
BAR
MADRID
~THE PARADE~

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~ The PaRade ~

**No table service.**

**Please order at the counter,**

**thanks**

# LA TAPA

In Madrid, there's a tradition that has stood the test of time: when you order a drink, you are offered a small, savoury bite on the house; ***La Tapa.***

The word tapa literally means "lid" or "cover." Its origin is surrounded by legends, many of them involving royalty. Some say it began as a slice of bread or ham placed over the glass to keep the dust and flies out. Others say it was a smart way to ensure the patrons ate something before drinking.
Whatever the story, it became tradition and it's one we're proud of.

A tapa isn't meant to be fancy, just a small, flavorful bite, an aperitivo, that makes your drink even better.

At ***Bar Madrid***, we're proud to bring this *madrileña* tradition to Adelaide. With every drink, enjoy a complimentary tapa, just like in the bars of Madrid.

Come in pre-dinner, after work, or simply because the day calls for it. Whatever the reason, we serve our drinks *the Madrid way*;

***A DRINK, A TAPA, AND NO FUSS***

# Spirits & Mixers

Served over ice with your choice of premium local Mischief Brew mixers: soda, tonic, cola, lemonade, grapefruit or ginger ale.
Standard pour is 30ml. Want it straight up? Order any spirit below as a shot.

**Make any drink a Double (60ml) for + 9**

## House Selection

Gin Pennant Distillery ~ Mixed: 16| Shot: 12

Vodka Flagship Distillery ~ Mixed: 16| Shot: 12

Rum Havana Club ~ Mixed: 16| Shot: 12

Rum Bacardi White ~ Mixed: 16| Shot: 12

Tequila Jose Cuervo Silver ~ Mixed: 18| Shot: 14

Tequila Jose Cuervo Reposado ~ Mixed: 18| Shot: 14

Pisco Pucara ~ Mixed: 18| Shot: 14

Scotch Monkey Shoulder ~ Mixed: 18| Shot: 14

Rye Bulleit 95 ~ Mixed: 18| Shot: 14

Bourbon Wild Turkey 101 ~ Mixed: 18| Shot: 14

## Liqueurs & Aperitifs

Amaro Montenegro ~ Mixed: 15 | Shot: 12

Campari ~ Mixed: 15 | Shot: 12

Baileys ~ Mixed: 15 | Shot: 12

Frangelico ~ Mixed: 15 | Shot: 12

# The Whiskey Selection

## CLASSICS & FAVORITES

### *Bulleit 95 Rye ~ 14*
*Kentucky, USA*
*Crisp, dry, and distinctly spicy. Crafted with 95% rye grain, offering pepper, cherry, and subtle vanilla notes with a clean finish.*

### *Wild Turkey 101 Bourbon ~ 14*
*Kentucky, USA*
Bold, rich, and full-bodied. High-proof Kentucky bourbon with intense notes of vanilla, oak, and warm baking spices.

### *Monkey Shoulder Blended Malt ~ 14*
*Speyside, Scotland*
Approachability at its finest. A vibrant blend of Speyside single malts boasting notes of ripe pear, vanilla, and sweet honey.

### *Jameson Black Barrel ~ 18*
*County Cork, Ireland*
Ultra-smooth Irish whiskey finished in double-charred oak casks. Rich, creamy layers of vanilla, toasted wood, and sweet caramel.

## RESERVE SELECTION

### *Macallan 12 Year Old (Double Cask) ~ 28*
*Highlands, Scotland*
The global benchmark for single malts. Perfectly balanced American and European oak aging deliver dried fruit, butterscotch, and warm spice.

### *Lagavulin 16 Year Old ~ 34*
*Islay, Scotland*
The undisputed king of Islay peat. Rich, intense, and deeply complex with signature aromas of rich campfire smoke, dried fruit, and maritime salt.

### *The Shinobu 10 Year Old (Pure Malt) ~ 35*
*Niigata, Japan*
A rare Japanese treasure. Finished in prized Japanese Mizunara Oak casks, presenting delicate floral notes, sandalwood, and soft citrus.

