

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

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

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€

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