

48 St John St, Ashbourne, DE6 1GH

PAELLA

Chicken & Chorizo (GF)

£20.00 for 1 person – £38.00 for 2 people

Seafood (GF)

£21.00 for 1 person – £40.00 for 2 people

Mediterranean Vegetable (Vg/GF)

£18.50 for 1 person – £35.00 for 2 people

Mixed (GF)

£21.50 for 1 person – £44.00 for 2 people

Cooked fresh to order - please allow a minimum of 45 minutes for your paella to be prepared. Pre-order available

NIBBLES

Pan Casero (Vg/GFO)

Homemade bread, oil, balsamic

£3.75

Aceitunas (Vg/GF)

Spanish Olives

£3.50

Pimientos De Padron (Vg/GF)

Padron peppers, sea salt, balsamic

£8.50

Queso Manchego (V/GFO)

Manchego cheese, bread, olives

£10.00

SIDES

Ensalada (Vg/GF)

Dressed salad, oil, balsamic

£4.50

Patatas Fritas (Vg/GF)

Chunky chips, sea salt

£4.50

Patatas Fritas Finas (Vg/GF)

Skinny fries, sea salt

£4.50

Salsa De La Casa (V/VgO/GF)

Bravas, barbecue or allioli

£1.00

BOTTOMLESS

Bottomless Tapas

Enjoy 90 minutes of unlimited tapas and drinks
£45.00

TAPAS MADRID

TAPAS

1. Croquetas De Pollo Y Queso (GFO)

Deep fried croquettes, chicken thigh, cheese

£7.50

2. Salchicha A La Sidra

Pork sausages, cider, onion, bread

£7.25

3. Albondigas (GF)

Pork & beef meatballs, tomato sauce, paprika

£7.50

4. Brocheta De Pollo (GF)

Chicken thigh, marinated & skewered

£7.25

5. Chorizo A La Vino Tinto (GFO)

Pan fried chorizo, sweet cider, house bread

£7.25

6. Alitas De Pollo (GF)

Crispy chicken wings. in bravas or BBQ sauce

£7.00

7. Empanadillas De Pollo

Crispy pastry parcels, diced chicken, allioli

£7.00

8. Costillas De Cerdo (GF)

Slow-cooked pork ribs, BBQ glaze, patatas

£8.20

9. Risotto del Día (VgO/GF)

Risotto of the day - ask for flavour

£7.50

10. Croquetas De Setas Y Queso (VgO/GFO)

Deep fried croquettes, mushroom, cheese

£7.50

11. Brocheta De Tofu Y Pimiento (Vg/GF)

Tofu skewers, pepper, olives

£6.50

12. Albondigas Vegeterianas (Vg/GF)

Vegan 'meatballs', tomato sauce, paprika

£7.00

13. Empanadillas De Setas Y Puerro (V)

Crispy pastry parcels, mushroom, leek, allioli

£7.00

14. Remolacha, Miel Y Queso (V/GFO)

Honey dressed beetroot, Manchego, bread

£7.50

15. Croquetas De Salmón Y Queso (GFO)

Deep fried croquettes, salmon, cheese

£7.50

16. Calamares (GF)

Marinated squid. lemon, garlic, paprika, allioli

£7.25

17. Gambas Pil Pil (GF)

Pan fried prawns, chilli & garlic oil, chilli flakes

£7.50

18. Pescadito Fritos

Breaded whitebait, sweet chilli, allioli, lemon

£7.00

PATATAS

Patatas Bravas (Vg/GF)

Tomato, paprika, chilli

£6.00

Tortilla Española (V/GFO)

Classic Spanish tortilla, house bread

£6.00

Patatas Allioli (V/GF)

Mayonnaise, garlic, herbs - served cold

£6.00

Patatas Fritas Con Queso (V/GF)

Parmesan, truffle oil, parsley

£6.00

PLATOS GRANDES

Plato Grande De Queso Y Jamon (GFO)

Selection of Spanish meats, Manchego cheese, bread, olives, dressed salad, house sauces

£27.00

Plato Grande De Fritura De Mariscos (GF)

Deep-fried seafood including calamari, prawns, whitefish, fried, with salad, house sauces

£29.00

Tabla Tapas Madrid Para Compartir

Chorizo croquettes, jamon croquettes, Serrano ham, Manchego, olives, salad, patatas, bread

£32.00

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FIDEUÀ

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Mediterranean Vegetable (Vg/GF)

£18.50 for 1 person – £35.00 for 2 people

Mixed (GF)

£22.00 for 1 person – £44.00 for 2 people

Like paella, but with pasta!

Fideuà pasta, with a selection of Meditteranean veg& your flavour of choice.

MAINS

10oz Rump Steak (GF)

Prime British rump steak, cooked to your liking, with chips, tomato, mushroom, salad

£23.50

8oz Ribeye Steak (GF)

Prime British ribeye steak, cooked to your liking, with chips, tomato, mushroom, salad

£28.50

Chuleta Tomahawk De Cerdo (GF)

Grilled tomahawk chop on the bone, mash, Med veg, apple cider sauce (30 min to cook)

£22.50

Medallones A La Gallega

Galician style beef patties, wild mushroom sauce, mashed potatoes, Med veg

£19.50

Muslo De Pollo A La Catalana (GF)

Marinated chicken leg, paprika, garlic, cayenne, with new potatoes & Med veg

£21.50

Trucha A La Plancha (GF)

Whole griddled trout, garlic, butter & capers, Mediterranean vegetables & new potatoes

