

BODEGÓN

AT HOTEL MADRID

"You never know what is enough unless you know what is more than enough" - William Blake

PICOTEO | BITES

Grilled Asparagus

Smoked Red Pepper Sauce | Orange | 9

Spanish Morcilla & Uni Roe*

Arugula | Truffle Oil | 4 ea

Blistered Padron Peppers

Spanish Balsamic | Sea Salt | 7

Jamon Serrano Sticks

Rosemary Breadsticks | Pickled Plum | 12

Gazpacho Shots

Chef's Choice | Seasonal | 3 ea

Hotel Olive Board

Chef's Choice | Seasonal Accompaniments | 10

SHARABLE

Cheese & Charcuterie Seasonal Accompaniments | 21

Jamon Iberico de Bellota 4yr Acorn Fed | 28

Bone Marrow Pickled Plum Preserves | Pistachio | Bread | 19

Octopus Balsamic | Orange | Fennel | Arugula | Padron | 22

Pescado Board House Smoked Mussels | Boquerones | Escabeche | Pickled Onions | Sourdough Bread | 18

RAW BAR

Octopus Carpaccio* Arugula | Olive Oil | Cherry Tomato | 17

Beef Tartare* Tenderloin | Pickled Shallots | Capers | Crostini | 15

Yellowfin Tuna Poke* Orange Tarragon | Citronette | Chives | 19

*Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

VEGETARIAN

Heirloom Tomato Tartare Truffle Oil | Shallot | Guindilla Pepper (gf/v) | 15

Zucchini Pasta Carrot | Snap Pea | Crimini Mushroom | Cherry Tomato | Garlic | Chili Flakes | Roasted Red Pepper Coulis (gf/v) | 18

Wild Mushroom Ravioli Crimini | Shitake | White & Black Trumpet | Cava Buerre Blanc | Truffle Oil | 24

PRINCIPALES | ENTRÉES

Beef Wellington Puff Pastry | Tenderloin | Mushroom Demi | 34

Balsamic Glazed Quail Chorizo | Fingerling Potato | Tomato | 23

Scallop Apple Dijon Mustard Puree | Roasted Corn | Fried Leeks | 32

Barramundi Green Bean | Fingerling | Lemongrass Coconut | 27

Pollo Asado Earl Grey Smoked | Rootbeer BBQ | Potatoes | 21

Smoked Paprika Crusted Tuna Green Beans | Fingerlings | 29

Strauss Veal Chop* Balsamic Gremolata | Apple Fennel Parsnip Puree | 38

MESA | FEASTS (For parties of four or more)

Bellota Tenderloin Acorn-fed | Grilled | Includes Two Sides | 112

Rack of Lamb* Australian | Herb Crust | Veal Demi | Roasted | Whipped Potato | 65

Pork Shank Red Wine Braise | Fennel Apple Parsnip Puree | Balsamic Reduction | 67

DRY-AGED* | IN HOUSE

Ribeye | 32 oz | Bone-In | 95

T-Bone | 24 oz | 76

Tomahawk | 28 oz | 88

NY Strip | 12 oz | Boneless | 54

OTHER CUTS

W E T - A G E D

Petite Filet | 8 oz | 42

Ribeye | 32 oz | 80

SIDES

DUCK CONFIT FINGERLING POTATOES 12 | WHIPPED 11 |

CAULIFLOWER 12 | BRUSSELS 11 | GREEN BEANS 9

SAUCES

RIOJA REDUCTION 5 | VEAL DEMI 5