

CHORIZO AL INFIERNO

Translated as 'Flaming Pig', this Galician specialty calls for a traditional piece of equipment called cazuela choricera, crafted in the shape of a pig. We bring you the 'pig', skewered chorizo sausage and you get to flambé it on the table! \$10.50

PINCHOS MORUNOS

Grilled pork skewers marinated in extra virgin olive oil and a savory blend of traditional spices. Served with a homemade tomato sauce and small mixed greens salad. \$11.50

CARNE A LA PIEDRA

Steak on a Stone is a meal experience like no other. Following the traditional method of cooking over hot stones, you have the opportunity to cook a delectable 10 oz sirloin to your liking. Served with crisp fried potato chunks and your choice of one of Café Madriz's signature homemade sauces (tomato, garlic or cheese). \$23.50

PAELLA

Paella is an internationally known rice dish from Spain. It originated in the fields of a region called Valencia on the eastern coast of Spain. Today paella is made in every region of Spain. The Chef prepares it with chicken, shrimp, calamari and mussels. For 2 people \$37.50 For 4 people \$75.00
PLEASE ALLOW 30 MINUTES FOR PREPARATION AND "RESTING". THIS ALLOWS FOR THE RICE TO SETTLE AND THE FLAVORS TO BLEND.



SIDES

White rice \$2.75
Mixed green salad \$4.00
Crisp fried potato chunks \$3.00
Bread Basket \$2.75. First basket is complimentary.

NOTES

 = Vegetarian

 = Gluten Free

+ NOTE: We are not responsible for any damages resulting in the misuse of our traditional cooking ware. Please follow instructions and exercise caution when you order these menu items.

** NOTE: We are required to inform you that the consumption of raw or undercooked foods such as meats, seafood and eggs, which may contain harmful bacteria, may cause serious illness.

COOKING IS AT ONCE ONE OF
THE SIMPLEST AND MOST
GRATIFYING OF THE ARTS,
BUT TO COOK WELL ONE MUST
LOVE AND RESPECT FOOD

- Craig Claiborne



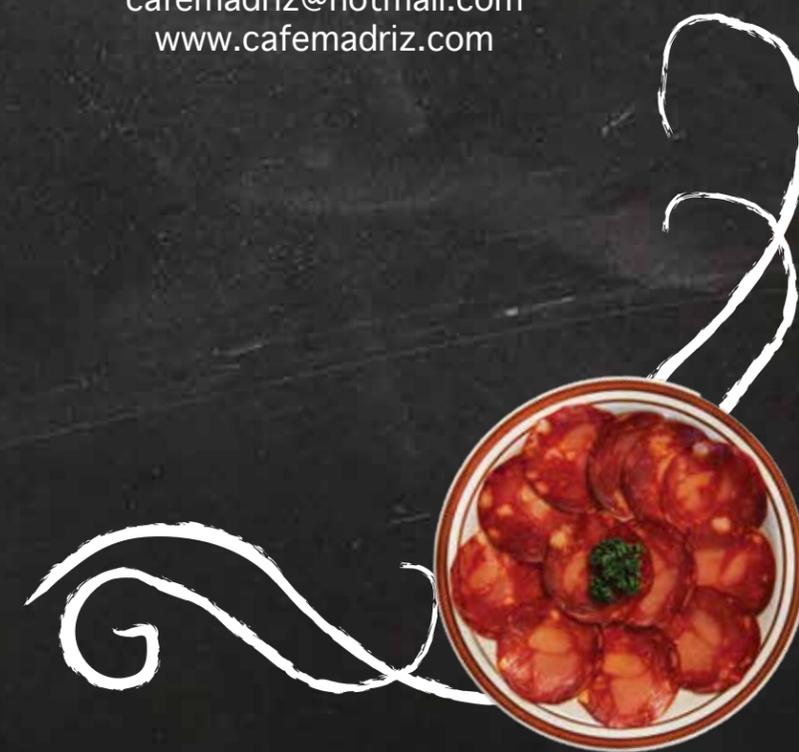
Café MADRIZ

AUTHENTIC SPANISH RESTAURANT
AND CATERING

DINNER MENU

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SOPAS ~ SOUPS

GAZPACHO ✓

Flavorful and refreshing cold soup prepared with tomatoes, cucumbers, onions, garlic, bell peppers, bread and extra virgin olive oil. \$8.50

SOPA DE CEBOLLA Y ALMENDRAS

Delicate onion and almond soup based on a traditional recipe dating back to the 16th century. Finished with a toasted bread slice topped with parmesan cheese. \$9.50

ENSALADAS ~ SALADS

ENSALADA DE LA CASA ✕ ✓

Mixed greens with tomato, cucumber, hardboiled egg and corn, tossed with our house vinaigrette. \$9.25

ENSALADA DE ESPINACAS Y PIÑONES ✕

Fresh spinach salad topped with sautéed red onions and bacon, fresh organic goat cheese and pine nuts. Tossed with our house vinaigrette. \$12.50

CAPRICO DEL CHEF ✕

A colorful and delicious combination of earth and sea flavors. Mixed greens, tomato, roasted red bell peppers and thinly sliced manchego cheese are complemented by high-quality olive oil preserved albacore tuna, smoked salmon and anchovies. Finished with a drizzle of extra virgin olive oil. \$13.50

TAPAS FRIAS ~ COLD TAPAS

ACEITUNAS ALIÑADAS ✓ ✕

Imported Spanish olives marinated in olive oil and spices. \$8.25

PAN CON TOMATE ✓

A simple Catalan dish of toasted bread slices, drizzled with garlic infused extra virgin olive oil and topped with pureed tomatoes. \$6.00. Topped With Serrano Ham \$8.00

Additional slice of toasted bread \$1.50. Topped with Serrano Ham \$2.00

RACION DE QUESO ✓ ✕

Savor the true flavor of one of our iconic imported artisan cheeses. Served with almonds and red grapes.

