup from Córdoba, made from tomatoes, bread, olive oil and garlic</i>	4,50 €

## *A pair of... scrambled eggs with:*

<i>Garlic sprouts with prawns</i>	8,50 €
<i>Baby eelers and prawns</i>	9,50 €
<i>Mushrooms and truffled egg yolk</i>	13,50 €
<i>'Morcilla' with peppers and pine nuts</i>	13,00 €
<i>Cod and potatoes</i>	9,50 €



*Banco de España, 1906*

## *To share*

### *Home-made croquettes:*

*Croquettes are made from a rich béchamel, coated in breadcrumbs*

<i>Cod</i>	<i>Each</i>	1,50 €
<i>'Cocido'</i>	<i>Each</i>	1,50 €
<i>Prawns</i>	<i>Each</i>	1,50 €
<i>Ham</i>	<i>Each</i>	1,50 €
<i>Oxtail</i>	<i>Each</i>	1,50 €

### *Maravillas Free-range eggs with:*

<i>Baby eelers with garlic sprouts</i>	9,50 €	
<i>Ham</i>	9,50 €	
<i>'Picadillo de Matanza'</i>	<i>Charsey chopped Spanish, pork chorizo</i>	9,50 €

*Grilled vegetables* 12,50 €

### *Piquillo' peppers filled with:*

<i>Cod</i>	<i>Each</i>	2,00 €
<i>'Cocido'</i>	<i>Each</i>	2,00 €
<i>Oxtail</i>	<i>Each</i>	2,00 €

## From The Sea

Garlic prawns	14,00 €
Cooked prawns / grilled	S/M
Galician octopus	19,00 €

## For The Grill

*line-caught, A house speciality, cooked in the same way all of them 'Refrito 3 Vuelcos'*

Hake 'Cogote'	<i>refers to the nape or neck of the fish, considered a delicacy and the sweetest, most succulent part of the fish</i>	S/M
Hake tail		S/M
Monkfish		Upon request
Turbot		Upon request

*'Refrito 3 Vuelcos' - Cooked on the grill and finished in the oven. It is finally turned 3 times in a pan to release its natural juices and protein, where vinegar, garlic and parsley are then added to create a rich emulsion.*

Grilled prawns	14,00 €
Grilled octopus	19,00 €
Cuttlefish with garlic mayonnaise	9,50 €

## Fried Fish

Calamares a la Andaluza	<i>'a la Andaluza' dusted in flour and fried</i>	9,00 €
Marinated Dogfish	<i>'a Cadiz classic' marinated fish, coated in a lightly batter</i>	9,00 €
Baby squid 'a la Andaluza'		10,00 €
Chopito	<i>'a type of baby squid' coated in a light batter</i>	9,00 €
Assorted fried fish		12,50 €

## Our Premium Meat Cuts

Hamburger 'Maravillas'		8,50 €
<i>(Antequera, round bread bun, 100% minced beef, tomato, goats' cheese with a mustard and honey sauce)</i>		
Galician Beef Chop (30-day matured)		40 € / Kg
Baby lamb cutlet	<i>Each</i>	4,50 €
Oxtail stew		15,50 €
Veal ragout		14,00 €
Gluten-free bread		0,90 €
Bread		0,90 €



# Home-made Puddings

<i>Chocolate Crêpe</i>		4,00 €
<i>Filloas</i>	<i>a fine Galician crêpe stuffed whitth custard</i>	4,50 €
<i>Seasonal fruit</i>		S/M
<i>Ice-cream</i>		3,50 €
<i>Pudín</i>	<i>a sponge pudding whit treacle-like or caramel sauce</i>	3,00 €
<i>Quesada Pasiega</i>	<i>a cantabrian pudding; a baked cheesecake</i>	4,50 €
<i>Lemon sorbet with 'Cava'</i>		3,50 €
<i>Chocolate cake</i>		4,50 €
<i>Cheesecake</i>		4,50 €
<i>Home-made Tiramisu</i>		5,50 €
<i>Torrijas</i>	<i>Spanish pudding of bread, soaked in honey and milk with cinnamon</i>	3,50 €



*Plaza Mayor, 1906*

**ENJOY!!!!!!!!!!**

*IVA Included*