

311 N. CANYON ST, WEST YELLOWSTONE, MT • RESTAURANT OPEN MAY - SEPTEMBER



Elena deDiego
owner & chef
cafemadriz@hotmail.com
(406) 600 - 1947

Authentic spanish restaurant and catering

cafe Madriz brings the authentic taste of spanish cuisine to southwest Montana. The cafe Madriz experience is all about the food, the wine and the company.



chef and owner, Elena deDiego creates everything homemade from scratch: appetizers, hot and cold small plates, entrees and desserts. Enjoy a variety of tapas featuring imported products like Manchego cheese, serrano Ham and chorizos.



SOPAS ~ SOUPS

GAZPACHO

Classic chilled soup prepared with tomatoes, peppers, onion and garlic, sharpened with vinegar and enriched with extra virgin olive oil.

CEBOLLADA CON ALMENDRAS

Spain's 460-year-old version of the well known French Onion soup. This soup is prepared with ground almonds and garnished with a parmesan crostini.

SOPA CASTELLANA

Rich and dark garlic soup.

SOPA DE MARISCOS

This hearty seafood soup contains all the colors and flavors of the Mediterranean. It is prepared with prawns and mussels.

CALDO GALLEGO

This classic Galician soup features salt pork and beans, with young turnip tops and purple sprouting broccoli.

ENSALADAS ~ SALADS

ENSALADA DE LA CASA

Mixed green salad with cherry tomatoes, cucumber, hardboiled egg and corn, tossed with our house vinaigrette.

ENSALADA DE JUDIAS BLANCAS

Aromatic navy bean salad prepared with fresh tomatoes, sage and thyme.

ENSALADA DE HUEVOS DE CODORNIZ

Mixed greens salad with fresh green beans, asparagus, pan-fried bacon and topped with delicate quail eggs. Tossed with our house vinaigrette.

ENSALADA DE ESPINACAS, BACON, QUESO DE CABRA Y PIÑONES

Spinach salad topped with sautéed red onions and bacon, fresh local goat cheese and pine nuts. Tossed with our house vinaigrette.

TAPAS FRIAS ~ COLD TAPAS

ACEITUNAS ALIÑADAS

Spanish olives marinated in olive oil and spices.

ENSALADILLA RUSA

Perfectly balanced mixture of potatoes, peas, carrots and tuna mixed with a light mayonnaise and garnished with hard-boiled eggs and oven-roasted red peppers.

RACION DE QUESO

Your choice of one of our imported Spanish cheeses. Served with almonds and red grapes.

- **Manchego:** Mild, semi soft sheep's milk cheese; buttery with a slightly nutty finish.
- **Roncal:** Aged cheese from the Roncal Valley, made from raw sheep's milk. Sharp, slightly spicy and buttery to the palate.
- **Tetilla:** Made from pasteurized cow's milk with soft, creamy and milky flavors.
- **Garrotxa:** Full bodied, pasteurized goat's milk cheese with pleasant herb/mushroom aroma; cured for 3 months, smooth finish with hints of nuts.
- **Cabrales:** Spain's King of Blues is handmade on family owned farms in Picos de Europa mountains. Made with cow, goat and ewe's milk.

TABLA DE QUESOS ESPAÑOLES

Imported Spanish Cheese Board.

RACION DE EMBUTIDO

Your choice of one of our imported Spanish cured meats.

- **Chorizo:** All-natural dry-cured sausage, seasoned with pimenton (paprika), garlic and made with all natural pork.
- **Salchichon:** Similar to salami, it is richly marbled and seasoned with whole peppercorns and nutmeg.
- **Lomo:** A lean pork tenderloin cured with salt, garlic and pimenton (paprika).
- **Jamon:** The famously rich and nutty flavored dry-cured ham.

TABLA DE EMBUTIDOS ESPAÑOLES

Imported Spanish cured meat sampler.

PAN CON TOMATE

Toasted bread rubbed with garlic, tomato, drizzled with virgin olive oil.

PAN CON TOMATE Y JAMON SERRANO

Toasted bread rubbed with garlic, tomato, drizzled with virgin olive oil and topped with thin slices of imported Serrano ham.

