



MADRAS CAFE

INDIAN
RESTAURANT

EST. 2021





Welcome

“We welcome you to enjoy a delicious selection of exquisite dishes at Madras Cafe.

We use the finest ingredients and an authentic combination of spices to ensure a fabulous experience in our restaurant.”

Bienvenido

“Le invitamos a disfrutar de una deliciosa selección de exquisitos platos en Madras Cafe.

Utilizamos los mejores ingredientes y una auténtica combinación de especias para garantizar una fabulosa experiencia en nuestro restaurante.”

ALÉRGENOS • ALLERGENS



CONTIENE
GLUTEN
CGLUTEN
CONTAINS



CRUSTÁCEOS
CRUSTACEANS



HUEVOS
EGGS



PESCADO
FISH



CACAHUETES
PEANUTS



SOJA
SOY



LÁCTEOS
DAIRY



FRUTOS
DE CÁSCARA
FRUIT
OF SHELL



APIO
CELERY



MOSTAZA
MUSTARD



GRANOS DE
SÉSAMO
GRAINS OF
SESAME



DIÓXIDO DE
AZUFRE Y
SULFITOS
DIOXIDE OF
SULFUR AND
SULFITOS



ALTRAMUCES
ALTRAMUCES



MOLUSCOS
MOLLUSCS

Starters / Entrantes

SOUP / SOPAS - €4,40

Tomato soup / Daal soup / Vegetable soup / Chicken soup
Sopa de tomate / Sopa daal / Sopa de verduras / Sopa de pollo

POPADOMS WITH CHUTNEY - €2,20

Papadoms (dry dough flat cakes made from lentil flour) with chutney.
Papadoms (tortas planas de masa seca hecha de harina de lentejas) con chutney.

ONION BHAJI - €4,70

Round crispy shredded onion fried in our authentic spice batter.
Cebolla redonda, crujiente y rallada frita en nuestra auténtica masa de especias.

VEGETABLE PAKORA - €4,70

Deep fried seasonal vegetables mashed with gram flour and Spices.
Verduras de temporada fritas en puré con harina de garbanzos y especias.

SAMOSAS (Veg €4,70 / Meat €5,80) 🌿

Stuffed with vegetable or minced lamb tempered with cumin, ginger, green chillies and coriander.
Relleno de verdura o cordero picado templado con comino, jengibre, guindillas y cilantro.

CHICKEN PAKORA - €5,80 🌿

Chicken marinated with spices then deep fried in a batter for a crispy shell.
Pollo marinado con especias y frito en una masa para obtener una cáscara crujiente.

FISH PAKORA - €6,40 🌿 🐟

Fish marinated with spices then deep fried in a batter for a crispy shell.
Pescado marinado con especias y frito en una masa para obtener una concha crujiente.

CHICKEN CHAT - €6,40

Chicken Tikka cooked with onions, tomato, pepper, herbs topped Indian fried puri.
Pollo Tikka cocinado con cebolla, tomate, pimiento, hierbas cubierto con puri frito indio.

ALOO CHAT - €5,80

Diced potatoes with onions, tomato, pepper, herbs topped Indian fried puri.
Papas cortadas en cubitos con cebolla, tomate, pimiento, hierbas cubiertas con puri frito indio.

PRAWN PURI - €6,90 🌊

Prawn cooked with onions, tomato, bell pepper, herbs topped Indian fried puri.
Langostino cocido con cebolla, tomate, pimiento morrón, hierbas cubierto de puri frito indio.

CHICKEN SANDHE KO - €5,80

Small pieces of boneless chicken marinated with fresh onion, tomato, cucumber, coriander and lemon juice.
Pequeños trozos de pollo deshuesado marinados con cebolla fresca, tomate, pepino, cilantro y jugo de limón.

TANDOORI CHICKEN - €5,80

Marinated chicken in mild spices with yoghurt & cooked in tandoori oven.
Pollo marinado en especias suaves con yogur y cocinado en horno tandoori.

CHICKEN TIKKA - €5,40 🌿

Marinated Chicken in mild Spices with Yogurt & cooked in tandoori oven.
Pollo marinado en especias suaves con yogur y cocinado en horno tandoori.

LAMB TIKKA - €6,40

Tender pieces of lamb in a spicy marinade cooked over charcoal in our tandoori oven.
Tiernos trozos de cordero en un adobo picante cocidos sobre carbón en horno tandoori.

