What would you like today to make you happy?

Ask for our NEW CHIN CHIN CHRISTMAS MENU

CHEF NEW DISHES:

Duck confit accompanied by ratatouille and French fries €17 (NEW)

Baby lamb chops with grilled "Bobby" green beans €24 (NEW)

Pink Tomato from Valeriano (our neighborhood greengrocer), "ventisca", red berries, red onion, very well dressed with 100% Cornicabra olive oil from our own production €15

Duck magret, carved in its own juices, with caramelized apple €24 (NEW)

Triquini Mixto, 3-layer warm sandwich with lacón (cured pork), Tetilla cheese, and salad with tomato and pink sauce €14

Roasted pepper salad with tuna belly ("ventresca") from the North and roasted sweet potato €16

"Huevos rotos" (broken eggs) with duck mousse €15.50

"Tortilla maja" (potato omelette) with onion and truffle sauce €14

Also: From Monday to Friday, enjoy our menu of the day. And on Thursdays: a full Madrid-style "cocido" at y Lucientes.

TRADITIONAL & POPULAR

CLASSIC "FANCY" DISHES

- Homemade large croquettes (6 units) – €12.75 –oxtail and Iberian ham (Specialty)
- Smoked sardine loins (Specialty) – €16 – served on crisp puff pastry with homemade tomato jam and watercress (3 pieces)
- The most traditional Russian salad (new) – €13.75 – with tuna, egg, and gherkin. Enjoy!
- Madrid-style tripe ("callos") – €13 (NEW)
- Pork ear marinated and grilled – €13 – with a touch of our homemade "salsa brava"
- Free-range eggs "estrellados" (broken and fried) with Iberian ham – €13.50
- "Y Lucientes" bravas – €9 – homemade potatoes with our spicy "brava" sauce
- Bravas (mixed) with brava sauce and alioli – €8.75
- Portion of squid – €15.25 – freshly battered and served with alioli

BOCADILLOS FETÉN

- New Triquini Mixto, warm 3-layer sandwich with lacón, Tetilla cheese, and salad with tomato + pink sauce – €14
- Veal "pepito" – €14 – small baguette with veal, confit tomatoes, rocket, and Parmesan
- Squid "flautín" – €13 – classic fried squid with alioli (if you like)
- Tetilla cheese & lacón bikini – €13 – classic Madrid-style sandwich made in tramezzini bread, melted Tetilla cheese and lacón

FROM DE LAND AND SEA

Garlic Shrimp Casserole (New!) | 14
A sizzling classic—don't forget to dip your bread!

Grilled Cuttlefish (New!) | 18
Tender and simply delicious.

Cod Fritters with Aioli (New!) | 18
Crispy golden cod bites served with creamy aioli.

Marinated Dogfish Bites | 14
Andalusian-style marinated and fried dogfish chunks.

Creamy Truffled Mushroom Rice | 16
Velvety truffled rice with wild mushrooms and a crunchy parmesan crisp.

Crispy Confit Chicken Wings | 13,5
Slow-cooked and fried to perfection. Served with our spicy brava sauce.

Traditional Veal "Cachopo" | 22
A house specialty (350g): breaded veal stuffed with Tetilla cheese and Iberian ham. Served with Padrón peppers and homemade fries.

y Lucientes Burger | 15
Our own Guadarrama beef patty with cheese, caramelized onion, tomato, and lettuce, topped with our signature sauce and homemade fries.

FROM THE GARDEN & STYLE

Artichokes in Bloom | 17 VEGETARIANO
Confit artichokes with dots of romesco sauce and black olive shavings.

Warm Goat Cheese & Mushroom Salad | 14,5 VEGETARIANO
A mix of tender lettuces with sautéed mushrooms, warm goat cheese, nuts, and a red berry vinaigrette.

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FOR JOY AND THE DELIGHT OF YOUR TASTE BUDS

Torrija y Lucientes | 7
Our signature takes on the classic: brioche soaked in spiced milk (leche merengada), caramelized to perfection.

Chocolate Coulant | 7
Warm chocolate cake with a gooey center, served with red berry syrup, hazelnut crunch, and vanilla ice cream.

Artisanal Ice Creams | 7
Violet, vanilla, chocolate, and dulce de leche.
Want it in a shake with whipped cream? | 7

Homemade Carrot Cake | 7
Moist, spiced, and lovingly baked.

Homemade Cheesecake with Dulce de Leche & Lotus Biscuit Crust | 7
Creamy and indulgent with a crunchy base.

Pancakes with Syrup & Whipped Cream | 7
Add a scoop of ice cream if you'd like! | 7

Let us know if you need the allergen menu. Prices include VAT. Bread and service | 1.5€

MORE LOVING DETAILS

Enjoy our most charming dishes Monday to Friday.

We serve lovingly prepared breakfasts and afternoon snacks — ask for our special menu!

*We also make **homemade cakes to order**. And yes... **everything is***

¡SÍGUENOS EN NUESTRAS GACETA

@ylucientesmadrid

TABERNA MAJA · CASTIZA & GOYESCA ·

www.ylucientesmadrid.com

DRINKS — THE MORE, THE MERRIER (WITH ELEGANCE, OF COURSE)

What would you like today? Cheers!

VHITE WINE

Doña Hilaria | 16
DO Rueda • Verdejo

BAILARINA| 18
DO Madrid • Malvar

Maria Abril | 20
VT Castilla • Godello

La Val | 23
DO Rias Baixas • Albariño

Pago de Cirsus | 18
DO Navarra • Chardonnay

Azzulo Semi dulce | 16
DO Campo de Borja • Chardonnay, Viura

ROSADO

Pasión Bobal | 19,5
DO Utiel Requena • Bobal

SPRAKLING

Cygnus Brut Organic| 19,5
DO Cava • Parellada, xarelo y macabeo

RED WINES

ORIGINEM| 18
DO Madrid • Tempranillo, garnacha, syrah

Senda de los olivos robles | 20
DO Ribero del Duero • Tinto fino

Carramimbre Roble | 19
DO Ribero del Duero • Cabernet Sauvignon

Hacienda López de Haro | 18
DO La Rioja • Tempranillo, Garnacha, Graciano

Cueva del chamán | 18
DO Almansa • Garnacha tintorera

Matsu Picaro | 19
DO Toro • Tinta de toro

1564 Syrah | 19
DO I.G.P. Castilla • Syrah

Mariluna | 18
DO Valencia • Bobal y tempranil