TOSTAS DE ATUN Y ESPARRAGOS

Toasted slices of rustic bread lightly brushed with garlic oil and topped with imported canned tuna, fresh tomato and green asparagus.

TOSTAS DE SALMON

Toasted slices of rustic bread topped with smoked salmon and cream cheese and garnished with capers, hard-boiled egg and dill.

TAPA DE CANGREJO

Toasted slices of rustic bread topped with fresh crabmeat and finished with a fresh tomato, black olive, chopped egg and gherkin garnish.

POSTRES

TARTA DE SANTIAGO

Traditional flourless almond cake

CREMA CATALANA

Rich egg yolk and milk custard topped with caramelized sugar

TRUFAS DE CHOCOLATE

Locally homemade chocolate truffles

PERAS AL VINO

Fresh pears cooked in red wine

CREMA DE NARANJA O LIMON

Homemade lemon or orange pudding

TAPAS CALIENTES ~ HOT TAPAS

TARTELETAS DE PIMIENTO

Homemade tartlets filled with strips of oven roasted sweet peppers and delicious creamy and cheesy custard.

CHAMPIÑONES AL AJILLO

Fresh mushrooms sautéed in garlic, white wine and virgin olive oil.

GARBANZOS CON BACON Y ESPINACAS

Fresh garbanzo beans (chickpeas) sautéed in extra virgin olive oil with onions, bacon, tomato and spinach. Garnished with a hardboiled egg.

PATATAS BRAVAS CON SALSA (ALIOLI, BRAVA Y QUESO)

Crisp fried potato chunks served with your choice our 3 homemade sauces: Brava (spicy tomato sauce), Queso azul (blue cheese sauce), and Alioli (garlic sauce).

PISTO MANCHEGO

Roasted Mediterranean vegetables served with the traditional fried egg.

TORTILLA ESPAÑOLA

Classic Spanish potato, onion and egg omelet.

PIMIENTOS ASADOS

Oven roasted bell peppers, drizzled with extra virgin olive oil.

PIMIENTOS VERDES RELLENOS DE CARNE

Roasted green bell peppers stuffed with meat and finished with a homemade tomato sauce. Your choice of ground beef or turkey.

CROQUETAS DE JAMON

Imported Serrano ham croquettes.

ALBONDIGAS EN SALSA ESPAÑOLA

Homemade beef meatballs in an authentic Spanish sauce.

PINCHO MORUNO CON SALSA DE TOMATE

Marinated pork skewers served with homemade tomato sauce.

BROCHETAS DE POLLO CON SALSA ROMESCO

Marinated chicken skewers served with a traditional romesco sauce (red bell pepper and tomato sauce).

CHORIZO AL VINO

Imported Chorizo sausage cooked in red wine.

PATATAS CON CHORIZO

Delicious casserole of paprika seasoned potatoes and imported chorizo sausage.

GUIZO DE POLLO CON PIMIENTOS Y PIÑONES

Chicken with pine nuts, bell peppers and tomatoes.

QUISANTES A LA ESPAÑOLA

Peas sautéed with imported Serrano ham.

ALMEJAS EN SALSA PICANTE

Spiced clams served with plenty of fresh bread to mop up the delicious juices.

MEJILLONES CON PEREJIL

Fresh mussels grilled with a delicious fragrant topping of parmesan cheese, garlic and parsley.

TRUCHAS A LA NAVARRA

Grilled trout wrapped in imported Serrano ham.

MERLUZA EN SALSA VERDE

Hake and clams with salsa verde (wine and parsley sauce)

GAMBAS AL AJILLO

Shrimp sautéed in olive oil with garlic and guindillas (hot peppers flakes).

CALAMARES EN SALSA PICANTE

Calamari stew in spicy tomato sauce, served with white rice.

TYANGURRO

Stuffed crab.

EMPANADILLAS

Homemade turnovers filled with your choice of filling: spinach and pine nuts or imported canned tuna.

REVUELTOS

Scrambled eggs with your choice of fresh asparagus and snow peas, mushrooms or shrimp.

EMPANADA DE CERDO

Flat, two-crust Galician pie filled with seasoned pork.

PAELLA

Classic saffron flavored Spanish rice. Choice of vegetable, meat, seafood or mixed paella.