

CASA MARAVILLAS

Specialty

‘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!

CASA MARAVILLAS

[ⓔ] Cocido Madrileño

Served every day, in its famous three stages

Comforting

A rich, slow-cooked broth with fine pasta 🍲

First Course

Pumkin · Leek · Chickpeas · Cabbage

Turnip · Carrot · Potato

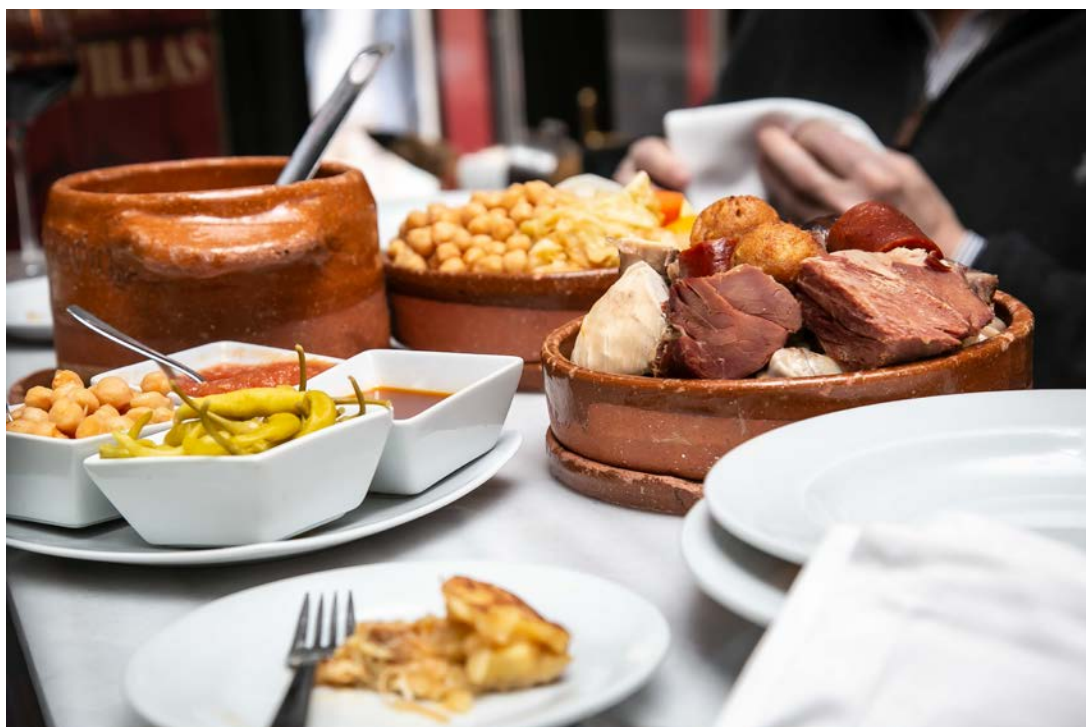
To Accompany

Cachucha · Pig's nose beef · Pig's ear and stuffing

· Lean pork · Morcilla · Chorizo · Pig Fat · Chicken ·

Salty Bacon · Cured Ham · Marrow(*) 🍲🍷

26€ per person



[ⓔ] Special dish of the house

* Check with the waiter



Bola de Cocido Maravillas

4,50€

The 'Bola de Cocido' is made with the lean meats from the third course, wrapped in a soft tempura and served on a bed of chickpeas with leeks on top.



ⓔ The most authentic Madrilian Cuisine

A rich, slow-cooked broth with fine pasta	🔥	7,50
Tripe Madrid style	🔥 🍷	15,50
Complement: Bowl of chickpeas		3,50
Snails Country style	🍷	13,50
Grilled pig's ear		13,50
Omelette Isabelina (with tripe Madrid style)	🔥 🍷 🍷	16,00
Stewed veal's tongue		16,50
Madrid terrine made from blood		10,00



ⓔ Special dish of the house

* Check with the waiter



Our premium preserves Pazo da Ría

Products available to
take away per unit

Cockles in natural juice 🍷	17,00
Melva Canutera Fillets in Olive Oil with Piparas and Chives 🐟	12,50
Mussels from the Galician Rías in Pickle with baby potatoes 🍷	16,00
Mussels in mayonnaise from their own pickle 🍷	16,00
Razor clams in natural juice 3/5u. 🍷	18,00
Sardines in olive oil with churrero potatoes 🐟	11,50
Zamburiñas in Scallop Sauce with baby potatoes 🍷	15,00

