

PLATTERS

ACORN-FED 100% IBERIAN HAM (80 G) ⬠

D.O. Extremadura

IBERIAN SHOULDER HAM (60 G)

D.O. Guijuelo, cured for over 20 months

IBERIAN COLD CUTS AND ASSORTED CHEESES ⬠

Iberian shoulder ham (50 g), pork loin sausage (30 g), Manchego (30 g), blue (30 g), Tête de Moine (20 g) and accompaniments

ASSORTED IBERIAN COLD CUTS

Iberian ham (50 g), pork loin (30 g), salchichón (30 g) and chorizo sausages (30 g)

SIDES

THIN CRUNCHY "CRYSTAL" BREAD

spread with tomato

CHEESES

Manchego (30 g), blue (30 g), Grana Padano (35 g), Brie (30 g), Tête de Moine (20 g) and accompaniments



IBERIAN COLD CUTS AND ASSORTED CHEESES

FOR SHARING

HALF PORTION

FULL PORTION

FULL PORTION

BRAVA POTATOES ⬠

creamy, spicy and delicious

OLIVIER SALAD

with tuna belly

SELECTION OF CROQUETTES ⬠

ham, Cabrales cheese, baby squid, chorizo sausage or mixed

DEEP-FRIED IBARRA ⬠

CHILLI PEPPERS

just as fun as their close relation, the Padrón pepper

PINTXO OF SPANISH OMELETTE

FRIED ARTICHOKEs

with Iberian shoulder ham

SQUID STRIPS

with our secret sauce

TORREZNOS

crispy and juicy pork scratchings

CRISPY CHICKEN FINGERS

with barbecue sauce

FISH AND CHIPS NEW

our version of this classic dish with cod and our secret sauce

SMOKED SALMON TARTARE NEW

with guacamole



FISH AND CHIPS, OLIVIER SALAD AND DEEP-FRIED IBARRA CHILLI PEPPERS

FRIED EGGS AND CHIPS



FRIED EGGS AND CHIPS WITH STEWED BEEF

TOAST



OXTAIL

CLASSIC IBERIAN SHOULDER HAM ⬠

with tomato and extra virgin olive oil

IBERIAN SHOULDER HAM

with Brie

STEWED BEEF NEW

with sheep milk cheese

OXTAIL NEW

with artichokes, Grana Padano flakes and cherry tomatoes

SMOKED SALMON

and cream cheese

TUNA BELLY

with tomato and roasted red pepper

WITH IBERIAN SHOULDER HAM ⬠

a classic

WITH PORK LOIN

Grana Padano cheese, Padrón peppers and paprika

WITH STEWED BEEF NEW

lean beef with ratatouille and goat cheese

WITH SURIMI ELVERS AND TRUFFLE

and roasted red pepper and Grana Padano flakes

SANDWICHES

MÁSQCLUB ⬠

with grilled chicken, crispy bacon, mozzarella, prosciutto cotto, assorted green leaves, tomato and mayonnaise

PORK LOIN

with tomato, assorted green leaves, grilled red pepper, brava sauce and Brie

MIXTO

with prosciutto cotto and Brie

TRUFFLE, HAM AND CHEESE NEW

with mozzarella, cooked ham, Brie and a mayo-truffle sauce



MÁSQCLUB SANDWICH

*ALL OUR SANDWICHES AND BAGUETTES COME WITH FRESHLY-MADE RUSTIC CHIPS.
*ADD A FRIED EGG TO YOUR SANDWICH FOR +€1.

BAGUETTES

IBERIAN SHOULDER HAM

D.O. Guijuelo, cured for over 20 months

IBERIAN SHOULDER HAM AND BRIE

ACORN-FED 100% IBERIAN HAM ⬠

D.O. Extremadura

TUNA BELLY

on a bed of roasted red pepper, fresh tomato, lettuce and a touch of mayonnaise

FRIED SQUID NEW

with our secret sauce



FRIED SQUID BAGUETT

*ALL OUR SANDWICHES AND BAGUETTES COME WITH FRESHLY-MADE RUSTIC CHIPS.

BURGERS

MÁSQIBÉRICA ⬠

200 g beef patty, egg, Iberian shoulder ham, mozzarella, caramelised onions and rocket in a brioche bun

MÁSQPOLLO

chicken in breadcrumbs, Brie, rocket, cherry tomatoes and Caesar sauce

VACAMOLE NEW

200 g of beef, guacamole, mozzarella, tomato, lettuce and mayonnaise

*ALL OUR BURGERS COME WITH FRESHLY-MADE RUSTIC CHIPS.
*ADD A FRIED EGG TO YOUR BURGER FOR +€1.



VACAMOLE BURGER

DESSERTS & MORE

HOMEMADE CARROT CAKE

with walnuts

BAKED CHEESECAKE

with raspberry sorbet

VALOR CHOCOLATE CAKE

with caramel ice cream

TORRIJA BREAD PUDDING

with vanilla ice cream

TWO SCOOPS OF ICE CREAM NEW

in flavours of your choice: vanilla, caramel and raspberry sorbet

CARNIVORE CLASSICS

IBERIAN PORK LOIN NEW

a classic Iberian delicacy

BEEF TENDERLOIN NEW

the queen of meat

SALADS

CAESAR SALAD ⬠

crispy chicken, Grana Padano, croutons and cherry tomatoes

GOAT CHEESE

assorted green leaves, cherry tomatoes, goat cheese, raisins, pine nuts and croutons

GREENS WITH QUINOA

chickpeas, quinoa, assorted green leaves, green asparagus, fresh white cheese and cherry tomatoes

ARTICHOKE AND PASTA NEW

with cherry tomatoes, Iberian pork shoulder, assorted green leaves and pesto



ARTICHOKE AND PASTA SALAD

New and improved recipe 🔄 One of our finest dishes ⬠