

CAFÉ COMERCIAL

ORIGINAL & CASTIZO

RESTAURANT MENU



ON TERRACE 10% EXTRA

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FROM OUR "BARRA"



	Half	Full
Hand cut acorn-fed Iberian ham	17,00€	29,50€
Cheese assortment <i>Shropshire (England), Lithuanian (Lithuania), Moubier (France), Manchego (Spain)</i>		19,00€
French oyster special No. 2 (per unit)		5,50€
Traditional Gilda: olive, anchovy, and pickled piparra pepper in a skewer (per unit)		3,30€
Deviled eggs with tuna and tomato sauce (2 units)		7,50€
Smoked and pickled sardine on Raf tomato slices		19,50€
Bread toast with grated tomato <i>Suggested with the Iberian ham</i>		4,50€
"Salmorejo" with Iberian ham and hard-boiled egg		13,50€
Grilled pork ear with spicy brava sauce and lemon		15,50€

TO BEGIN



	Half	Full
Iberian ham croquettes (per unit)		3,00€
Traditional Spanish Olivier salad "El Comercial"	9,50€	14,50€
Tigre stuffed mussels (per unit)		4,50€
Roasted eggplant with sobrasada, sheep's cheese, and honey		16,00€
Padrón peppers		12,50€
"Brava" style potatoes with special aioli		13,50€
Grilled veggies with free range egg and truffle		16,00€
Whole line-caught squid, fried Andalusian-style with roasted aioli		21,00€
Beef meatballs stewed in Pedro Ximénez sauce		14,50€

SALADS



	Half	Full
Iberian tomato salad with tuna belly in olive oil	10,50€	16,50€
Burrata di bufala with sun dried tomato pesto		17,50€
Caesar salad with free range chicken, kale, lettuce, and pecorino cheese		15,50€

RICES

(Made with D.O. Valencia Albufera rice)



Rice with squid and shrimp (2 people min)	38,00€
A banda style rice with duck (2 people min)	36,50€

CLASSICS SINCE 1887



Madrid style tripe stew	16,50€
Calamari ink stew with rice	23,50€
Prawn cocktail	18,00€
Cottage Pie: British minced beef pie with parmentier (to share)	26,00€
Beef Tenderloin Rossini with foie gras micuit and Port wine sauce	38,00€
Beef Wellington with mushrooms and grilled sweet potatoes	36,00€

MEATS



Oxtail cannelloni in its own jus with béchamel and portobello mushrooms	20,50€
Whole or sliced dry aged beef sirloin with potatoes	31,50€
Beef steak tartare	19,50€
Dry aged beef burger with brioche bun and cheddar cheese (200 gr)	18,00€
Braised free-range chicken with honey and thyme	18,50€
Sliced grilled striploin "Simmental origin" (500 gr)	40,00€

FISHES



Line caught hake in batter with garlic hollandaise sauce	20,00€
Cod confit with ratatouille	21,00€
Stewed squid with rice and vegetables	20,50€
Sliced tuna with avocado "Salmorejo" and gilda vinaigrette	21,50€

COMPANIONS



Lettuce and onion salad | Baked sweet potatoes | Truffled mashed potatoes | Fries | Rice
7,00€

DESSERTS



Warm chocolate cake with almond praliné ice-cream	8,00€
Cheesecake with wild berries	8,00€
Caramelized French toast on rice pudding	8,00€
Lemon or tangerine sorbet <i>With sparkling wine 1€ extra</i>	7,50€
Homemade ice-cream (2 scoops per serving): Bourbon vanilla, chocolate, tiramisu, meringue, violet, yogurt, raspberry, lemon sorbet, and tangerine sorbet <i>Extra scoop 3,25€</i>	6,50€
Classic baked flan pudding with cream	7,00€

On terrace 10% extra