### *Lark Classic Cask Single Malt ~ 45*
*Tasmania, Australia*
The pioneer of Australian craft whisky. Double-distilled and matured in small port and sherry casks, delivering rich dried fruit, butterscotch, and Tasmanian oak depth.

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# COCKTAILS

## The Margaritas ~ 24

Tequila and fresh lime juice — shaken hard and served straight up, icy cold with a trace of crushed ice.

**Classic:** The original balance of Tequila, triple sec, and lime.
**Spicy:** Infused with a kick of chili for those who like it bold.
**Tommy's:** A modern cult favorite, no triple sec, just agave nectar and lime. On ice.

## The Sours ~ 24

Fresh lemon and simple syrup, shaken hard for that silky, frothy finish. Choose your poison:

**Whiskey, Pisco, Gin or Amaro.**

## The Spritzes ~ 20

Light, bubbly, and perfect to start the evening. Served over ice with prosecco and a splash of soda.

**Aperol:** The iconic bittersweet orange classic.
**Campari:** For those who prefer a deeper, more herbal bitterness.
**Hugo:** Refreshing and floral with elderflower, mint, and lime.
**Tinto de Verano:** A refreshing Spanish red wine spritzer with a citrus twist.

## El Chilcano ~ 24

Refreshing Peruvian classic; spicy ginger, bright lime, and floral Pisco aromatics. Zesty and effervescent.

## Espresso Martini ~ 24

Vodka, coffee liqueur, and fresh espresso smooth, strong, and sophisticated. *Choose your style:*
**Sweet** (with a touch of syrup) or
**Bitter** (for the coffee purists).

## Mojito ~ 24

White rum, fresh mint, and lime, a Cuban classic made to refresh.

## Negroni ~ 24

Equal parts gin, sweet vermouth and bitter liqueur. Bold, bitter, and beautifully balanced.

## Martini ~ 24

Made with gin or vodka and served ice-cold. Choose your style:
**Wet, Dry, Extra Dry or Dirty.**

## Cosmopolitan ~ 24

Vodka, triple sec, cranberry and fresh lime, shaken and served up. Crisp, tart, and a touch sweet.

## Manhattan ~ 24

Rye whiskey, vermouth and bitters, stirred and served up with a cherry. Choose your style:
**Sweet, Dry or Perfect.**

## Old Fashioned ~ 24

Bourbon, simple syrup, bitters and orange peel. Stirred gently for a slow, classic experience.

## Bloody Mary ~ 24

Vodka, tomato juice, lemon, spices and a touch of heat. The perfect recovery drink.

## VINO GENEROSO ~ FORTIFIED WINE

### *Spain*

***Manzanilla,*** *Sanlúcar de Barrameda*
*Pale and delicate with aromas of chamomile, sea breeze, and green apple. Bone dry, crisp, and gently saline on the palate. A graceful fortified wine with freshness, finesse and coastal elegance.*
*90ml 18.50*

***Fino,*** *Jerez*
*Light and dry with notes of toasted almond, fresh bread, and a hint of sea spray. Clean, savoury, and refreshingly crisp. A refined fortified wine with purity, poise and a distinctive Andalusian soul.*
*90ml 15.50*

***Pedro Ximénez,*** *Jerez*
*Lusciously sweet with layers of dried fig, raisin, toffee, and dark chocolate. Velvety texture and a lingering, indulgent finish. An opulent fortified wine with depth, warmth and charm.*
*90ml 16.50*

## VINO ESPUMOSO ~ SPARKLING WINE

***SPAIN***

***Mainegra ~ 2024*** *Brut Parellada, Macabeo & Xarel·lo (DOP Cava)*
*Bright, dry and lively. Green apple, lemon peel and a hint of almond; fine bubbles and a crisp, chalky finish. Like a leaner-style Champagne, everyday elegance with Spanish flair.*
*Glass 15.50 | Bottle 70.00*

## VINO ROSADO ~ ROSÉ WINE

***SOUTH AUSTRALIA***

***Turkey Flat Vineyards Rosé ~ 2025*** *Grenache (Barossa Valley)*
*Dry and lively. Fresh strawberry, raspberry and watermelon with a crisp, refreshing finish. A vibrant rosé with poise, freshness and charm.*
*Glass 15.00 | Bottle 65.00*

