

Did you know?

Aperitif hour has become a symbol of Spanish identity. On the terraces of Madrid, always packed with customers, you'll find the most traditional locals enjoying a light cocktail accompanied by a tapa; after all, this tradition has been part of our culture for hundreds of years.

It was around the year 1225 when bars and taverns began covering their wine jugs with small portions of food (ham, bread, etc.) to prevent insects from spoiling them.

Since then, this tradition has endured in our culture; and at Gran Hotel Inglés, we have the perfect recipe to keep preserving it.

GRAN
HOTEL
INGLÉS
MADRID, 1886



L'APERITIF

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|--------------------------------|-----|
| Negroni | 13€ |
| Petroni Spritz | 10€ |
| Petroni Vermouth | 6€ |
| Antica Formula | 11€ |
| Draft Beer | 7€ |
| Yzaguirre Aged Vermouth | 8€ |
| Yzaguirre 1884 | 12€ |
| Agustina | 9€ |
| Cinzano Bianco | 10€ |
| Cocchi Storico | 12€ |



BITES

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| Gilda, sardine & marinades | 6€/u |
| Squid "Montado Castizo" | 6€ |
| Cantabrian Anchovies | 16€ |
| Oyster with Ponzu Sauce | 7€/u |
| Tuna tartare sam | 12€ |
| Monkfish carpaccio with wasabi | 12€ |
| Creamy iberian ham croquettes | 10€ |
| Bravas potatoes | 8€ |
| Roast Beef with parmesan & arugula | 10€ |
| Potato salad | 10€ |