SEEKH KEBAB - €6,40

A traditional starter of minced lamb & spices grilled on a skewer over charcoal. Unbeatable!
Entrante tradicional de cordero picado y especias a la parrilla en una brocheta sobre carbón.

MIX STARTER - €7,95

Combination of onion bhaji, chicken tikka, Chicken Pakora, Vegetable Pakora,.
Combinación de bhaji de cebolla, pollo tikka, pakora de pollo, pakora de vegetales.

Tandoori Sizzlers

Each Tandoori selection is served with Bhuna sauce and garnished with lemon and seasonal salad.

Cada selección de Tandoori se sirve con salsa Bhuna y se adorna con limón y ensalada de temporada.

CHICKEN TIKKA SIZZLER - €11,60 🍗

Tender chicken pieces marinated in yoghurt, herbs, spices and roasted in a tandoor served in sizzler plate with curry sauce.

Trozos tiernos de pollo marinados en yogur, hierbas, especias y asados en un tandoor servidos en plato sizzler con salsa de curry.

LAMB TIKKA SIZZLER - €12,65

Marinated lamb with green chilies, garlic, ginger, served in a sizzling plate with hot curry sauce.

Cordero adobado con chiles verdes, ajo, jengibre, servido en plato hirviente con curry picante.

CHICKEN TANDOORI - €11,60

Spice marinated chicken on the bone roasted, served in sizzling plate with curry sauce.

Pollo asado con hueso marinado con especias, servido en plato caliente con salsa de curry.

SHASHLIK TIKKA - Chicken €13,10 / Lamb €14,20 🍗 🍖

A spicy sensation. Succulent piece of boneless chicken, marinated in yoghurt and spices, skewered with green and red peppers.

Una sensación picante. Suculento trozo de pollo deshuesado, marinado en yogur y especias, ensartado con pimientos verdes y rojos.

SPECIAL MIX GRILL - €14,85 🍗 🍖 🍤

Combination of tandoori chicken, chicken tikka, lamb tikka, tandoori prawn and seekh kabab served on a sizzling plate with a special sauce.

Se sirve una combinación de pollo tandoori, pollo tikka, cordero tikka, gambas tandoori y seekh kabab en un plato chisporroteante con una salsa especial.

TANDOORI KING PRAWN - €14,25 🍤

King prawn marinated with ginger, garlic paste, lemon juice, herbs and spices.

Langostino marinado con jengibre, pasta de ajo, jugo de limón, hierbas y especias.



House Specials

Especiales de la Casa

BUTTER CHICKEN - €11,55 🍛

Boneless tandoori chicken cooked with tomato sauce, butter and fresh cream.
Pollo tandoori deshuesado cocido con salsa de tomate, mantequilla y nata fresca.

CHICKEN TAWA MASALA - €12,00

Succulent chicken tossed with fresh herbs & spices, a favourite authentic style bhuna. Taste it!!

Pollo succulento mezclado con hierbas frescas y especias, un estilo bhuna auténtico.

BINDI GOSHT - €13,10

Madras Cafe's signature dish. Lamb curry as you've never tasted! A combination of okra & cooked with whole spices, okra and ginger.

Plato de autor de Madras Cafe. ¡Cordero al curry como nunca has probado! Una combinación de okra y amartillado con especias enteras, quimbombó y jengibre.

CHICKEN or LAMB MANGO - €10,45/€12,65 🍛

Chicken or Lamb cooked with creamy mango, sauce & mild spices.

Pollo o Cordero cocinado con mango cremoso, salsa y especias suaves.

MURGH MASALA - €14,20

Chicken cooked in a sauce of spiced mince lamb, tomatoes, coriander and capsicum.

Rich and spicy.

Pollo cocido en salsa de cordero picada especiado, tomates, cilantro y pimienta.

Rico y picante.

MUGHLAI CHICKEN - €12,00 🍛

Mughlai Chicken is a restaurant style, north Indian recipe, cooked with cream, yogurt, onions, ginger, garlic, cumin, cashew nuts, green chillies & mix spices. (medium hot).

Mughlai Chicken es una receta estilo restaurante del norte de la India, cocinada con crema, yogur, cebollas, jengibre, ajo, comino, anacardos, chiles verdes y especias. (1/2 picante).