£25.50

Lubina A La Parrilla (GF)

Seabass fillet, white wine, caper & garlic sauce, mashed or new potatoes & Med vegetables

£23.50

Menu Especial

Don't forget to take a look at our specials boards for more tapas, mains, & vegan/veggie options

GF = Gluten Free // GFO = Gluten Free Option // V = Vegetarian // Vg = Vegan // VgO = Vegan Option - We prepare all dishes with care, but as our kitchen handles a range of ingredients, cross-contamination is possible

WINE & SPARKLING

<u>Red</u>	<u>175ml</u>	<u>250ml</u>	<u>Bottle</u>
Molino Del Sol Tempranillo - 10% Easy, fruity, smooth	£6.00	£7.50	£21.00
Barriobera 1964 Tempranillo - 12.5% Powerful, full-bodied, from Rioja	£7.00	£8.50	£23.50
Altozano Cabernet Sauvignon - 13.5% Well-balanced, liquorice, chocolate	£7.50	£9.00	£25.50
Carlos Serres Rioja Crianza - 13.5% Cherries, intense, complex	£8.00	£10.00	£28.00
Pablo Organic Mountain Garnacha - 14.5% Smoky, dark, juicy	£9.50	£11.50	£33.00
Barriobera Reserva 2015 - 13.5% Rich, full-bodied. fruity, spiced			£42.50
Barriobera Gran Reserva 2011 - 13.5% Long-aged, liquorice, smooth - open in advance			£50.00

<u>White</u>			
Molino Del Sol Airen - 10% Floral, dry, citrus - crisp & fresh	£6.00	£7.50	£21.00
Barriobera 1964 Viura - 12.5% Well-balanced, medium, from Rioja	£7.00	£8.50	£23.50
Altozano Verdejo Sauvignon Blanc - 12.5% Zesty, fresh, citrus	£7.50	£9.00	£25.50
Carlos Serres Rioja Blanco - 12.5% Fresh, floral, bright yet subtle	£8.00	£10.00	£28.00
Teixadal Albarino - 12.5% Complex, soft, floral & fresh	£10.00	£11.50	£33.00

<u>Rose</u>			
Molino Del Sol Tempranillo Rose - 10% Floral, medium sweet, citrus	£6.00	£7.50	£21.00
Barriobera 1964 Tempranillo Rose - 12.5% Well-balanced, medium, from Rioja	£7.00	£8.50	£23.50
Entreflores Rosado - 12.5% Crisp, aromatic, bright	£7.50	£9.00	£25.50
Carlos Serres Rioja Rosado Violet, subtle, crisp	£8.00	£10.00	£28.00
Caballo Oscura Garnacha - 13.5% Crisp, dry, summer fruits	£9.00	£10.50	£30.00

<u>Sparkling</u>	<u>125ml</u>	<u>Bottle</u>
Vilarnau Organic Cava - 11.5% Crisp, delicate, subtle & dry	£7.00	£30.00
Vilarnau Rose Organic Cava - 12% Violet, rose, berries, medium-dry	£7.00	£30.00

SANGRIA

<u>Sangria</u>	<u>175ml</u>	<u>750ml</u>
Tempranillo Red	£4.50	£14.00
Airen White	£4.50	£14.00

BEER & CIDER

San Miguel Pint - 5.2% Light, crisp, smooth	£6.00	Cruzcampo - 4.4% Malty, soft, refreshing	£4.00
Daura Damm (GF) - 5.4% Crisp, malty, smooth	£4.50	Estrella Damm - 4.6% Bright, clean, balanced	£4.00
Mahou - 4.8% Rounded, malty, easy	£4.00	San Miguel (AF) - 0% Crisp, light, refreshing	£4.00
Modelo - 4.5% Malty, soft, bright	£4.00	San Miguel (GF) - 5.4% Clean, smooth, balanced	£3.50
Kopparberg Mixed Fruit - 4% Berry, mixed, vibrant	£6.00	Kopparberg Crisp Apple - 4% Sweet, fresh, juicy	£6.00
Local Guest Ales - Varied % Ask for selection	£5.00	Kopparberg Pear - 4% Sweet, pear-rich, smooth	£6.00

SOFT DRINKS

Coca Cola (330ml) Original Diet Zero	£3.00	j20 (275ml) Orange & Passionfruit Apple & Mango Apple & Raspberry	£4.00
Harrogate Spring Water (330ml) Still Sparkling	£3.00	Harrogate Spring Water (75cl) Still Sparkling	£4.50
Fever Tree (200ml) Indian Light Mediterranean Lemonade	£3.00	Sparkling (330ml) <i>Bottle Green Elderflower</i> <i>Appletiser</i> <i>Fanta Orange</i> <i>Sprite</i>	£3.20

MILKSHAKES

Proper milkshakes, with whole milk, cream & your choice of flavour - £4.75

Classic Vanilla	Salted Caramel
Oreo	Chocolate
Toffee	Biscoff
Banana	Strawberry

HOT DRINKS

Decaf coffee & English breakfast tea available

Americano	£3.00	Breakfast Tea	£3.00
Flat White	£3.40	Flavoured Bag Tea	£3.20
Cappuccino	£3.40	Mocha	£3.50
Latte	£3.40	Hot Chocolate	£3.50
Espresso	£3.00	Luxury Hot Chocolate	£4.00

LOOSE LEAF TEA

Luxury Lovare Loose Leaf Black Tea - £3.50
Wild Berry • 1001 Nights • Champagne Splashes