***Mordrelle Rosé ~ 2023*** *Pinot Noir, Grenache & Malbec (Adelaide Hills)*
*Bright, textured rosé with notes of wild cherry, plum, and strawberry. A touch of spice and earthiness adds depth. Dry, refreshing, and balanced. Elegant, structured rosé with character.*
*Glass 17.00 | Bottle 72.00*

# VINO BLANCO ~ WHITE WINE

## *SPAIN*

***Arroyo izquierdo 'Demimo' ~ 2025*** *Verdejo (DOP Rueda)*
*Crisp, and vibrant white from high-altitude sandy soils. Green herbs, bright citrus, and fresh stone fruit with a clean, mineral finish. Like an aromatic Adelaide Hills Sauvignon Blanc meets a crisp Pinot Grigio.*
*Glass 13.50 | Bottle 58.00*

***Gorrondona 'Doniene' ~ 2024*** *Hondarrabi Zuri (DOP Txakolina)*
*Zesty Basque white with a natural spritz, green apple, and sea-salt freshness. Palate-awakening. The sharp, citrus drive of a Clare Valley Riesling with a coastal, briny finish.*
*Glass 18.50 | Bottle 88.00*

***Familia Torres 'Pazo das Bruxas' ~ 2024*** *Albariño (DO Rías Baixas)*
*Hailing from the cool Atlantic coast, this is Spain's premier seafood wine. It delivers crisp green apple and white peach, ending with a coastal, saline finish. Perfect for Riesling or Sauvignon Blanc lovers.*
*Glass 17.00 | Bottle 78.00*

***Soto Manrique 'El Galayo' ~ 2023*** *Albillo Real (DOP Cebreros)* ***ORANGE***
*Aromatic & beautifully textured from high-altitude granite soils. Ripe orchard fruit, wild honey, and chamomile with a crisp, saline finish. A stunning alternative for Chardonnay or Viognier lovers.*
*Glass 14.00 | Bottle 58.00*

***Rafael Palacios 'Louro do Bolo' ~ 2024*** *Godello (DOP Valdeorras)*
*Creamy peach, chamomile, and a granite-etched finish. Sophisticated weight with a saline focus. The stony precision of Chablis meets the elegant texture of an Adelaide Hills Chardonnay.*
*Glass 22.50 | Bottle 107.00*

***SOUTH AUSTRALIA***

***Eden Hall Reserve ~ 2021*** *Riesling (Eden Valley)*
*Tightly wound and precise. Lime, green apple, wet stone and just a hint of aged honey. A classic dry Riesling from a high altitude site, clean, complex and beautifully balanced.*
*Glass 16.00 | Bottle 68.00*

***Kaleidoscope ~ 2024*** *Sauvignon Blanc (Adelaide Hills)*
*Vibrant, aromatic and bursting with energy. Lemongrass, papaya and ripe mango create a tropical, juicy profile. Fresh, expressive and effortlessly drinkable.*
*Glass 15.50 | Bottle 65.00*

***Eden Hall ~ 2023*** *Grüner Veltliner (Eden Valley)*
*Fresh and focused. Green pear, white pepper and lemon zest, with crisp acidity and a clean finish. Aromatic like Riesling but drier and more savoury.*
*Glass 15.00 | Bottle 61.00*

***Ox Hardy ~ 2023*** *Chardonnay (Adelaide Hills)*
*Polished and balanced. White peach, almond and subtle oak. Creamy mid-palate with bright acidity and restraint. Modern in style, elegant, food-friendly and quietly powerful.*
*Glass 15.50 | Bottle 65.00*

# VINO TINTO ~ RED WINE

## *SPAIN*

***Navascués 'Cutio' Tinto ~ 2024*** *Tinto Blend (DO Cariñena)*
*Juicy, approachable, and fruit-driven with ripe red berries, subtle spice, and a smooth finish. Like a vibrant McLaren Vale Grenache blend but with a dry, earthy Spanish edge.*
*Glass 14.50 | Bottle 63.00*