GOAN KING PRAWN - €14,20 🍤

The traditional dish of Goan King Prawn cooked with onions and coconuts, flavoured with mint & mustard. Unbelievable blend of Eastern flavours.

El plato tradicional de langostino de Goa cocinado con cebollas y cocos, aromatizado con menta y mostaza. Increíble mezcla de sabores orientales.

KING PRAWN ACHARI - €14,20 🍤

King prawns marinated in a special tangy sauce with pickling spices, onions & tomatoes.

Langostinos marinados en salsa picante especial con especias encurtidas, cebollas y tomates.

GARLIC CHILLI CHICKEN - €12,00

Classic chicken breast hot and fast tossed with garlic, green chillies and peppers.

Pechuga de pollo clásica caliente y rápida mezclada con ajo, chiles verdes y pimientos.

Classic & Regional Dishes

Platos Clasicos y Regionales

If you have a particular Indian favourite please
choose from our selection of popular regional dishes.
*Si tiene un favorito indio en particular,
elija entre nuestra selección de platos regionales populares.*

CURRY DISHES

Cooked with traditional herbs in our flavored homemade curry sauce.
(order mild, medium or hot).

*Cocinado con hierbas tradicionales en nuestra salsa de curry casera con sabor.
(pedir suave, medio o picante)*

TIKKA MASALA DISHES 🍛 🍛

A well known UK dish, prepared with almonds, coconuts, butter, tomato sauce
and fresh cream, as the traditional style.

*Un conocido plato del Reino Unido, preparado con almendras, coco, mantequilla, salsa
de tomate y nata. Como al estilo tradicional.*

KORMA DISHES 🍛 🍛

Dish prepared with cashew, coconut, butter and fresh cream.

Plato elaborado con anacardo, coco, mantequilla y nata.

PASANDA DISHES 🍛 🍛

Dish cooked with almond, coconut, dry fruits, mild spices and fresh cream.

Plato cocinado con almendra, coco, frutos secos, especias y nata.

KARAHI DISHES

Combination of diced onion, green and red capsicum, garlic, ginger, fresh tomatoes
and coriander seeds in thick sauce (order mild, medium or hot)

*Combinación de cebolla picada, pimiento verde y rojo, ajo, jengibre, tomates frescos y
semillas de cilantro en salsa espesa (pedir suave, medio o picante)*

Chicken (Curry, Korma, Pasanda, Karahi) -----	€9,85
Chicken Tikka (Curry, Tikka Masala, Korma, Pasanda, Karahi) -----	€10,40
Lamb (Curry, Tikka Masala, Korma, Pasanda, Karahi) -----	€11,50
King Prawn (Curry, Tikka Masala, Korma, Pasanda, Karahi) -----	🍷 €12,60
Fish (Curry, Tikka Masala, Korma, Pasanda, Karahi) -----	🍷 €12,60
Vegetable (Curry, Tikka Masala, Korma, Pasanda, Karahi) -----	€8,20
Pollo (Curry, Korma, Pasanda, Karahi) -----	€10,40
Pollo Tikka (Curry, Tikka Masala, Korma, Pasanda, Karahi) -----	€10,40
Cordero (Curry, Tikka Masala, Korma, Pasanda, Karahi) -----	€11,50
Langostinos (Curry, Tikka Masala, Korma, Pasanda, Karahi) -----	🍷 €12,60
Pescado (Curry, Tikka Masala, Korma, Pasanda, Karahi) -----	🍷 €12,60
Vegetal (Curry, Tikka Masala, Korma, Pasanda, Karahi) -----	€8,20

**EXTRA: CURRY SAUCE €3,95 - CUCUMBER RAITA €2,50 - ONION RAITA €2,50
PUNJABI RAITA €3,50 - GREEN SALAD €2,50 - CHIPS €3,00**



JALFREZI DISHES (HOT)

Freshly ground spices with onions & Green peppers, a method to bring out the most delicious flavor with a completely extra special flavor Jalfrezi chicken.

Jalfrezi Chicken / Pollo	€9,85
Jalfrezi Chicken Tikka / Pollo Tikka	€10,40
Jalfrezi Lamb / Cordero	€11,50
 Jalfrezi Prawn / Gambas	€12,60
 Jalfrezi Fish / Pescado	€12,60
Jalfrezi Vegetables / Vegetal	€8,20

DANSAK DISHES (MEDIUM)

Combination Of Pineapple & Lentils Mixed With Spices To Produce A Sweet Sour Taste.