🍷 We Recommend

Artichoke with ham slice	Unit	6,00
Hake Cake at Casa Maravillas style 🐟 🍷 🍷		12,50
Anchovies 'Mariposa' 🐟	Unit	3,75
Galician-style octopus 🍷		24,00
Torreznos from Soria	Unit	5,50
Pink Barbastro Tomato		12,50
Fried Bocartes 🐟		3,00
Piparras (seasonal only)		12,50
White asparagus (seasonal only)		a/m
'Teardrop' Peas (seasonal only)		a/m
Green beans 'al dente' (seasonal only)		a/m



🍷 Special dish of the house

€ Iberian charcutery whith a women's name

Iberian Ham 'de bellota'	27,00
Chorizo Cular 'de bellota'	13,50
Iberian pork loin 'de bellota'	23,00
Presa Ibérica 'de bellota'	21,00
Bondiola 'de bellota'	23,00
Salchichon 'de bellota'	13,50
A selection of iberian cured meats	26,00



REMEDIOS SÁNCHEZ - Guijuelo -

Products available to take away per unit

€ Cheese from Madrid

La Cabezuela
Guadarrama's goat
D.O. Madrid



A selection of madrilian cheeses - La Cabezuela (according to availability):

16,00



Mr. Roy: Maturation of 120/200 days
Castizo: Maturation of 3 to 6 months.
Lingote cremoso: Maturation of 60 days
Tradicional: Maturation of 60 days

Vuela Manuela: Soft Galician cow cheese

Sheep cheese:

Old sheep cheese
Cured cheese in oil

16,50

€ Special dish of the house



Salads

- Roasted Peppers with Belly 🐟 14,50
- Tomato Dressed with Goat Cheese 🍷 12,50
- ⓔ Tomato Carpaccio with Belly 🐟 15,50
- ⓔ Russian Salad 🥕🐟 12,50
(a salad of finely diced vegetables in a light mayonnaise)

Our free-range Eggs



Scrambled:

- Potatoes With Cod 🐟 12,50
- Morcilla, piquillo peppers and pine nuts 15,50
- ⓔ Mushrooms with truffle egg yolk 🍄🥕 22,00
- Casa Maravillas's Eggs - Potatoes with:
- Baby Elvers with garlic shoots 🐟 12,50
- Morcilla 15,50
- Iberian Ham 'Paleta de bellota' 12,50
- 'Picadillo de Matanza' (Coarsely chopped Spanish, pork chorizo) 12,50



ⓔ Special dish of the house

Free-range chicken eggs in the wild

Choose by Units

Home Made

- ⓔ Home-made croquettes: 🍷🔥🍷
 - Cod 🐟 · Cocido · Galician beef
 - Ham · Oxtail 🍷



2,50

Wild fish

- ⓔ Tail or neck of wild hake refried in 3 times 🐟 44€/kg
- ⓔ Grilled octopus 🐙 24, 00
- Cuttlefish with garlic mayonnaise 🐟🐙🍷 16,50
- Wild monkfish with refried in 3 times 🐟 48€/kg
- Wild turbot 🐟 a/m

From the Grill

Line-caught, a house speciality, all of them cooked in the same way 'Refrito 3 Vuelcos': Cooked on the grill and finished in the oven. It is finally turned in a pan to release its natural juices and protein, where vinegar, garlic and parsley are then added to create a rich emulsion.



fried fish

- Calamares a la Andaluza 🐙🔥 ('a la Andaluza' dusted in flour and fried) 11,50
- Marinated Dogfish 🐟🔥 ('a Cadiz classic' fish, coated in a light batter) 11,50
- Chopito 🐙🔥 ('a type of baby squid' coated in a light batter) 11,50
- * Assorted fried fish 🐟🐙🐙🔥 16,00

Our Premium Meat Cuts









- ⓔ Galician Beef Chop (30-day matured) 58€/Kg
- ⓔ Oxtail stew 🍷 19,50






- ⓔ Special dish of the house



Homemade Desserts

Lemon sorbet	5,00
Lemon sorbet with 'Cava' 	6,50
 Cheesecake   	8,00
 Homemade Tiramisú   	8,00
 Torrija (Spanish pudding of bread, soaked in honey and milk with cinnamon)    	7,50
Eggless flan (suitable for celiacs) 	5,50

Children's Cocido

1° A rich, slow-cooked broth with fine pasta
(available gluten free)   

2° Chickpeas, potato and carrot, cured ham, beef,
chorizo, chicken, salty bacon

3° Fruit or vanilla icecream

Water or soda and bread 

15,50€

Enjoy!

Table Service and Appetizer	1,50
Gluten-free bread/bread supplement	1,50

CASA MARAVILLAS

IVA included
10% terrace supplement

 Sesame	 Soy	 Crustaceans	 Lupine	 tree nuts
 Eggs	 Celery	 Fish	 mollusks	 Milk
 Gluten	 Mustard	 Peanuts	 Sulfur Dioxide	