



# CHICO CALLA!

TABERNA MEDITERRÁNEA



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# BAR SNACKS - ORDER ANY TIME

## >>>> TO GET YOU STARTED <<<<

RUSA MÁS O MENOS - However you like it! Spanish potato and tuna salad with or without chopped pickled vegetables / 3,90



POSTIGUET - Tuna and potato salad served on a twisted bread stick topped with a smoked sardine / 3,50



ENSALADILLA DE MERLUZA - Spanish potato salad with hake / 3,90



UNA DE VEGA BAJA - Artichoke and tuna Spanish salad / 3,90



LA TERRETA - 'Pericana' from Alcoy (mix of cod, peppers, olive oil and garlic) served with toasted fresh bread / 6,00



## >>>> TOAST WITH TOPPERS <<<<

LA ALICANTINA - Roasted vegetable mix with smoked sardines / 8,50 or grilled foie / 9,50



LA CORDOBESA - Salmorejo, crunchy Iberian ham, caramelized onion and shredded boiled egg / 8,00



LA MALLORQUINA - 'Sobrasada' (spicy sausage spread) from Pinoso with cured cheese and extra virgin olive oil from Tibi / 8,00



LA ¡VIVA ESPAÑA! - Cured Iberian ham and grated tomatoes from Mutxamel / 8,00



## >>>> BOARDS <<<<

DE QUESOS - Selection of cheeses from near and far  
Half portion / 7,00 Full portion / 12,50



DE JAMÓN IBÉRICO - Cured Iberian ham half portion / 8,00  
Full portion / 14,00



# ♦ TO SHARE ♦

**PATATAS DE LA TATA** - Homemade potato chips with bechamel sauce, mince meat, cured ham and melted cheese / **7,50**



**PATATAS MIURA** - Potato chunks with spicy tomato sauce / **6,00**



**GALLO ROJO** - Chicken fingers with barbecue sauce / **7,50**



**POLP AL FOC** - Grilled octopus on potato paprika mousse / **16,50**



**CROQUETEANDO** - Selection of our home made croquettes (ham, mushroom and shrimp) 6 pieces / **7,50**  
You can order per piece / **1,40/each**



**BACALADITOS "NO ME DIGAS MÁS"** - Potato and cod fish fritters / **7,00**



**AIXÒ ÉS MEL** - Aubergine with honey and root vegetable chips / **7,50**



**COJONUDOS** - Fried eggs and french fries with cured Iberian ham and Padrón peppers / **9,00**



**LA MOVIDA** - Artichokes with spring garlic, Iberian ham and grilled foie grass / **9,00** With fried egg / **9,80**



**CON UN PAR** - Free range eggs with boletus sauce, foie grass, Pedro Ximénez wine and truffle / **11,00**



**Y TAL Y TAL** - Tuna tartare on avocado cream, wakame seaweed and pear puree / **16,90**



**DE MADRID AL CIELO** - Breaded squid with black garlic and lime mayonnaise / **12,00**



**NACHOS ¡CALLA!** - Corn tortilla chips, guacamole, sour cheese, chilli and meat / **9,00**



**EL OSO** - Pancake stuffed with Salmon, leek, zucchini, Oporto wine and grated cheese / **8,50**



**EL MADROÑO** - Pancake stuffed with mushrooms, bechamel and truffle / **8,50**



**LAS VENTAS** - Steak tartare on a grilled bone marrow / **18,00**



## »»» SALADS «««

**LA CHICHOLINA** - Lamb's lettuce with Burrata di buffala and black olives seasoned with dried tomato oil and basil / **8,00**



**AQUÍ NO HAY PLAYA** - Arugula salad with seasonal tomato, tuna and capers / **8,00**



**CHICO CALLA** - Seasonal tomatoes, pickled vegetables mix and dried cod flakes seasoned with sun-dried tomatoes olive oil / **8,00**



## »»» THE MINI BURGERS «««

**LAS VISTILLAS** - Mini beef burger, caramelized onion, dried tomato, grated parmesan and arugula / **4,00**



**MOLA MAZO** - Mini beef burger with foie gras, caramelized onion, arugula and Módena balsamic vinegar / **4,60**



**¡VIVA MÉXICO!** - Mini beef burger with guacamole, jalapeño and Cheddar cheese / **4,20**



**MINI WASABI** - Mini tuna burger with caramelized onion, soy sauce and wasabi mayo / **4,80**



**DEBUTI** - Mini beef burger with sweet onion, dried onion and bacon / **3,90**



**LA CASTELLANA** - Mini beef burger with tomato jam, caramelised onion and Cheddar cheese / **4,00**



**LA ASTURIANA** - Mini beef burger with Cabrales cheese sauce and cider reduction / **3,90**



**LA TARTUFA** - Mini beef Burger with truffle, red onion, brie cheese and arugula / **4,40**



# Small Sandwich Rolls

## ★ Antequera-style dough bread

CHICO CALLA - Chicken breast, bacon, sweet onion, cheese and mayonnaise / 3,00



LA ALMUDENA - Steak, nougat and walnuts / 4,40



SAN ISIDRO - Steak, sweet onion and foie gras / 4,40



EL RETIRO - Bacon, sweet onion and blue cheese / 2,70



EL RASTRO - Home made white Monforte sausage, cheese and onion / 2,70



EL MANZANARES - Marinated pork tenderloin, button mushrooms, green peppers and tabasco / 2,90



ÑAS COCA - Salmorejo and Iberian ham / 2,70



CHULAPO - Steak sandwich with butter (Classic Pepito) / 3,00  
With truffle sauce / 3,20



MADRID TE QUIERO - Bay squid with lime mayonnaise / 3,80



EL SEÑORET - Foie gras, almond nougat and salt flakes / 4,50



# ★ AT THE END ★



All our meats have been selected in the best butchers, made on the charcoal grill and accompanied with homemade potatoes and roasted vegetables

ASK FOR OUR MEAT OF THE WEEK!

**BEEF STEAK** / 40 days maturity, with French fries and Padrón peppers / 46,00/kilo



**ENTRAÑA ARGENTINA** - Argentine-style cut beef meat with wine sauce, French fries and Padrón peppers  
One person / 9,50 Two people / 16,00



**ENTRECÔTE** - Entrecôte with French fries and Padrón peppers / 16,50



## DESSERTS



**FLIPAS QUÉ TORRIJA** - Spanish style French toast accompanied by almond ice cream / 5,00



**CREPE FETÉN** - Chocolate pancake with vanilla ice cream and cinnamon crumble / 5,00



**EL GATO** - Dark chocolate lava cake accompanied by vanilla ice cream / 5,00



**QUÉ CANTEO** - Chocolate brownie / 5,00



**TARTA DE QUESO** - Cheesecake with crumble and homemade fresh raspberry sauce / 6,50



### ALLERGENS



Gluten



Crustacean



Sulphites



Egg



Fish



Peanuts



Lupins



Molluscs



Soya



Dairy products



Nuts



Celery



Mustard



Sesame seeds

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