

MESON MADRID

LOBSTER & STEAK HOUSE

Tapas

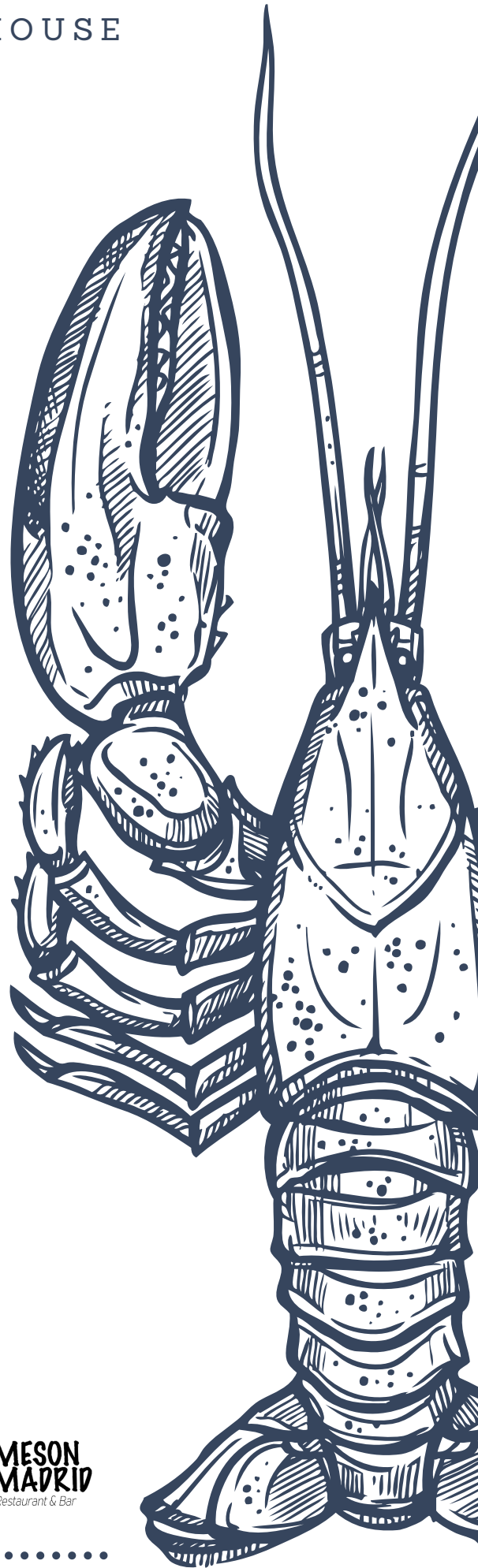
Pulpo Gallego Olive oil, Olive, Smoked Paprika	17.00
Shrimp la Plancha Sautéed with Garlic Sauce, Onion	15.00
Shrimp Ajillo Served with Garlic Bread	16.00
Shrimp with Green Sauce Cooked with Onion, Mojo Verde	15.00
Shrimp Croquetas Served with 3 pieces, Lemon Aioli	12.00
Entremes Platter Special Tapas Combination	30.00
Grilled Calamari with Mojo Verde Sautéed Kale, Red Cabbage, Corn	17.00
Grilled Corn with Smoke Paprika Spanish Elote Style	9.00
Chorizo Sautéed Cured Spanish Sausage with Onion	13.00
Seafood & Chorizo Plancha Sautéed Shrimp, Scallop, Chorizo with Garlic Bread	19.00
Stuffed Mushroom Stuffed with Chorizo, Parmesan Cheese, Bread Crumb, Parsley	10.00
Baked Stuffed Clams Onion, Butter, Bread Crumb, Parmesan Cheese	13.00
Patatas Bravas Cubed Crispy Potato, Bacon Bits with Chipotle Sauce	13.00
Serrano Jamon & Manchego Cheese Served with Infused White wine Cantaloupe	16.00

Soup & Salad

Caldo Gallego Soup Served with Garlic Bread	11.00
Lobster Bisque Soup Served with Garlic Bread	14.00
Kale Ensalada Chopped Kale, Red Cabbage, Toasted Almond, Dried Cranberry, Fresh Lemon Vinaigrette	12.00
Caesar Salad Grilled Romaine Lettuce, Garlic Crouton, Parmesan Cheese	12.00



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 Add on With Any Salad
 Shrimp \$7.00
 Chicken \$7.00 Steak \$10.00



Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or seafood stock reduces the risk of food borne illness, young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

Shellfish

Steamed Top Neck Clam Simmered in Garlic & Olive Oil with Parsley	21.00
Clam la Diablo or Green Sauce Cooked Clam with Spicy Tomato Sauce	21.00
Mussel la Diablo or Green Sauce Mussel with Spicy Tomato Sauce	21.00

Add Linguine \$3.00

Live Lobster

Steamed Lobster
Whole Lobster served with Grilled Corn

Baked Cheese Lobster
Whole Lobster baked with Parmesan cheese
on the top, Grilled Corn

1.50 lbs/ M.P

Stuffed Crab Cake with Lobster
Stuffed Crab meat Served with Grilled Corn

All Lobster Comes with a Choice of :
French Fries, Rice

Meats

Broiled Center Cut 12oz Filet Mignon Sautéed Baby Spinach & Mushroom	48.95
Broiled Center Cut 12oz Filet Mignon With Jumbo Shrimp Sautéed Baby Spinach & Mushroom	52.95
New York Strip Steak ,Sautéed with Fingerling Potato & Collard Green	37.95
Skirt Steak (Churrasco) Chimichurri Sauce with Asparagus, Yellow Rice	39.95
Surf & Turf 12oz Filet Mignon & 5oz Lobster Tail	58.95
Rib Eye Steak Sautéed with Fingerling Potato & Green Bean	37.95
Rack of Lamb Broiled Sautéed with Brussel Sprout & Potato Puree	41.95
Pollo Ajillo Sautéed with Thigh, White Wine, Garlic Sauce, Roasted Pepper, Potato	23.95
Pollo la Crema Sautéed with Thigh Cream Sauce Substitute White Meat \$1.00	25.95

DESSERT

Churros with Chocolate Sauce Served with Vanilla Ice Cream	14.00
Meson Flan	7.50
3 Flavor Ice Cream	8.50
Dark Chocolate Cake Served with Vanilla Ice Cream	14.00
Strawberry Cheese Cake Served with Vanilla Ice Cream	13.00

Paella / Arroz / Mariscadas

	Small	Large
Paella Valenciana Sautéed with Shrimp, Mussels, Scallops, Chorizo, Chicken, Saffron, Sofrito, Rice	26.00	36.00

Paella Marinera Sautéed with Shrimp, Clam, Mussel, Scallop Calamari, Saffron, Sofrito, Rice	25.00	35.00
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Paella Primavera Sautéed with Seasonal Vegetable, Saffron, Sofrito, Rice	24.00	30.00
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Add Lobster on any Paella M.P

	Small	Large
Fideuà Valenciana Sautéed with Shrimp, Mussels, Scallops, Chorizo, Chicken, Saffron, Sofrito, Linguine	26.00	36.00

Fideuà Marinera Sautéed with Shrimp, Clam, Mussel, Scallop Saffron, Sofrito, Linguine	25.00	35.00
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Shrimp & Arroz Cooked Shrimp with Garlic Sauce, Yellow Rice	23.00
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Chicken & Arroz Sautéed with dark or white meat, Yellow rice	23.00
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Chicken & Chorizo & Arroz Sautéed with dark or white meat, Yellow rice	26.00
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Mariscadas

(Combination of Scallop, Shrimp, Clams & Mussels
Prepared in your choice of Sauce)

29.00

Green Sauce

(White wine, Fresh Garlic, Parsley & Onion)

Creole

(Onion, Pepper, & Tomato Sauce)

Diablo

(Spicy Hot sauce with Tomato Sauce, Onion, Peppers)

Ajillo

(Garlic Sauce)

Mariscadas con Linguini +\$3.00

(Ajillo or Diablo Sauce)

Deep Fried

Patatas Chip Potato Chip with Spicy Powder	3.50
Mozzarella Stick	6.50
Fried Calamari rings Served with Marinara Sauce	14.00
Fried Whole Calamari Served with Marinara Sauce	18.00
French Fries Served with Smoky Ketchup	4.50
Maduros Fried Plantains	7.50
Tostone Fired Green Plantains	7.50
Chicken Fingers and Fries	14.00

Side Dishes

Sautéed Mushroom with Collard Green	6.50
Brussels Sprout Crispy	7.50
Yellow Rice	5.00
Garlic Bread	3.50
Grilled Corn	3.00