***Comando G 'La Bruja de Rozas' ~ 2022*** *Garnacha (DOP Madrid)*
*Light, elegant, and beautifully aromatic. Evokes a fine Adelaide Hills Pinot Noir, showcasing silky red berries, wild mountain herbs, and distinct granitic minerality with a pure, soulful finish.*
*Glass 22.50 | Bottle 107.00*

***Artuke 'Pies Negros' ~ 2023*** *Tempranillo & Graciano (DOCa Rioja)*
*Bright, expressive, and elegant with fine tannins. Made using traditional foot-stomping methods with no new oak. Like an elegant cool-climate Grampians Shiraz or a refined Adelaide Hills Tempranillo.*
*Glass 22.00 | Bottle 105.00*

***Ponce 'La Casilla' ~ 2022*** *Bobal (DOP Manchuela)*
*From rare native Bobal grapes. Blackberry, dark chocolate and lively acidity. Rustic, earthy, and unique, imagine a Spanish take on Cabernet Franc.*
*Glass 18.00 | Bottle 78.00*

***Casa Castillo ~ 2023*** *Monastrell (DOP Jumilla)*
*Sun-drenched and bold. Dark fruit, dry herbs and dusty tannins. Like a wild Mediterranean GSM with extra spice and depth.*
*Glass 19.00 | Bottle 83.00*

***SOUTH AUSTRALIA***

***OX Hardy ~ 2022*** *Grenache (McLaren Vale)*
*Vibrant and silky Grenache with bright red berries, soft spice and gentle tannins. Pure-fruited and elegant, with a savoury finish that speaks of place.*
*Glass 15.50 | Bottle 68.00*

***Stage Door ~ 2022*** *GSM (Barossa Valley)*
*A rich, smooth blend of Grenache, Shiraz and Mataro. Layers of dark fruit, pepper and sweet spice, with a generous, velvety mouthfeel.*
*Glass 14.00 | Bottle 63.00*

***Eden Hall 'Block 4' ~ 2022*** *Shiraz (Eden Valley)*
*A classic, elegant high-altitude Shiraz. Dark berries, cracked black pepper, and subtle spice with smooth, textural tannins. A quintessential cool-climate South Australian classic.*
*Glass 16.50 | Bottle 75.00*

***Eden Hall 'Block 3' ~ 2021*** *Cabernet Sauvignon (Eden Valley)*
*Full-bodied and beautifully structured. Blackcurrant, cedar, and dried herbs with firm tannins and a long, savoury finish. A classic South Australian Cabernet, reminiscent of a refined Coonawarra style.*
*Glass 16.50 | Bottle 75.00*

## SELECCIÓN DEL SUMILLER ~ SOMMELIER'S POURS

***Valtuille 'Vino de la Villa' ~ 2023*** *Mencía (DO Bierzo)*
*Silky, vibrant, and beautifully expressive. Reminiscent of a cool-climate SA Grenache, offering a juicy palate of fresh red berries, lifted floral notes, and delicate minerals with smooth, velvety tannins and an elegant finish.*
*Glass 24.50 | Bottle 110.00*

***Torre de Oña 'Finca Martelo' Reserva ~ 2019*** *Tempranillo (DOCa La Rioja)*
*Refined, harmonious, and layered. Evokes a classic Eden Valley Shiraz, showcasing wild strawberry, raspberry, and blackberry with cedar, sweet spice, and integrated oak, a silky texture, and a linear, persistent finish.*
*Glass 38.00 | Bottle 170.00*

***Dominio del Águila 'Pícaro' ~ 2021*** *Tempranillo (DO Ribera del Duero)*
*Ripe, round, and quietly serious. Evokes an old-vine Adelaide Hills Shiraz, offering fresh cherry, wild berries, and subtle spice, with fine, supple tannins, a chalky texture, and a long, mineral finish.*
*Glass 29.00 | Bottle 130.00*

***Casa Castillo 'Valtosca' ~ 2021*** *Syrah (DOP Jumilla)*
*Deep, spicy, and finely balanced. Reminiscent of a McLaren Vale Shiraz, offering ripe plum, blueberry, violets, and a balsamic, minty lift, with firm, fine-grained tannins and a lingering, earthy finish.*
*Glass 30.00 | Bottle 135.00*

