

Behind Café Madriz

words and insight from Owner & Chef, [Elena deDiego](#)

“My passion for food started at a very early age, watching my grandma, Vicenta, prepare outrageous “banquets” for the Sunday lunch family tradition. Even though the gathering did not have more than 7-8 people, grandma Vicenta would make enough food to feed a soccer stadium.”

Also influenced by Vicenta’s cooking were her daughter and my aunt, Pili, who along with her husband, started a restaurant in downtown Madrid back in the 1990s. Within months that restaurant became a success and a few years later, they opened a second restaurant.

“I worked for them for a few years while in College. I have been working in the hospitality industry for over 10 years. I even started a small Spanish food booth called ‘El Chiringuito’ in 2004 and served traditional Spanish dishes at the Bozeman Farmer’s Market. Since then, it has been my dream to open an authentic Spanish restaurant and Café Madriz is it!”

What's in the name?

Why Madriz and not Madrid? Very common is to hear that Spaniards (and specially Madrileños) speak with a lisp. We tend to either drop the d at the end of the word (and say Madri) or change the ‘d’ for a ‘z’ which is what I do!

History of Tapas

The word ‘tapa’ literally means cover or lid. It is thought to have originally referred to the complimentary plate of appetizers that many tascas (bars/pubs) would place on top of one’s wine glass, like a cover. With origins widely believed to be in Seville, bartenders would cover (or tapar) wine glasses with a small plate in order to protect the drink from fruit flies. Soon they took to placing a simple slice of ham on top of this plate, an addition that naturally appealed to bar patrons. Seeing the possibilities of attracting more customers, the bar owners began varying the ‘tapas’, adorning the little plates that came with each drink, and the widespread national and international phenomenon known as tapas got its start.

Origins of Spanish Cuisine

I am constantly amazed to find how little the world knows about Spanish cuisine and how it has become confused with the cooking of the rest of the Spanish-speaking world. In Spain, the food is not hot and spicy, nor does it include tamales, tacos, enchiladas or frijoles.

The cooking of Spain is subtle and refined, as well as simple and it is the product of many centuries of fine eating. While eating habits and hours are more or less uniform throughout Spain, cooking can be quite different. Spain by no means has a national cuisine. Each region of Spain is a cultural and gastronomic world in itself, defying generalization.

Spanish cooking has popular roots. It is the people’s cuisine. Most of it is down-to-earth, uncomplicated food, based on the ingredients available locally or the crops grown regionally. Mountains run through Spain in several directions, acting as natural barriers to communication and making transportation difficult until the last half of the 20th century. This is one of the reasons why cooking differs so much from region to region.

Thank you for dining at Café Madriz!



Café MADRIZ

AUTHENTIC SPANISH RESTAURANT
AND CATERING

DRINK MENU



WINE LIST

TINTOS/REDS

HOMEMADE RED SANGRIA

Sangria is the traditional party drink of Spain. Red wine is mixed with citrus fruits, sugar and cinnamon, making it a wonderful and refreshing drink during the hot summer months.

Glass \$6.50/Pitcher \$26.00

ORO DE XILOCA GARNACHA, VINO DE LA TIERRA. RIBERA DEL JILOCA

One hundred percent Garnacha from old vines planted at elevation and in red clay soils. Bottled without oak. A spicy, forward and versatile wine with a fresh, juicy flavor, very fragrant perfume of earthy minerality and black cherries.

Glass \$7.00/ Bottle \$28.00

MONTAÑA CRIANZA. D.O.C. RIOJA

Archetypical Rioja Alta composition: 85% Tempranillo, 5% Mazuelo, 5% Graciano and 5% Garnacha, aged 14 months in American oak. It maintains a high level of structure and fruit intensity in a traditional style. Glass \$8.00/ Bottle \$32.00

LOSADA EL PAJARO ROJO MENCIA, D.O. EL BIERZO

From old Mencia vines, this wine undergoes malolactic fermentation in French oak. It is a rich and unctuous Mencia, with a fluency in the mouth that deploys its ripeness, completely covering the palate with caramelized and voluptuous flavors.

Fantastic pairing with meats. Glass \$8.50/ Bottle \$34.00

CARCHELO 'C'. D.O. JUMILLA

Blend of 40% Monastrell, 30% Tempranillo, 20% Syrah and 10% Cabernet Sauvignon. Elaborated separately then blended and aged four months in French oak, these four varieties come together to shape a well structured, concentrated, and intensely aromatic blend. A velvety and round palate is highlighted by red fruit and mineral notes with a long finish. Glass \$9.00/ Bottle \$36.00

VIÑA MAGNA SEIS MESES. D.O. RIBERA DEL DUERO

100% Tempranillo aged six months in French oak. Selected grapes from limestone and gravel soils. Ripeness is tempered by intense freshness of flavor, with soft tannins. A supple, deeply fruity yet elegant style that deftly combines oak spice and fruit. Glass \$9.50/Bottle \$38.00

VESPRES D.O. MONTSANT

80% Garnacha and 20% Samsó (Carignan) from old vines, aged 8 to 12 months in French oak. Deep violet color. Exotically perfumed scents of red and dark berries, incense, lavender and smoky minerals. Bright, tightly focused cherry and dark berry flavors are lifted by a zesty mineral quality and gain spiciness with air. Glass \$12.00/ Bottle \$48.00

BLANCOS/WHITES | CAVA/SPARKLING

VIÑA GORMAZ VERDEJO D.O. RUEDA

100% Verdejo. Clean aromas of ripe kiwi and fresh quince carry with intensity over the palate to a dry finish that will prove versatile for first course pairings. Try with shellfish. A medium light wine and bright value for everyday enjoyment!