• **Manchego:** Produced in the La Mancha region of Spain. It is one of the most popular cheeses from Spain. Made from unpasteurized sheep's milk, it is a mild, semi soft cheese; buttery with a slightly nutty finish. \$8.50

• **Idiazabal:** Hard cheese made from unpasteurized milk of Latxa or Carranza sheep in the Basque and Navarra regions of northern Spain. It is dry, but not crumbly, and feels pleasantly oily in the mouth. \$8.25

• **Mahon:** Traditional semi-hard cheese, produced from pasteurized cow's milk in Menorca, the outermost of the three Balearic Islands. Its flavor is at once sharp, buttery and slightly salty. \$8.25

• **Cabra al Romero:** Aged for a minimum period of four months, this cheese is made from pasteurized goat's milk. Semi-Firm, creamy, buttery, slightly salty and smooth. Wrapped in a crust with natural rosemary leaf. \$8.25

• **Cabrales:** All-natural and truly artisanal cheese made with cow, goat and sheep's milk Slowly aged in the caves near the Cantabrian Sea. This produces a deep blue veining in a thick texture with the characteristic creamy and piquant flavor. \$8.75

TABLA DE QUESOS ESPAÑOLES ✓ ✕

This sampler is a wonderful way to experience the impressive flavors of our five traditional Spanish cheeses. Served with almonds and red grapes. \$19.75

RACION DE EMBUTIDO ✕

For thousands of years, Spaniards have used salt, garlic and spices to preserve sausages and cure meats for the winter. Choose and enjoy one of our imported Spanish cured meats.

• **Chorizo de Soria:** Delicious cured sausage seasoned with smoked paprika (Pimentón de La Vera), sea salt, garlic and other spices. \$8.25

• **Salchichon:** Delicious cured sausage seasoned with whole black peppercorns. \$8.25

• **Lomo Embuchado:** Seasoned with garlic, sea salt and smoked paprika and cured for 90 days. Lean with an intense flavor \$9.75

• **Jamon Serrano:** This emblematic cured ham is the base for a large variety of tapas and traditional Spanish recipes. Dry-cured for at least a year, it has a much deeper flavor and firmer texture than other cured hams. \$11.50

TABLA DE EMBUTIDOS ✕

In Spain, pork has long reigned as king of the culinary world. Taste this storied tradition in our sample of four mouth-watering cured meats. \$20.50

CAFE MADRIZ IMPORTED CHEESE AND CURED MEAT SAMPLER ✕

Create your own delicious sample by choosing 2 of our cheeses and 2 of our cured meats. Served with almonds and red grapes. \$20.25

TOSTAS DE ATUN, TOMATE Y ESPARRAGOS

Toasted slices of fresh bread lightly brushed with garlic oil and topped with high quality, olive oil-preserved albacore tuna, fresh tomatoes and green asparagus. \$9.00. Additional tosta de atún \$2.25

TOSTA DE SALMON AHUMADO

Toasted slices of fresh bread served with Atlantic smoked salmon and cream cheese Finished with tangy whole capers and finely chopped hard-boiled egg. \$9.00 Additional tosta de salmon \$2.25

TAPAS CALIENTES ~ HOT TAPAS

PATATAS CON SALSA ✓ ✕

Crisp fried potato chunks served with your choice of one of our 3 traditional homemade sauces: Brava (spicy tomato sauce) ✓ ✕, Queso azul (blue cheese sauce) ✓ and Alioli (garlic sauce) ✓ ✕. \$7.75
Additional sauce \$1.50

CHAMPIÑONES SALTEADOS ✓ ✕

Fresh mushrooms sautéed in garlic, white wine and extra virgin olive oil. \$8.25

PISTO MANCHEGO ✓ ✕

Pisto is Spain's ratatouille, a savory mixture of roasted Mediterranean vegetables and served with a fried egg. \$10.50

PIMIENTOS ASADOS CON ARROZ Y HUEVOS FRITOS ✓ ✕

Oven roasted red and green bell peppers served with white rice and two fried eggs. \$9.75

TORTILLA ESPAÑOLA ✓ ✕

One of the most popular dishes in all of Spain. This classic dish is a satisfying mix of potatoes, onions and eggs, enjoyed at any hour of the day! Served with small mixed green salad. Whole Tortilla \$12.00 / Wedge \$4.00

GAMBAS AL AJILLO ✕

Delicious shrimp sautéed in extra virgin olive oil, fresh garlic and spicy guindilla pepper flakes. \$12.25

CALAMARES EN SALSA PICANTE ✕

Slow-cooked squid takes on a flavorful succulence in this spicy saffron, white wine and tomato stew. Served with white rice. \$13.00

GUISO DE POLLO CON PIÑONES, PIMIENTOS VERDES Y TOMATES ✕

Hearty homemade chicken stew, prepared with onions, green peppers, tomatoes and pine nuts. Served with crisp fried potato chunks. \$13.75

ALBONDIGAS EN SALSA ESPAÑOLA

Made from scratch beef meatballs, slow-cooked in a classic Spanish sauce and served with crisp fried potato chunks. \$14.00