***Vega Sicilia 'Pintia' ~ 2019*** *Tinta de Toro (DO Toro)*
*Intense, rich, and deeply concentrated from Vega Sicilia. Evokes an ultra-premium Barossa Shiraz, offering dark plum, wild blackberry, toasted spice, and muscular, polished tannins with a powerful, savoury finish.*
*Glass 60.00 | Bottle 290.00*

# BEER

**Coopers Zero ~ 10**
*Non-alcohol beer.*

**Coopers Mild ~ 10**

**Coopers Pale Ale ~ 10**

**Moritz ~ 12.50**
*The iconic beer of Barcelona.*

**Estrella Galicia ~ 12.50**
*Premium Spanish Lager.*

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# MOCKTAILS

**Ginger Zing ~ 16**

Ginger beer, lime and a dash of bitter. Bold, spicy and full of bite

**Nojito ~ 16**

Fresh mint, lime, simple syrup and soda. Crisp, refreshing, and alcohol-free.

**Berry Smash ~ 16**

Mixed berries, lemon and soda, lightly sweetened and served over crushed ice.

**Citrus & Rosemary Tonic ~ 16**

Orange, lemon and a sprig of rosemary, topped with tonic. Zesty and lightly herbal.

**LLB ~ 12**

Our signature take on the Aussie classic. Hand-pressed fresh lime and soda water spiked with aromatic bitters. No cordials, no shortcuts, just the real deal, made in-house.

**Espresso Tonic ~ 16**

Bold espresso meets crisp tonic. A refreshing, bittersweet balance with a smooth finish.

**Cloudy Apple & Lime Fizz ~ 16**

*Light and crisp*. Cloudy apple, bright lime and sparkling soda. *A refreshing, alcohol-free twist.*

# LA TAPA

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# EXTRA TAPAS

Aperitivo / Nibble
Each one is a small, individual serving

## CHARCUTERIA ~ CHARCUTERIE

Featuring artisan cured meats from **San José Smallgoods**, South Australia's multi-award-winning masters of traditional charcuterie. Handcrafted using time-honoured methods and served over crusty bread (gluten-free available) with our house-made tomato relish.

### 24-Month Aged Jamón Serrano ~ 4.00

**Champion & Multi-Gold Medal Winner.** Aged on the bone for two years to develop a deep, complex umami profile and a buttery texture.

### Aged Chorizo Picante ~ 4.00

Bold and robust. A long-cured hot chorizo seasoned with premium smoked paprika and garlic for a classic, spicy finish.

### Aged Lomo ~ 4.00

The finest cut of cured pork loin. Delicately seasoned and air-dried to create a lean, melt-in-the-mouth texture with a mild, sophisticated flavour.

### Traditional Salchichón ~ 4.00

A rustic, peppercorn-spiced salami. Perfectly aged with a balanced blend of cracked black pepper and a subtle hint of chilli

## QUESOS ~ CHEESES

A slice of cheese served over crusty bread (gluten-free available) with our house-made tomato relish.

**Queso de oveja Manchego ~ 4.00**

Firm sheep's milk cheese from La Mancha. Nutty and buttery.

**Manchego a la trufa ~ 4.00**

Classic Manchego infused with black truffle. Rich, earthy and indulgent.

**Manchego al romero ~ 4.00**

Spanish sheep's milk cheese rubbed with rosemary. Aromatic, firm and savoury.

**Manchego al mojo picón ~ 4.00**

Sheep's milk Manchego with Canarian mojo picón: firm and nutty, a burst of smoky paprika and garlic with a bold, earthy finish.

## BANDERILLAS ~ SKEWERS

Traditional Madrid-style skewers
Sharp, savoury, and packed with flavour.

**Gilda ~ 4.00**

The original: olive, anchovy and guindilla pepper. Salty, spicy and iconic.

**Greco ~ 4.00**

Pickle, boquerón (white anchovy) and pimiento del piquillo (roasted pepper). Sharp, bright and perfectly balanced.

**Penny Special ~ 4.00**

Gordal olive stuffed with a mussel in escabeche. Bold, briny and pure flavour of the sea.