

STARTERS^{to} SHARE

Homemade guacamole with nachos • 9



Homemade ham croquettes • 8

Wheat breaded three-milk cheese tequeños with a “pico de gallo” spicy tomato sauce and guacamole • 9

Corn breaded Gouda cheese tequeños with a “pico de gallo” spicy tomato sauce and guacamole • 9

Cheese sticks: Mozzarella / Camembert / Goat cheese • 9

Lightly battered homemade onion strips • 7.50



Homemade falafel with a yoghurt sauce • 8



Chili cheddars, spicy jalapeño & Cheddar fried balls • 8.50

Prawn gyozas • 9

Pesto foccacia bread • 8

Irish sausages served with chips & BBQ sauce • 8

Chicken fingers with honey and mustard sauce • 9

New York Sliders & Chips (5 mini bacon & cheese burgers) • 10

BBQ Ribs.

Our ribs are slow cooked at a low temperature and carved to share. Served with chips. • 11

CHICKEN WINGS

Choose your sauce: bbq, spicy, kimchi or honey-mustard

Mega portion 100 pieces • 50

Super portion 40 pieces • 25

Portion 20 pieces • 13.50

Portion 10 pieces • 8.50



Vegan



Proximity product

NACHOS

Nachos with melted Camembert • 9.50

1/2 Nachos with melted Camembert • 7.50

Nachos with 2 cheeses & spicy tomato sauce • 9.50

1/2 Nachos with 2 cheeses & spicy tomato sauce • 7.50

Extra

Bacon/Chicken/Guacamole • 2

Jalapeños/ sweet & sour gherkins • 1.50

Chili • 2.50

QUESADILLAS

Mex • 8,50

Chicken & Basil • 9

Avocado & Tomato & Coriander • 9

Locally sourced beef, boletus and Sheep's cheese with a hint of rosemary • 11.50



Cochinita Pibil, pulled pork marinated in Mexican achiote • 11.50

SIDES

Chips • 6 // Chips with hot sauce • 6

Chips with thyme • 6

SALADS

Chicken Caesar Salad: lettuce mix, slices of Parmesan cheese, breadcrumbed chicken pieces and Caesar sauce • 9

Warm goats cheese salad served with balsamic and red fruit vinaigrette • 10.50



Locally sourced Burrata cheese, fresh tomatoes and black olives dressed with a basil infused oil. • 12

BURGERS

200 GR.

Cheeseburger · 11.50

Bacon Cheeseburger · 12

Irish Rover Burger

Cheddar, bacon & fried egg · 12.50

Crispy Chicken Burger

Made with beer on a bed of mixed salad greens, onion and sweet pickles. · 12

Madrid's Burger 

100% free range beef raised on the Madrid sierra with Rosemary cheese, fresh tomato and our aromatic rosemary sauce · 13.50

Tudanca

100% beef breed raised freely in the Cantabrian mountains served with grilled onions and Goat's cheese served in butter brioche · 13.50

Black Angus

100% black Irish Angus beefburger, Cheddar cheese with a tomato and raisin relish on the side · 13.50

Ox

100% Ox beef burger with grilled onions · 13.50

Kimchi Burger

100% beef, fresh spinach, raw onion, Cheddar cheese and a fried egg topped off with kimchi sauce on a brioche bun. · 12

Chimichurri

100% beef, grilled onions accompanied by a spicy chimichurri sauce. The chimichurri sauce contains garlic, parsley, oregano, rosemary, cumin, chili, paprika, lemon and olive oil · 12

Gorgonzola & Spinach Burger

100% beef, Gorgonzola, fresh spinach and tomato topped off with grilled onion. · 12

Truffled Mushroom Carpaccio & Arugula Burger

100% beef, mushroom carpaccio, arugula, dressed with a truffle sauce on a brioche bun. · 11.50

Four Cheeses & Sundried Tomato Burger

100% beef, Goat's cheese, Provolone, Gouda and Mozzarella on a bed of grilled onion and arugula topped off with a sundried tomato sauce on a brioche bun. · 12.50

