

ENGLISH



\* Price per person. Minimum for 2 people

<u>TAPAS</u>	<u>€</u>
Fried anchovies	11
Grilled prawns 100gr	11
Spanish garlic prawns with clams	12
Fried small prawns with tomato sauce	13,5
Chipirones (small fried calamari)	12,5
Deep-fried calamari rings	11
Can Madó's sautéed calamari (with olive oil, garlic & parsley)	14
Calamaris in tomato sauce	12
Chicken croquettes (8u)	7
Spinach croquettes (8u)	7
Pimientos de Padrón (small green peppers fried in olive oil)	6
Mahón cheese	11
Serrano ham	13
French fries	5
Patatas bravas (spicy potatoes)	7

<u>FISH</u>	<u>€</u>
Grilled gilt-head bream	18
Grilled sea bass	18
Combo gilt-head bream & sea bass	18
Grilled sardines	15
Grilled prawns 250gr	24
Calamaris in tomato sauce	16
Can Madó's sautéed calamari (with olive oil, garlic & parsley)	18
Deep-fried calamari rings	15
Grilled calamari	19
Grilled cuttlefish	17
Combo calamari & cuttlefish	18
Fish broth	9

<u>ACCOMPANY YOUR MEAL!</u>	<u>€</u>
Bread	1,5
Olives	1,5
Alioli (garlic mayonnaise)	2,5

<u>TRADITIONAL CLAY POTS</u>	<u>€*</u>
Arròs brut (spicy & brothy rice with meat, vegetables & snails)	16
Arròs marinera (soupy seafood rice)	17
Caldereta de bogavante (lobster stew)	28

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<u>PAELLAS</u>	<u>€*</u>
Lobster paella	26
Seafood paella	17
Black paella (cuttlefish & prawns)	18
Mixed paella	16
Vegetable paella	14
Vegetable paella with prawns	16

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<u>FIDEUÁS (paella with short noodles)</u>	<u>€*</u>
Lobster fideuá	26
Seafood fideuá	17
Black fideuá (cuttlefish & prawns)	18
Mixed fideuá	16

<u>MEAT</u>	<u>€</u>
Lamb chops	17,5
Grilled galician beef entrecôte	19
Roasted chicken	12,5
Grilled pork loin	11,5
Chicken escalope	12

<u>SALADS</u>	<u>€</u>
Can Madó salad (with goat cheese)	13,5
Mixed salad (with tuna)	12
Green salad	9
Tomato & onion salad	8,5

<u>EGGS</u>	<u>€</u>
Spanish omelette (with potato inside)	12
French omelette	9
Scrambled eggs	8,5

V.A.T. INCLUDED

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DRINKS

DRINKS	€
Water	2,5
Sparkling water	2,5
Soft drinks 33cl	2,5
Soda	2,5
Laccao (cocoa milk drink)	2
Tonic water	2
Bitter (alcohol-free)	2
Juice (orange, peach, pineapple or apple)	2
Fresh orange juice	3
Glass of house wine	3,5
Glass of verdejo (white wine)	4,5
Glass of albariño (white wine)	5
Glass of cava	4

COCKTAILS & SPIRITS	€
White or red vermouth	4
Tinto de verano (red wine & soda)	4,5
Glass of sangría	6
Sangría 0,5L	11
Sangría 1L	18
Neat drinks	3,5
Premium neat drinks	5
Shot	2
Premium shot	3
Mixed drinks	7
Apperol Spritz	8
Garibaldi (Campari & orange juice)	8
Malibú with pineapple juice	7
"Pomada" jar 1L (gin Xoriguer, lemonade & lemon sorbet ice-cream)	19

\* Charge of 0,10€ for coffee with ice

COFFEE	€*
Espresso	1,5
Americano or lungo	1,6
Cortado (with a dash of milk)	1,6
Cafe latte	2
Capuccino	3
Café bombón (with condensed milk)	1,7
Iced coffee (with vanilla ice-cream)	3
Carajillo (with liqueur)	2,5
Barraquito (with milk, liqueur, condensed milk, cinnamon & lemon)	3,5
Teas (black, green, red, mint, rooibos, linden or chamomile)	2
Hot chocolate	3

OUR BEERS	€
Draft beer Estrella Damm, Rosa Blanca or Radler:	
Small	2
Medium	2,5
Large	3,5
Bottled beers:	
Alhambra Tradicional 25cl	2
Estrella Galicia 25cl	2
San Miguel 25cl	2
Daura 33cl (gluten-free)	2,5
Alcohol-free beer	2,5

WHITE WINE	€
Àngel Blanc de Blanca (Mallorca - Chardonnay & Viogner)	19
Favaritx (Menorca - Malvasia)	22
Faustino Rivero Ulecia (Rioja - Viura)	12
Cuné (Rueda - Verdejo)	16
Martín Códax (Rias Baixas - Albariño)	19
Santiago Ruiz (Rias Baixas - Albariño)	28
Loureira, Caiño blanco, Treixadura & Godello)	

RED WINE	€
Àngel Negre (Mallorca - Mantonegro, Cabernet Sauvignon & Merlot)	19
Faustino Rivero Ulecia (Rioja - Tempranillo & Garnacha)	12
Cuné Crianza (Rioja - Tempranillo, Garnacha & Manzuelo)	16
Ramón Bilbao Crianza (Rioja - Tempranillo)	19
Viña Arnáiz Roble (Ribera del Duero - Tempranillo, Cabernet Sauvignon & Merlot)	18

PINK WINE	€
Faustino Rivero Ulecia (Rioja - Garnacha)	12
Bicicletas & Peces (Somontano - Tempranillo)	16

CAVAS & SPARKLING WINES	€
Blanc Pescador (Empordà - Macabeo, Parellada & Xarel·lo)	14
Blau de Mar Brut (Cava - Macabeo, Parellada & Xarel·lo)	16

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