Dansak Chicken / Pollo	€9,85
Dansak Chicken Tikka / Pollo	€10,40
Dansak Lamb / Cordero	€11,50
 Dansak King Prawn / Langostino	€12,60
 Dansak Fish / Pescado	€12,60
Dansak Vegetable / Vegetal	€8,20

PATHIA DISHES (MEDIUM)

Cooked In The Traditional Way With Garlic, Ginger, Tomato, Cream Medium Spicy With Turmeric Sauce.

Pathia Chicken / Pollo	€9,85
Pathia Chicken Tikka / Pollo	€10,40
Pathia Lamb / Cordero	€11,50
 Pathia King Prawn / Langostino	€12,60
 Pathia Fish / Pescado	€12,60
Pathia Vegetable / Vegetal	€8,20

ROGAN JOSH DISHES (MEDIUM)

Cooked in the traditional way, fried in a special ghee, which produces a spicy flavor.

Rogan Josh Chicken / Pollo	€9,85
Rogan Josh Chicken Tikka / Pollo	€10,40
Rogan Josh Lamb / Cordero	€11,50
 Rogan Josh Prawn / Gambas	€12,60
 Rogan Josh Fish / Pescado	€12,60
Rogan Josh Vegetable / Vegetal	€8,20

SAG DISHES (MEDIUM)

Spinach Cooked With Green Peppers, Tomatoes, Onion, a Taste of Medium Flavor.

Sag Chicken / Pollo	€9,85
Sag Chicken Tikka / Pollo	€10,40
Sag Lamb / Cordero	€11,50
 Sag King Prawn / Langostino	€12,60
 Sag Fish / Pescado	€12,60
Sag Vegetable / Vegetal	€8,20

DUPIAZA DISHES (MEDIUM)

Specially Cooked With Fried Spices, Onions, Producing a Mild to Medium Taste.

Dupiaza Chicken / Pollo	€9,85
Dupiaza Chicken Tikka / Pollo	€10,40
Dupiaza Lamb / Cordero	€11,50
 Dupiaza King Prawn / Langostino	€12,60
 Dupiaza Fish / Pescado	€12,60
Dupiaza Vegetable / Vegetal	€8,20

**EXTRA: CURRY SAUCE €3,95 - CUCUMBER RAITA €2,50 - ONION RAITA €2,50
PUNJABI RAITA €3,50 - GREEN SALAD €2,50 - CHIPS €3,00**

BALTI DISHES (MEDIUM)

Cooked With Garlic, Ginger, Tomato, Onion Yoghurt & Fresh Coriander.

Balti Chicken / Pollo	€9,85
Balti Chicken Tikka / Pollo	€10,40
Balti Lamb / Cordero	€11,50
 Balti King Prawn / Langostino	€12,60
 Balti Fish / Pescado	€12,60
Balti Vegetable / Vegetal	€8,20

VINDALOO DISHES (VERY HOT)

Popular dish with potatoes, garam Masala, ginger, chilli powder with a very hot taste, only suitable for people with strong constitution.

Vindaloo Chicken / Pollo	€9,85
Vindaloo Chicken Tikka / Pollo	€10,40
Vindaloo Lamb / Cordero	€11,50
 Vindaloo King Prawn / Langostino	€12,60
 Vindaloo Fish / Pescado	€12,60
Vindaloo Vegetable / Vegetal	€8,20

BHOONA DISHES (MEDIUM)

With tomato paste & a few selected spices, treated to provide medium strength.

Bhoona Chicken / Pollo	€9,85
Bhoona Chicken Tikka / Pollo	€10,40
Lamb Bhoona / Cordero	€11,50
 King Prawn Bhoona / Langostino	€12,60
 Fish Bhoona / Pescado	€12,60
Vegetable Bhoona / Vegetal	€8,20

MADRAS DISHES (HOT)

Popular Dish With A Very Hot Taste, Only Suitable For People With Strong Constitution.

