

LET'S START SHARING

Roots "Bravas": potatoes and sweet potatoes with aioli, sweet chili sauce and lime · 9.50

Marinated crunchy pork belly from Madrid · 11

Tavern's Iberic ham croquettes with roasted vegetable confiture · 10.50

Russian salad with crunchy prawns, light coriander mayo and dried tuna flakes · 10.50

Spanish tortilla with salmorejo or with minced chorizo and green peppers confiture · 10.50

Charcuterie board from Madrid (smoked lean beef, wild boar spicy chorizo, deer chorizo and dried beef sausage) · 22

Iberian ham board with toasted bread and a salmorejo shot · 20

Fried eggs with Serrano ham and French fries · 12.50

Callos a la Madrileña: beef tripe and chorizo stew · 12

Salmon and Iberian ham tartar with salmorejo and papadum · 19

Marinara clams with cilantro and aromatic toasted butter · 17.50

King prawns fried with garlic, chilies, and parsley · 14.50

Andalusian style fried calamari · 18

Tomatoes confit in soy and citrus syrup with burrata from Madrid mountains and smoked sardines · 14

MAINS AND FROM THE CHARCOAL GRILL

Grilled Angus entrails from Madrid · 17

Tudanca's beef ribeye 700 g. · 40

Angus Tomahawk from Madrid 1,2 kg. · 65

Confit pork cheek at low temperature with citrus pears and celery root puree · 22

Pork escalopes with chives and sherry capers sauce · 16

Fried octopus with revolconas mashed potatoes and crunchy pork belly · 22

Squids stuffed with sobrasada, spreadable pork sausage from Mallorca, and caramelized onions · 17

Grilled sea bass loin with creamy mashed potatoes with piparra, a type of Basque chili pepper · 19

Revoltosa

Written documentation describing all ingredients which may cause allergies or food intolerance used in the preparation of our food is available in this establishment. Please ask any of our staff members if you wish to consult this documentation.
European Parliament and Council regulation (ue) n° 1169/2011.

GREEN CORNER

Salmorejo cordobés: fresh cold tomatoes soup with a topping of diced boiled eggs and Serrano ham. Go vegan without toppings · 8.50

Grilled marinated lettuce buds with avocado and coconut cream / 100% vegan · 9

Roasted cauliflower with sage butter · 9

Fried artichokes with coriander, and minced ham on mashed sweet potato · 14

Eggplant stew with honey and kimchi · 12

GUARNICIONES

French fries · 5

Pimiento de Padrón: fried green peppers · 6.50

Broccoli with garlic and chili oil · 5.50

Baked potatoes with tartar sauce · 5

HAMBURGUESAS Y BOCADILLOS

The Tudanca classic burger · 15

Race beef burger (100%), lettuce, tomato, red onions, cheese and bacon

Grilled veal from Madrid and Iberian ham pepito sandwich, with truffle corn and Padrón peppers sauce · 14

Fried squid in brioche bread, with tartar sauce and fried capers · 12

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ALL BURGERS AND SANDWICHES ARE SERVED WITH FRENCH FRIES

DESSERTS

Torrija: French toast style soaked in horchata infused with carrots · 6.50

Condensed milk curd with caramelized pistachios · 6.50

Grandma's homemade chocolate and biscuit cake · 6.50

Apple pie with vanilla ice cream and Baileys · 6.50