Vegan 

The first vegan burger 100% made with vegetables “ Beyond burger”, which gives you the flavour and texture of a hamburger made with meat, with tomato, onion and pickles · 13

Veggie

Bean and spinach spiced vegetarian Burger with grilled onion · 11.50

Served with brioche bread and chips, salad or jacket potato

Extra: pickles / cheese / grilled onions · 0.50

Hot SANDWICHES

Chicken Club. Triple decker with chicken, bacon, lettuce, tomato & mayonnaise · 8

Turkey Club. Triple decker with turkey breast, bacon, lettuce, tomato & mayonnaise · 8

Boston. Chicken breast, Cheddar, bacon, lettuce & tomato · 8

Pastrami. Pastrami, lettuce and pickle gherkins topped with an onion mayonnaise · 9

Feta. Feta cheese, fresh tomato and spinach topped off with a black olive sauce on multi seeded bread · 9

Salmon Bagel. Smoked salmon and melted Camembert on a seeded bagel · 9


Served with chips, salad or jacket potato

Extra: pickles / grilled onions · 0.50

RIBS


Flavour explosion

Our ribs are slow cooked at a low temperature & served with chips

Locally raised beef from Madrid along with Portobello mushrooms. · 17 

Jacob's step, Irish Angus ribs with corn on the cob · 18

THE TYPICAL IRISH

Irish Stew made with Guinness Ipa
Irish beef and vegetables stew made with Guinness Ipa. 100% locally raised beef on the Madrid mountain range · 10.50 

Fish&Chips

Fresh cod in our own beer batter. Served with mushy peas and chips · 13

Irish Breakfast

Fried eggs, Irish sausages, bacon, baked beans, black pudding and grilled tomato served with toast & butter · 12

SWEETS

White chocolate cookie & dark chocolate cookie with white chocolate ice cream · 6

White chocolate ice cream with brownie crumbs · 6

Brownie with vanilla ice cream · 6

Coulant · 6

Cheesecake · 6

BEERS WINES



Draft

- Heineken • 5,50  3,50
Paulaner rubia • 6  3,50
Paulaner trigo • 6  3,50
El Águila sin filtrar • 6  3,50
Hop House • 6  3,50
Lagunitas IPA • 6,50  3,50
Murphy's Red • 6,50  3,50
Cibeles IPA • 6  3,50
Guinness • 6,50  3,50



Bottled

- Heineken • 4,50
Radler limón • 4,50
El Águila sin filtrar • 4,50
Cruzcampo (sin gluten) • 4,50
La Virgen rubia • 5
La Cibeles rubia • 5
Sol • 5
Desperados • 5,50
Amstel Oro tostada 0,0 • 4,50
Heineken 0,0 • 4,50



- Ocean Beer Lager • 5,50
Ocean Beer IPA • 5,50
Ocean Beer allocates 100% of their profits to the conservation and restoration of the oceans

Red

- Ontañón Crianza •
Tempranillo/Garnacha (Rioja) • 16 / Glass 3,50
• Pozo de Nieve •
Tinta del País (Ribera del Duero) • 17 / Glass 3,50

White

- La Cotorra •
Verdejo (Rueda) • 16 / Glass 3,50
• Adrede •
Albariño (Rías Baixas) • 17 / Glass 3,50
• Minius •
Godello (Monterrei) • 17 / Glass 3,50

Rosé

- Boyante •
Tempranillo/Garnacha (Navarra) • 15 / Glass 3,50

Cava

- Miguel Pons • Brut Nature • 20

CIDER

Bottled

- Magners • 5,50
Magners Berries • 5,50



GUEST BEER: BILF

GAMA CONCEPT BY LA CIBELES

LIMITED
EDITION

PINT:

6€

½ PINT:

3,50€



MAIBOCK
TYPE

The Irish Rover

AVDA. DEL BRASIL 7 • THEIRISHROVER.COM • MAD