Madras Chicken / Pollo	€9,85
Madras Chicken Tikka / Pollo	€10,40
Madras Lamb / Cordero	€11,50
 Madras King Prawn / Langostino	€12,60
 Madras Fish / Pescado	€12,60
Madras Vegetable / Vegetal	€8,20

PHAL DISHES (EXTRA HOT)

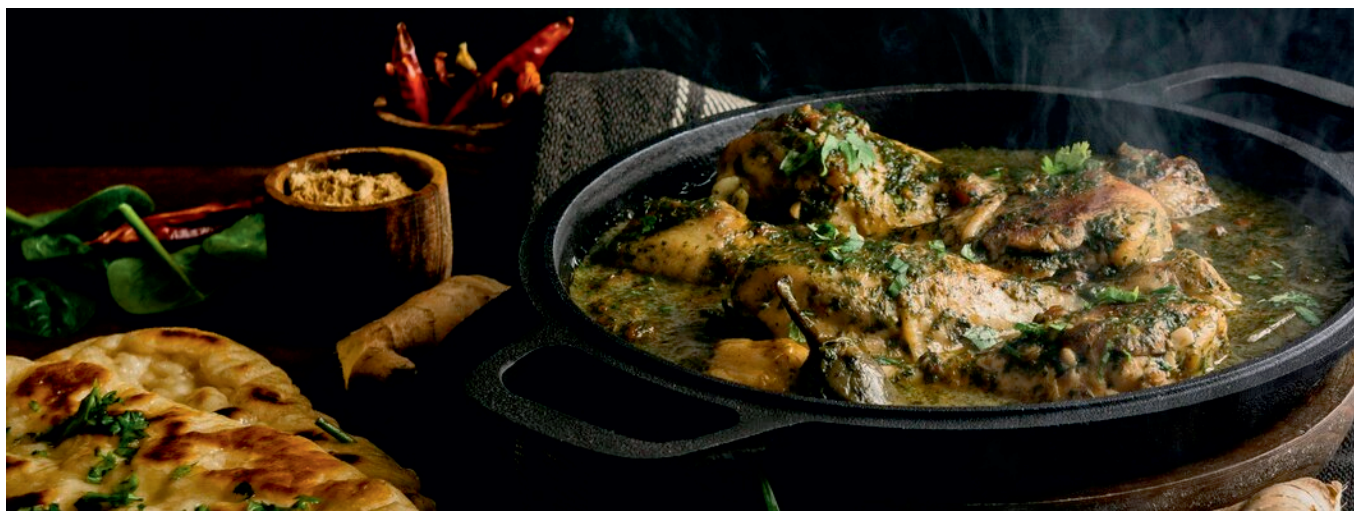
Extra Hot Chilli Sauce With Spices, Ginger, Garlic & Fresh Coriander. Only Suitable For People With Strong Constitution.

Phal Chicken / Pollo	€9,85
Phal Chicken Tikka / Pollo	€10,40
Phal Lamb / Cordero	€11,50
 Phal King Prawn / Langostino	€12,60
 Phal Fish / Pescado	€12,60
Phal Vegetable / Vegetal	€8,20

BIRYANI DISHES (MEDIUM)

Basmati rice served with chicken, lamb, king prawn or vegetables in a spiced ghee with almonds & sultanas, served with curry sauce mild, medium or hot according to your taste.

Chicken Biryani / Pollo	€11,45
Chicken Tikka Biryani / Pollo	€12,55
Lamb Biryani / Cordero	€13,65
 King Prawn Biryani / Langostino	€14,75
Vegetable Biryani / Vegetal	€10,35



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PUNJABI RAITA €3,50 - GREEN SALAD €2,50 - CHIPS €3,00**

Vegetable Dishes

Platos Vegetarianos

Assortment of Fresh Vegetables Cooked in Delicate Spices.
Surtido de Verduras Frescas Cocinadas en Delicadas Especies.

Mixed Vegetable Curry / <i>Verduras variadas con Curry</i> -----	€6,10
Mushroom Bhaji / <i>Champiñones Bhaji</i> -----	€6,10
Bombay Potatoes / <i>Patatas Bombay</i> -----	€6,10
Aloo Gobi (Potatoes & Coliflower) / <i>Patatas con Coliflor</i> -----	€6,10
Sag Alo (Spinach With Potatoes) / <i>Espinacas con Patatas</i> -----	€6,10
Sag Ponir (Spinach With Cheese) / <i>Espinacas con Queso</i> -----	€6,10
Channa Masala: Chick Peas Cooked With Onions & Spices -----	€6,10
<i>Garbanzos Cocidos con Cebolla y Especies</i>	
Tarka Daal: Lentils Spiced With Garlic / <i>Lentejas condimentadas con Ajo</i> -----	€6,10
Sag Bhaji: Spinach Cooked With Onion, Garlic & Ginger -----	€6,10
<i>Espinacas Cocinadas con Cebolla, Ajo y Jengibre</i>	
Bhindi Bhaji: Okra cooked with onion garlic & ginger -----	€6,10
<i>Okra cocinada con cebolla, ajo y jengibre</i>	
Dal Makhani: Buttery, creamy & flavorful slow cooked black lentils -----	€6,10
<i>Lentejas negras mantecosas, cremosas y sabrosas cocidas a fuego lento</i>	



