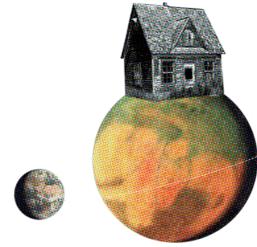




**MAD**  
TAPAS & WOOD-FIRED GRILL

**HOUSTON RESTAURANT WEEKS**  
AUG 1-SEPT 1, 2025  
BENEFITING HOUSTON foodbank  
FOUNDED BY CLEVERLEY STONE



**\$25 | 2 courses**

*We are proud to be one of the few U.S. Restaurants recognized as Certified-Authentic by the Spanish Ministry of Tourism and Commerce.*

## FIRST

### BRAVAS TOMAS

bar tomas-style potatoes, spicy oil, garlic aioli *add an egg +\$4*

### TOMATO & BURRATA

cherry tomato, tomato jelly, olive oil caviar, burrata

### PULPO A LA GALLEGA **+\$6**

sliced Spanish octopus, smooth mashed potatoes, smoked paprika, olive oil

### MIXED BERRY MADCAKES

blueberry jam, fresh mixed berries, and crema catalana whipped cream

### ULTIMATE CROQUETAS

jamón ibérico, chicken, creamy béchamel, nutmeg infusion **3pc**

### MAD CAESAR SALAD

boston and roman lettuce, pan de cristal croutons, fresh pickled anchovies, manchego cheese

### CHARCUTERIE PLATTER **+\$14**

jamón, chorizo, manchego, idiazabal, goat cheese, manzanilla olives, green grapes, breadsticks, almonds, honeycomb

### GYPSY ARM

sponge cake filled with whipped cream and caramelized custard

### SPANISH CHURROS

served with chocolate ganache dipping sauce

### SEAFOOD CROQUETAS

Spanish crab, shrimp, creamy béchamel **3pc**

### MEJILLONES

steamed mussels, mushroom duxelle, leek & white wine sauce

### JAMÓN IBÉRICO **+\$12**

thinly sliced ibérico ham, pan de cristal, freshly grated tomato

### BASQUE CHEESECAKE

light & fluffy cheesecake with apricot & lime compote

## SECOND

### TORTILLA ESPAÑOLA

Spanish omelette made with potatoes, caramelized onion, served with shishito peppers, pan de cristal, fresh tomato, olive oil  
add txistorra chorizo  
add mushroom confit  
add 6 pc shrimp | **+\$12**

### STEAK & EGGS **+\$12**

**6 oz** tenderloin, grilled to requested temperature and served with 2 eggs cooked to your preference, abuela's sauce and fries

### PATO & APRICOT RICE **+\$21**

duck stock bomba rice, Moulard duck breast, prunes & dried apricot, herbes de Provence

### SERRANITO

marbled ibérico pork loin, jamón ibérico, melted manchego, caramelized onion, shishito pepper, pan de cristal **3pc**

### AVOCADO TOAST

mashed avocado, soft-scrambled eggs, cottage cheese, cherry tomatoes, arugula, crispy jamón, pumpkin seeds and chili oil served over pan de cristal

### PAELLA VALENCIA **+\$21**

2 organic chicken thighs, green beans, snow peas, a traditional paella from Valencia

### SHRIMP & PASTA FIDEUA **+\$21**

angel hair pasta, cuttle fish, served with **10pc** garlic shrimp

### HUEVOS ROTOS CON JAMÓN

two sunny side up eggs, french fries and jamón ibérico

### MAD CHEESEBURGER

**8oz** angus and wagyu beef, potato bun with melted havarti and american cheese, butter lettuce, onions, pickles, aioli and house-made fries

### PULLED PORK CROISSANT

grilled croissant, pulled pork, onion, pickles, cucumber, cilantro, bbq sauce

### LOBSTER ROLL **+\$15**

grilled lobster and shrimp, baked celery root, pan au lait, lime, mayo, saffron aioli, chives

## SIDES \$12

PIQUILLO PEPPERS  
oven-roasted

GRILLED VEGETABLES  
seasonal

FRENCH FRIES

SHISHITO PEPPERS  
sea salt

MASHED POTATOES



\*An automatic gratuity of 20% will be included.

\*consuming raw or undercooked egg, meat, or seafood may increase your risk for food-borne illnesses.

