

LA ÚNICA
MAD

FROM THE SEA

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| RED TUNA TARTARE ON ROASTED BONE MARROW | 26 € |
| Served with blue corn tostadas, avocado emulsion, pasilla chili and citrus pearls. | |
| TUNA TIRADITO | 26 € |
| With lime, yuzu, jalapeño, avocado and cilantro sprouts. | |
| ALMADRABA TUNA TOSTADAS (2 Pcs) | 21 € |
| Ponzu, chipotle mayo, avocado emulsion and fried leek. | |
| SHRIMP GREEN AGUACHILE | 23 € |
| With Persian cucumber, macerada apple, avocado and cilantro sprouts. | |
| WILD SEA BASS CEVICHE | 24 € |
| Tree tomato, passion fruit, coconut, avocado emulsion and onion ash. | |

SOUPS

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| LA UNICA SOUP (The traditional mexican tortilla soup) | 18 € |
| Tomato soup with tortilla and chiles secos, served with avocado, fresh cheese and fried corn tortilla julianas. | |
| CALDO TLALPEÑO | 18 € |
| Chicken soup seasoned with tomato and chipotle broth, served with zucchini, carrot, chickpeas and fresh cheese. | |

STRARTERS

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| RIB EYE CHICHARRON | 30 € |
| With guacamole and yellow corn tortillas. | |
| RIB EYE AGUACHILE | 30 € |
| Grilled rib eye heart, sliced, with avocado, red onion, cilantro and soy-lime. | |
| PORK SHANK | 26 € |
| Cooked for 8 hours and marinated with guajillo adobo and xnipec. | |
| BEEF RIB BARBACOA | 30 € |
| Cooked for 8 hours, flamed with Don Julio Tequila and served with corn tortillas. | |
| MELTED CHEESE CAZUELITA | 18 € |
| Served with mushrooms or chistorra. | |
| SHRIMP AL PASTOR SOPES (4 Pcs) | 18 € |
| With beans, pickled red onion, roasted pineapple and avocado cream. | |
| SHRIMP TORITOS (4 Pcs) | 18 € |
| Shrimp-stuffed peppers wrapped in smoked bacon and norteña sauce. | |
| SWEETBREADS IN BORRACHA SAUCE | 18 € |
| Served with ribeteadas tortillas and beans. | |
| FRESHLY MASHED GUACAMOLE | 24 € |
| With pico de gallo and tortilla chips. | |
| FIDEO SECO | 16 € |
| Dry noodles, served with fresh cheese, avocado and sour cream. | |

TACOS

All our tacos can be served in corn tortilla, flour tortilla or lettuce leaf.

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| GOBERNADOR | 27 € / (3 Pcs) |
| With cheese crusted shrimp, pico de gallo, smoked chipotle aioli and avocado emulsion. | |
| | 11 € / (1 Pc) |
| FISH CARNITAS | 24 € / (3 Pcs) |
| Battered, avocado and pork chicharron powder. | |
| | 10 € / (1 Pc) |
| MUSHROOMS AND SETAS | 20 € / (3 Pcs) |
| With Almagro eggplant, charcoal-grilled, Olavidia cheese, chayote and habanero tatemada sauce. | |
| | 9 € / (1 Pc) |
| SEPULVEDA COCHINILLO (Suckling pig) | 24 € / (3 Pcs) |
| Served with ribeteada pibil tortilla, guacamole and xnipec. | |
| | 10 € / (1 Pc) |
| PATRON | 26 € / (3 Pcs) |
| Tenderloin, bone marrow, japanese chilli passata and chives. | |
| | 11 € / (1 Pc) |
| SIRLOIN GAONERA | 26 € / (3 Pcs) |
| Galician beef sirloin, cheese crust and arugula. | |
| | 11 € / (1 Pc) |

FARM TO TABLE

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| LECHUGA VIVA SALAD | 14 € |
| With vinaigrette and scallion. | |
| GRILLED LEEKS AND SCALLIONS | 14 € |
| With habanero demiglace. | |
| GRILLED CAULIFLOWER | 16 € |
| Charcoal-grilled and marinated with olive oil, lemon and fleur de sel. | |
| GRILLED VEGETABLES | 14 € |
| Asparagus, portobello, peppers, onion, broccoli and zucchini. | |
| CAESAR SALAD | 16 € |
| Romaine lettuce, parmesan, anchovy and EVOO. | |

SPECIALTIES

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| CATCH OF THE DAY | 30 € |
| Green pipian and white rice. | |
| SEA BASS A LA TALLA | 32 € / (1 Per) 52 € / (2 Per) |
| With pickled onions and beans. | |
| GRILLED SALMON | 28 € |
| In almond crust, cauliflower puree, orange-chipotle reduction and asparagus. | |
| GRILLED OCTOPUS | 30 € |
| With garlic potatoes, ranchera sauce and xnipec. | |
| GRILLED SHRIMP | 30 € |
| Garlic-guajillo mash and smoked mashed potatoes. | |
| DEBONED CHICKEN | 26 € |
| Served with fresh salad and avocado. | |
| CANTINERA MILANESE (Classic or gratin) | 28 € |
| Served with french fries. | |
| CHEMITA TENDERLOIN | 34 € |
| With fried onion, mashed potatoes and meat jus. | |
| TUMBADA STYLE RICE | 26 € |
| Calasparra rice, shrimp, hake and morita chili garlic sauce. | |

GRILLED

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| BEEF SIRLOIN (250g) | 30 € |
| Served with chinese onion and grilled Padron pepper. | |
| CABRERIA MEAT (350g) | 40 € |
| Bone beef fillet, chinese onion and grilled Padron pepper with bone. | |
| NEW YORK (350g) | 38 € |
| Served with chinese onion and grilled Padron pepper (High loin). | |
| OUTSIDE SKIRT (300g) | 31 € |
| Served with chinese onion and grilled Padron pepper. | |
| RIB EYE (500g) | 45 € |
| Served with chinese onion and grilled Padron pepper (Low loin). | |

SIDES ORDERS

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| BEANS | 9 € |
| PREPARED TOMATOES | 9 € |
| FRENCH FRIES (Truffle or natural) | 9 € |
| MASHED POTATOES | 9 € |
| LECHUGA VIVA SALAD | 9 € |
| CHARCOAL-GRILLED RED PEPPERS WITH SAUTEED PADRON PEPPERS | 9 € |
| ARROZ A LA MEXICANA (Traditional mexican rice) | 9 € |

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DESSERTS

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| Deconstructed cheese cake with corn cream and vanilla ice cream | 9€ |
| Chocolate tart with chantilly | 9€ |
| Creamy rice desserts lightly bruleed with cajeta ice cream | 9€ |
| The one and only mostachón, crunchy merengue base, White chocolate, strawberries and violet ice cream | 9€ |
| Elote bread, roasted corn biscuit, caramel Sauce and chiapas coffee | 9€ |

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