Kids Menu / Menu Infantil

Cheese Burger with Chips / <i>Hamburguesa con Queso y Patatas</i> -----	€7,65
Burger with Chips / <i>Hamburguesa con Patatas</i> -----	€7,65
Chicken Burger with Chips / <i>Hamburguesa de Pollo con Patatas</i> -----	€7,65
Chicken Nuggets with Chips / <i>Nuggets de Pollo con Patatas</i> -----	€7,65
Chicken Korma with Rice or Chips / <i>Pollo Korma con Arroz o Patatas</i> -----	€7,65
Chicken Tikka Masala with Rice or Chips / <i>Pollo Tikka Masala con Arroz o Patatas</i> -----	€7,65



Tandoori Naan Breads

Pan Indio

Plain Naan / <i>Naan</i> -----	🍞	€2,80
Butter Naan / <i>Naan de Mantequilla</i> -----	🍞🧈	€3,10
Garlic Naan / <i>Naan de Ajo</i> -----	🍞🧄	€3,55
Cheese Naan/ <i>Naan de Queso</i> -----	🍞🧀	€3,55
Chilli Naan / <i>Naan de Chile</i> -----	🍞🌶️	€3,55
Onion Naan / <i>Naan de Cebolla</i> -----	🍞🧅	€3,55
Garlic Cheese Naan / <i>Naan de Ajo y Queso</i> -----	🍞🧄🧀	€3,75
Keema Naan (spiced minced) / <i>Naan con Especias</i> -----	🍞🍖	€3,75
Peshwari Naan (coconut & Sultanas) / <i>Naan Peshwari (coco y sultanas)</i> -----	🍞🥥🍌	€3,75
Tandoori Roti -----	🍞	€2,80
Tandoodi Paratha -----	🍞	€3,10
Aloo Paratha -----	🍞🥔	€3,55
Chapati -----	🍞	€2,00



Rices / Arroces

Plain Rice / <i>Arroz Hervido</i> -----	€2,80
Pilau Rice / <i>Arroz Pilau</i> -----	€3,10
Egg Fried Rice / <i>Huevo Frito con Arroz</i> -----	🍳🍛 €3,55
Mushroom Fried Rice / <i>Arroz Frito con Champiñones</i> -----	€3,55
Fried Rice / <i>Arroz Frito</i> -----	€3,55
Special Pilau Rice / <i>Arroz Pilau Especial</i> -----	€3,55
Keema Rice / <i>Arroz Keema</i> -----	€3,55
Lemon Rice / <i>Arroz al Limón</i> -----	€3,55
Vegetable Rice / <i>Arroz con Verduras</i> -----	€3,55
Onion Rice / <i>Arroz con Cebolla</i> -----	€3,55
Garlic Rice / <i>Arroz al Ajillo</i> -----	€3,55
Chana Rice / <i>Arroz Chana</i> -----	€3,55
Coconut Rice / <i>Arroz al Coco</i> -----	€3,55

Desserts / Postres

Vanilla Ice Cream
Helado de vainilla



4:35
€

Chocolate Ice Cream
Helado de chocolate



4:35
€

Strawberry Ice Cream
Helado de fresa



4:35
€

Mixed Ice Cream
Helado Mixto



4:35
€

Chocolate Fudge Cake
Pastel de chocolate



6:55
€

Gulab Jamun
Gulab Jamun



4:35
€

Mango Cream
Crema de Mango



4:35
€

Pista Kulfi
Kulfi de Pistacho



4:35
€

Mango Kulfi
Kulfi de Mango



4:35
€





Wines & Drinks
—••—
Vinos y Bebidas





HOUSE WINE - VINO DE LA CASA

Bottle / Botella: €10,95 - Glass / Copa: €3,30

VARIETIES: Red, White, Rosé

FORMATS: 750 ML. / 375 ML.

