

MADRID

Dinner Menu

STARTERS

Chips & Salsa 4

Traditional house salsa, lightly spiced and served with corn tortilla chips

Chips & Guacamole 6

Puree of avocado, vegetables, and herbs spiked with lime, served w/ corn tortilla chips

Guacamole Sampler 9

A sharing plate with choice of 3 selections: traditional guacamole, jicama mint mango and habanero guacamole, horseradish crab and pickled corn guacamole, or roasted garlic and goat cheese guacamole, served with corn tortilla chips

Tequila Poblano Fondue 8

Poblano, jalapeno, bell peppers and vegetables glazed with tequila and lime and simmered with our house blend of cheese, finished with an olive panko topping and served with corn tortilla chips and pita

Madrid Fries 5

House made French fries tossed in fresh garlic and herbs and served with a sherry vinegar aioli

Hummus & Tapenade 9

A house made puree of chickpea and pumpkin hummus, served with an olive tapenade, cucumber, spiced pumpkin seed and paprika oil, finished with balsamic vinaigrette and served with pita

Ceviche (scallop, fish, or beef) 10

Marinated scallops or grouper with jicama mint slaw, candied jalapeno and a blood orange vinaigrette- or- Ohio raised marinated beef sirloin with horseradish slaw and a peanut chili lime sauce, served with tortilla chips

Tempura Green Beans 7

Tempura battered green beans, fried crisp and served with lightly spiced sofrito sauce

SOUPS & SALADS

Sangria Peach Soup 3/6

A refreshing blend of white sangria and peaches, chilled and topped with crispy Serrano ham

Watermelon Gazpacho 3/6

A sweet and delicious twist on traditional chilled gazpacho soup, garnished w/ balsamic “faux” caviar

Madrid House Salad 7

Mixed greens tossed in a mango sweet and sour vinaigrette and topped with w/ cucumber, cherry tomato, hearts of palm, crumbled gorgonzola, spiced almond, fried chickpeas

Beet & Apple salad 6

Mixed greens tossed in a honey cider vinaigrette served on top of roasted beets and crisp apple with celery, goat cheese, and candied walnuts

Black Bean Corn Jicama Salad 6

Mixed greens tossed in a lemon cilantro vinaigrette and topped with hearts of palm, cherry tomatoes, a black bean corn and jicama relish and crispy wonton strips

Grilled Vegetable Quinoa 7

A seasonal blend of marinated grilled vegetables topped with a quinoa salad and served with goat cheese and avocado mango salsa fresca, and finished with lightly spiced sofrito sauce

Roasted Curried Chickpea Salad 6

Curry spiced chickpeas roasted to perfection and served over a chickpea puree, paprika oil, spiced almonds, olives, & tomatoes

FORK & KNIFE WRAPS

Grilled Vegetable Wrap

Squash, zucchini, eggplant, spinach, mushrooms, peppers, roasted chickpea spread, guacamole, in a tomato tortilla

Sweet & Spicy Grilled Chicken Wrap

Mixed greens, avocado, roasted chickpea spread, queso fresco, in a spinach tortilla

Teriyaki BBQ Pulled Pork Wrap

Spinach, horseradish slaw, queso Chihuahua, pico de gallo, in a tomato tortilla

WONTON TACOS

Agave Buffalo Chicken & Chorizo Taco 8

Spinach, celery, bleu cheese, sour cream, pico de gallo

Fish Taco 9

Jicama mint slaw, candied jalapeno, avocado mango salsa

Shrimp Taco 9

Black bean relish, queso fresco, sofrito sour cream, mixed greens

Grilled Vegetable Taco 8

Roasted chickpea spread, spinach, squash, eggplant, mushrooms, heirloom tomato relish

SIDES

\$4 || Green Beans - Asparagus - Wonton Asparagus - Fingerling Potato Salad - Grilled Chicken - Spanish Risotto

\$6 || Grilled Salmon

TAPAS

Pacific Rim Calamari 12
Tender calamari deep fried and sautéed with bell peppers, sugar snap peas, garlic, and asparagus, with a peanut chili lime sauce for dipping

Spanish Egg Roll 9
Ohio proud chorizo and shrimp, cabbage, bell peppers, saffron sticky rice in a crispy wonton, served with a sweet and spicy dipping sauce

Mussels Veracruz 12
Fresh mussels tossed in a traditional sauce of tomatoes, capers, olives and herbs and glazed with red wine, served with lemon and pita

