

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 & cheeses</i>	25,00 €



Puerta del Sol, 1906

Cold fish cuts

<i>Assorted, smoked fish</i>	<i>Salmon, trout & 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 & 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>Charsely 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