VARIETADES: Tinto, Blanco, Rosado

FORMATOS: 750 ML. / 375 ML.



ALTOS DE CABRIEL ROSE - €13,15

Strawberry pink colour, with slight violet hues. Fruity aromas, reminiscent of strawberries, raspberries and a certain floral touch. Tasty and balanced, with a great persistence freshness.

Color rosa fresa, con leves matices violáceos. Aromas afrutados que recuerdan a fresas, frambuesas y cierto toque floral. Sabroso y equilibrado, con un frescor de gran persistencia.



SOLAR DE RICOT WHITE SWEETISH - BLANCO SEMI DULCE €12,60

Appearance: A beautiful pale yellow color.

Nose: Dominates the character of ripe fruit with spicy nuances.

Mouth: Full-bodied, very tasty and with an adjusted acidity and sweetness.

Aspecto: De bello color amarillo pálido.

Nariz: Domina el carácter de fruta madura con matices especiados.

Boca: Con buen cuerpo, muy sabroso y de ajustada acidez y dulzor.



CAMPO MARÍN WHITE - D.O. CARIÑENA - €16,45

Delicate blend which displays an intense and fruity Macabeo plus a very elegant Chardonnay, standing out thanks to its freshness and harmony.

Delicada mezcla que muestra un Macabeo intenso y afrutado más un elegante Chardonnay, destacando por su frescura y armonía.



PIROVANO PINOT GRIGIO ITALY - €18,65

Pale and limpid yellow, with an enveloping fragrance reminiscent of wild flowers, the taste is velvety, with a smooth and harmonious finish, very long.

Amarillo pálido y límpido, con fragancia envolvente que recuerda a flores silvestres, el sabor es aterciopelado, con acabado liso y armonioso, muy largo.



PROVIDENCIA - SAUVIGNON BLANC - €18,65

D.O. TIERRA DE CASTILLA

Aromas of ripe fruit (peach, apricot, guava), white flowers and spices (ginger, white pepper) and hint of butter.

Aromas de fruta madura (melocotón, albaricoque, guayaba), flores blancas y especias. (jengibre, pimienta blanca) y un toque de mantequilla.



MATEUS ROSÉ - PORTUGAL - €17,55

It is a pink with a very attractive and bright tone. In general, it is a wine fresh and seductive with a fine and intense bouquet and all the joviality of the young wines. On the palate it is a well balanced and tempting wine, complemented brilliantly with a smooth, slightly fizzy finish.

Es un rosado con un tono muy atractivo y brillante. En general, es un vino fresco y seductor con un bouquet fino e intenso y toda la jovialidad de los vinos jóvenes. En boca es un vino bien equilibrado y tentador, complementado brillantemente con un final suave y ligeramente efervescente.



CONSENTIDO MERLOT - D.O. YECLA - €15,40

Intense ruby red color with hints of red fruits and toasted notes, brimming with tannins that give us a sensation of a wine with a lot of body but at the same time smoothness.

Intenso color rojo rubí con recuerdos a frutas rojas y notas tostadas, rebosante de taninos que nos dan una sensación de un vino con mucho cuerpo pero a la vez suavidad.



DIAPIRO ROBLE MONASTRELL - D.O. ALICANTE - €17,55

Dark cherry color with a deep red edge. Intense and complex nose.

Ripe fruits with fresh red notes, finely balanced with the wood.

Subtle aromatic herbs, fennel and eucalyptus. Elegant aromas of chocolate and roasted aromas.

Color fondo picota oscuro con un borde rojo profundo. De nariz Intensa y compleja. Frutos maduros con notas rojas frescas, finamente equilibradas con la madera. Sutiles hierbas aromáticas, hinojo y eucalipto. Elegantes aromas a chocolate y torrefactos.



CHOZA - TEMPRANILLO - D.O. LA RIOJA - €16,45

Colour: Deep red cherry colour with slate tones. Nose: Aromas of ripe red fruit and liquorish combined with coffee, vainilla and a balsamic nuances.

Palate: Smooth and velvety wine with sweet and ripe tanning that make it a pleasant and easy-drinking wine with a long aftertaste.