Glass \$6.25/ Bottle \$25.00

CAN FEIXES BLANC D.O. PENEDES

Light yellow-gold. Pear, melon and candied ginger on the nose. Spicy, light-bodied and dry, offering vibrant green apple and ginger flavors. Stony and aromatic, reminiscent of a France's Chablis or Rheingau.

Glass \$7.00/ Bottle \$28.00

GODEVAL GODELLO.

100% Godello grapes. Fresh aromas of citrus and bright herbal notes that continue on the palate with green apple and pit fruit flavors that round out the mineral acidity. Extremely versatile at the table – delightful on its own but proves complimentary to a wide array of food, from salads to seafood and beyond. Glass \$7.50/ Bottle \$30.00

CAMINO ROCA ALTXERRI D.O. GETARIKO TXACOLINA

90% Hondurrabi Zuri & 10% Hondurrabi Beltza 25-40 year old vines from two hectares of estate vineyards located on hilly slopes in the Basque Region. The gentle fizz (as is traditional for Txakoli) is just one of the many charming elements to Roca Altxerri. Bone dry with angular but balanced acidity with a plethora of fruit notes including grapefruit and melon with fresh grass and spring flower notes on the nose. Glass \$8.00/ Bottle \$32.00

MORGADÍO ALBARIÑO. D.O. RIAS BAIXAS

A full-bodied, balanced and dry Albariño. Fresh orange, quince, honeysuckle and anise on the nose, with a vibrant mineral overtone. Bitter lemon and pear skin flavors are complicated by a gingery element, with tangy minerality adding lift. Gains weight on the incisive finish while maintaining vivacity and focus, leaving a chalky mineral note behind. Glass \$9.00/Bottle \$36.00

MERCAT ROSE CAVA N/V

A blend of 40% Macabeo, 40% Xarel-lo and 15% Parellada with 5% (red) Monastrell, aged 18 months. Pale-salmon-orange color and fully sparkling; dry, medium-light-bodied with freshly balanced acidity and light phenolics. Clean but slightly earthy with red fruit essence and enough citrus to keep it balanced. Delicious, fresh, mineral. Bottle \$32.00

BEER LIST

RED LODGE HELIO HEFEWEIZEN

Golden, unfiltered wheat beer. The wheat malt used in this beer lends a citrus-like flavor. Hop bitterness is low and the yeast left in suspension in the beer adds a bread-like quality to the beer. Gold medal winner-2010 North American Beer Awards. \$4.00

RED LODGE BENT NAIL IPA

Tribute to the hard-working contractors who make their living in Red Lodge, MT. This IPA is high in alcohol and hop flavor. Intense grapefruit and citrus aroma and flavor. Bronze medal winner – 2007 Great American Beer Festival. \$4.00

RED LODGE CZECHMATE PILSNER

Modeled after the famous Czech beers. It has a straw-gold color. The malt flavor is soft and biscuit-like. The mouthwatering Czech hops linger on the tongue. Clean and easy finish. Silver and bronze medal winner – North American Brewers' Awards 2004 and 2006. \$4.00

BIG SKY MOOSE DROOL

Brewed with four different malts and hop additions. This is the best American Brown Ale in the world. Light on the palate. Rich mahogany color. Subtle coffee and cocoa notes balanced with a pleasant bitterness. \$4.00

BIG SKY TROUT SLAYER

American Wheat Pale Ale. Dry-hopped with galaxy hops to give it a refreshing, tropical aroma and thirst-quenching finish. Crisp and light bodied, it is extremely approachable and easy to drink. \$4.00

MADISON RIVER JOHN SCOTCH ALE

Scottish Ale like no other. The brewers use the finest smoked malt for flavor complexity and then combine it with roasted barley, and caramel malts for a rich distinctive and smoky flavor. These ingredients give it a deep, dark color with a smooth, rich finish that is surprisingly drinkable. \$4.00

MADISON RIVER SALMON FLY HONEY RYE

The malted barley used in this unique brew is complimented by the subtle spiciness of rye. In addition, there is a mild sweetness that dulls any overwhelming rye or hop flavor derived from the pure local Montana Honey. These ingredients blend together to create a lighter bodied drinking experience for all kinds of beer drinkers. \$4.00

MADISON RIVER HOPPER PALE ALE

Strong pale, yet smooth and easy on the finish. Four different barley malts lend a rich amber color and create a backdrop to showcase a distinctive citrus-like flavor and floral aroma. \$4.00

WIDMER OMISSION PALE ALE ☒

Bold and hoppy American Pale Ale. Amber in color, its floral aroma is complimented by caramel malt body, making for a delicious craft beer. \$4.00

NON-ALCOHOLIC BEVERAGES

O'DOULS AMBER NON-ALCOHOLIC BEER

Mild, sweet taste with a slightly dry finish. \$4.00

Coke, Diet Coke, Sprite and Dr. Pepper (20oz Bottle) \$2.50

Pellegrino Sparkling Water (25oz bottle) \$3.50

Pellegrino Lemon or Orange Soda (11 oz can) \$2.50

Apple and Orange Juice \$2.25

Milk \$2.50

Iced Tea, Hot Tea and Coffee \$2.50