

A cultural melting pot in central Spain, Madrid is the name of both the region and the bustling metropolis that is the Spanish capital. Welcoming people from across the world, regional and global food influences all come together in the markets, shops and restaurants of Madrid to create a flourishing and diverse food scene. This month, we are showcasing dishes most traditionally associated with the region, although its modern-day gastronomic identity is now considered far broader.

TRADITIONAL DISHES

Sopa de ajo 8

Typical rustic soup from Madrid and central Spain made with garlic, chicken stock, bread and paprika served with a soft cooked egg. Traditionally made and eaten in the home; this is a humble and hearty dish.

Oreja a la plancha 6.5

Pigs ears are typically enjoyed with a caña (a small serve of draught beer). We've taken inspiration from this simple snack to bring you our own version, marinating the pigs ears in mojo rojo sauce, finishing them on the plancha until really crisp and serving with a purée of chickpeas.

Callos Madrileños 8

A very traditional dish from Madrid, callos is a stew of beef tripe and serrano ham cooked in a rich paprika and tomato sauce and served with diced fried potatoes. The Spanish would recommend you mop up the sauce with crusty bread.

Huevos rotos con trufa y jamón Ibérico 15

This dish of sliced, fried potatoes, topped with free-range broken eggs was first made famous by Casa Lucio, an iconic restaurant in Madrid. Many Spaniards would tell you this is their favourite meal to cook at home. Our decadent version is topped with jamón Ibérico and finished with grated truffle.

COCIDO MADRILEÑO ON SUNDAYS

A true sharing feast that brings family and friends together around the table. Sundays are for catching up over good food and wine, so gather a group and join us at the end of the week for our take on a traditional cocido. If you give us a call to let us know you're coming, we will make sure there's plenty for everyone.

MENU

Cocido

traditional sharing dish of a chickpea-based stew with meat and vegetables

Torrija

similar to French toast. We serve ours with vanilla ice cream & apricot purée

Half bottle of Dos de Mayo red wine

£25 per person

For tables of two or more. Served until it's all been eaten! Includes Easter Sunday.

We are delighted to bring you a selection of wines from across Madrid, exclusive to Ibérica in the UK. They are produced by wineries that vary in size, many are family-run, using production methods that have been passed down through the generations. Our waiters will be very happy to talk to you about any of the wines. We hope you enjoy our selection.

WINES FROM MADRID

WHITE

La Pájara, Albillo real, 2018 (glass) 8 (porrón) 18 (bottle) 35

Fragrant, creamy & pineapple.

"Pájara" is a Spanish slang term used by cyclists when they lose all energy on a mountain climb. The producers of this wine are former cyclists and the road to production was not an easy one - hence the name!

Viña Maín Blanco, Malvar, 2018 (glass) 6 (porrón) 14 (bottle) 27

Light, fresh, & lemon.

RED

Dos de Mayo, Tempranillo, Syrah & Merlot, 2017 (glass) 6 (porrón) 14 (bottle) 27

Smooth, strawberry & violet.

On 2nd May 1808 there was an uprising in Spain and Spanish horses went to war. Depicted on the label of this bottle, these horses represent nobility and elegance; their smooth graceful trot resembling how this wine blends with the palate.

Pecado Original, Garnacha & Negral, 2018 (glass) 8 (porrón) 18 (bottle) 35

Fragrant, forest fruit & peppery.

G2, Garnacha, 2015 (glass) 8.5 (porrón) 19 (bottle) 37

Juicy, black cherry & vanilla.

Vendimia Nocturna, Garnacha & Tempranillo, 2014 (glass) 9 (porrón) 20.5 (bottle) 40

Warm, dark fruit & thyme.

"Vendimia nocturna" means harvesting at night.

The vines are located on hillsides over 900m high, which means harvesting is done by hand.