Color: Color picota rojo intenso con tonos pizarra. Nariz: Aromas de fruta roja madura y licor combinado con café, vainilla y matices balsámicos. Boca: Vino suave y aterciopelado con un bronceado dulce y maduro que lo convierten en fácil de beber con largo postgusto.



CODORNIU 1551 MINI CAVA - 33 CL - €5,95

It is a sparkling wine and is made from the Macabeo Xarel-lo and Parellada grape variety. Fermentation takes place at a temperature between 15° & 17°C. . It has an alcoholic graduation of 11.5°.

Se trata de un vino espumoso y está elaborado a partir de variedad de uva Macabeo, Xarel-lo y Parellada. La fermentación se realiza a una temperatura de entre 15° y 17°C. Posee una graduación alcohólica de 11,5°.



VALMARONE EXTRA DRY, ITALY - €18,10

Extra dry sparkling wine, ideal for pairings based on Seafood, Vegetarian Food, Appetizers and snacks, Marinated meat, especially pleasant if taken cold.

Vino extra seco espumoso, optimo para maridajes a base de Marisco, Comida Vegetariana, Aperitivos y tentempiés, Carne adobada, agradable especialmente si tomado frío.



ROGER DE FLOR BRUT NATURE - CAVA - €14,85

Macabeo, Xarel.lo y Parellada.

Straw yellow colour with apples and pineapple on the nose. Fresh and crisp with a soft bitter finish.

Macabeo, Xarel.lo y Parellada.

Color amarillo pajizo. Con toques de manzana y piña en la nariz. Fresco y crujiente con un suave acabado amargo.



Liquor / Licores

Martini Rosso	€4,30
Martini Bianco	€4,30
Martini Extra Dry	€4,30
Martini Rosato	€4,30
Campari	€4,30
Tequilla	€3,55
Sambuca	€3,55
Jagermaster	€3,55
Negrita	€4,30
Soberano	€4,30
Terry	€4,30
Southern Comfort	€4,55
Licor 43	€4,30
Famous Grouse	€4,30
Jameson	€4,55
J&B	€4,30
Bushmills	€4,30
Jack Daniels	€5,65
Red Label	€4,85
Ballentines	€4,55
Disaronno	€4,55
Tía María	€4,55
Baileys	€4,55
Larios Gin	€4,30
Gordons Gin	€4,55
Bombay Sapphire	€4,75
Tanquary Gin	€4,75
Pink Gin	€4,85
Malibu	€4,30
Bacardi	€4,30
Smirnoff	€4,30
Absolute Vodka	€4,85
Ponche	€4,30

Soft Drinks / Refrescos

Still Water / Agua sin Gas	€2,20
Sparkling Water / Agua con Gas	€2,40
Apple Juice / Zumo de Manzana	€2,20
Orange Juice / Zumo de Naranja	€2,20
Pinapple Juice / Zumo de Piña	€2,20
Coke / Coca-Cola	€2,20
Large Coke / Coca-Cola Grande	€3,50
Coke Light / Coca-Cola Light	€2,20
Large Coke Light / Coca-Cola Light Grande	€3,50
Fanta Lemon / Fanta de Limón	€2,20
Large Fanta Lemon / Fanta de Limón Grande	€3,50
Fanta Orange / Fanta de Naranja	€2,20
Large Fanta Orange / Fanta de Naranja Grande	€3,50
Sprite	€2,20
Large Sprite / Sprite Grande	€3,50
Casera	€1,80
Tonic / Tónica	€2,20
Tonic Light / Tónica Light	€2,20

Beer / Cerveza

DAUGHT / GRIFO	
Pint / Pinta	€3,50
Half Pint / Media Pinta	€1,95
BOTTLES / BOTELLA	
Cobra	€3,50
Large Cobra	€5,95
Magner Cider	€5,50
King Fisher	€3,50
Heineken	€2,95
San Miguel	€2,95
Coronitas	€3,50
Sin Alcohol	€2,50

Coffee / Cafe

Americano	€1,50
White Coffee / Café con Leche	€2,00
Coffee Liqueur / Café con Licor	€5,50
Cappuccino	€2,50
Cortado	€1,50
Carajillo	€2,50

MANGO LASSI

Typical Indian drink based on yogurt and mango
Bebida típica de la India a base de yogur y mango

€3,30





Maestro Torralba, 2 - Loc. 6 - La Zenia - 666 667 163 (Nouman)

