





# The Irish Rover

P U B · F O O D · S P O R T S

## 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 
- Chilli Cheddar, spicy jalapeño & Cheddar fried balls • 8.50
- Prawn gyozas • 9
- Pesto foccacia bread • 8
- Tuna tataki • 12
- Irish sausages served with chips & BBQ sauce • 8
- Chicken fingers with honey and mustard sauce • 9
- New York Sliders (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 & meat • 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

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 SHOULD YOU WISH TO CONSULT THIS DOCUMENTATION. REGLAMENTO (UE) Nº 1169/2011 DEL PARLAMENTO EUROPEO Y DEL CONSEJO

# BURGERS 200 GR.

**Cheeseburger** · 11.50

**Bacon Cheeseburger** · 12

**Irish Rover Burger**

Cheddar, bacon & fried egg · 12.50

**Homemade 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 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

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

**Bagel BLT.** Bacon, lettuce, tomato and Cheddar cheese on a seeded bagel · 9

*Served with chips, salad or jacket potato*

**Extra:** pickles / grilled onions · 0.50

# RIBS

*Flavour explosion*

*All our ribs are slow cooked at a low temperature for 24 hours, then oven roasted for maximum taste and tenderness, and 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


Iberian pork ribs

4 people · 50

One-to-one · 14

# 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 homemade chunky chips · 13

Roast beef and arugula accompanied by a cranberry chutney · 11

**Irish Breakfast**

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

# SWEETS

White chocolate ice cream with brownie crumbs · 6

Brownie with vanilla ice cream · 6

Coulant · 6

Cheesecake · 6

# The Trish Rover

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## BEERS WINES



### Draft

- Heineken • 5,50  $\frac{1}{2}$  3,50
- Paulaner rubia • 6  $\frac{1}{2}$  3,50
- Paulaner trigo • 6  $\frac{1}{2}$  3,50
- El Águila sin filtrar • 6  $\frac{1}{2}$  3,50
- Hop House • 6  $\frac{1}{2}$  3,50
- Lagunitas IPA • 6,50  $\frac{1}{2}$  3,50
- Murphy's Red • 6,50  $\frac{1}{2}$  3,50
- Cibeles IPA • 6  $\frac{1}{2}$  3,50
- Guinness • 6,50  $\frac{1}{2}$  3,50



### 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

### 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



### Rosé

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

### Cava

- Miguel Pons · Brut Nature • 20

## CIDER

### Bottled

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

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*

WINES LIST SELECTED BY MARIVÍ GARCÍA  
THE MOBY DICK COMPANY SOMMELIER