Vegetable Napoleon 9
Grilled eggplant, wild mushroom and heirloom tomato stacked on crispy wonton shells with spinach and boursin cheese, and finished with a balsamic soy reduction

Bacon Wrapped Dates 9
Medjool dates stuffed with crumbled gorgonzola and wrapped in Ohio proud bacon, fried crisp and drizzled with a red wine reduction

Boursin Grapes 8
Five succulent red grapes wrapped in a garlic herb cream cheese mousse and then rolled in spiced almonds

Stuffed Sausage 10
Ohio proud smoked chorizo split and stuffed with bell peppers, onions, cabbage, and saffron rice, and served with an heirloom tomato relish and pomegranate spiked dijon mustard

Short Rib Tostada 10
Ohio proud slow braised beef short rib on a crispy tortilla with a black bean corn and jicama relish, sesame slaw, and topped with pico de gallo

Sweet n Spicy Chicken Tostada 7
Ohio proud slow braised chicken on a crispy tortilla spread with roasted chickpea, mixed greens, queso chihuahua, and an avocado mango salsa fresca

Stuffed Pepper 8
Grilled long peppers stuffed with creamy Spanish risotto, queso fresco, chimichurri sofrito sauce

WORLD PLATES

Grilled Chicken & Chorizo 15
Ohio proud chicken breast and crumbled Ohio chorizo served over linguine with caramelized sherry onion, sweet Ohio bacon, wild mushrooms, and spinach, in a house palomino rose sauce

Pan Seared Jumbo Scallops 21
3 jumbo sea scallops served over spaetzle dumplings of chipotle pepper and sweet potato, with candied radish, caramelized sherry onion and lightly spiced sofrito sauce

Cocoa and Espresso Rubbed Filet 23
Grilled beef tenderloin dusted with cocoa powder and espresso, served with sautéed asparagus, warm fingerling potato salad, and finished with a kahlua and coffee vodka cream sauce

Grilled Salmon Nicoise 17
Scottish salmon filet grilled and served over lemon dressed fresh spinach, with a medley of olives, cherry tomato, wild mushrooms and asparagus, and drizzled with a balsamic lemonade vinaigrette

Scallop and Grouper Roll 23
Jumbo scallops and southern grouper encased in thin sliced Serrano ham, stuffed with a spinach saffron boursin cheese mousse, then seared, served with sweet potato mash, wonton wrapped asparagus, and topped with flakes of savory bleu cheese brown butter

Grilled Vegetable Paella 11/17
A seasonal medley of marinated and grilled squash, eggplant, wild mushrooms, bell pepper, cherry tomato, and chickpeas, house spice and saffron rice

Three Little Pigs 17
Teriyaki bbq pulled pork slow braised and stuffed into Ohio proud pork loin, wrapped in Serrano ham, served over sautéed spinach with candied radish and wonton wrapped asparagus, and finished with a teriyaki bbq sauce consommé

Madrid Mixta 16/24
A sautéed medley of shrimp, mussels, calamari, Ohio proud chicken breast and chorizo with bell pepper and chickpeas, house spice and saffron rice

Pan Seared Sirloin 19
Ohio proud beef sirloin topped with house bbq chimichurri herb rub and served with a warm fingerling potato salad, sautéed green beans, and a delicate jus of white balsamic and blackberries

Oscar Style Pasta 18
Sautéed shrimp and lump crab tossed together with asparagus, wild mushroom, cherry tomato, and spinach, linguine spun in lemon herb ricotta cheese and finished with paprika oil and spiced pumpkin seed

Pan Seared Grouper 21
Southern grouper lighted dusted in season flour and served over a saffron ratatouille with sweet potato mash, candied jalapeno, and finished with a blood orange basil cream sauce

Club Madrid Sandwich 10
Chilled sliced grilled chicken, crispy Serrano ham, pico de gallo, avocado, mixed greens, sherry aioli, and white cheddar on focaccia bread (choice of house salad, chips & salsa, fries or cup of soup)

Madrid Burger 10
A house blend of Ohio proud ground beef, bacon, garlic, and shallot topped with queso Chihuahua and sriracha pickles (choice of house salad, chips & salsa, fries, or cup of soup)

Madrid Cuban 10
Ohio proud pulled pork, Serrano ham, sriracha pickles, pomegranate spiked Dijon mustard and queso Chihuahua on focaccia bread (choice of house salad, chips & salsa, fries, or cup of soup)

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
** Please inform your server of food allergies
*20% gratuity applies to parties of 6 or more