

M A M A D E L I A

ROOTED IN TRADITION, INSPIRED BY THE WORLD.



Cinco Jotas

JAMÓN JAMÓN

INDULGE IN ARTISANAL CRAFTSMANSHIP
AND SPANISH TRADITION

COCA DE JAMÓN 28

*Spanish flatbread with confit heirloom tomatoes,
Cinco Jotas Jamón Ibérico, aged Manchego*

CROQUETAS DE JAMÓN IBÉRICO 16

*Creamy croquetas with Ibérico Ham,
Presa Ibérica, Ibérico Fat Glaze*

TABLA DE IBÉRICOS 22

*Chorizo Ibérico, Salchichón Ibérico,
Jamón Ibérico Cinco Jotas, Bread Picos*

TABLA DEL CHEF 45

*Cinco Jotas Jamón Ibérico, Ibérico cured meats,
Chef's selection of two cheeses,
fresh seasoned tomato.*

PAN CON TOMATE 12

*PBQ sourdough, garlic-rubbed tomato,
extra virgin olive oil.*

THE NEW CLASSICS

INNOVATIVE DISHES REFLECTING
CHEF MARCOS' MULTICULTURAL JOURNEY

GILDA GALLEGA 14

*Confit Monkfish, Galician Octopus,
Piparra, Salpicón Vinaigrette*

ATÚN CON SALMOREJO 22

Tuna crudo, ají amarillo, black garlic aioli

MATRIMONIO DE ANCHOAS 16

*Boquerones, Cantabrian Anchovies,
Confit Heirloom Tomatoes, Piparra Peppers*

ENSALADILLA DE CANGREJO 20

*Spanish Potato Salad, Crab Salpicón,
Smoked Trout Roe, Piparra Mayo*

BIKINI TRUFADO 18

*Ibérico Braised Ham, Galician cheese,
Truffle Butter, Local Sourdough*

PULPO A LA GALLEGA 25

*Galician Octopus, Potato Gnocchi,
Pimentón Aioli, Seaweed Mojo Verde*

VIEIRAS CON JAMÓN 24

*Scallops, Spinach Cream,
Jamón Ibérico XO Sauce, Crispy Rice*

HUEVOS ROTOS CON GAMBAS AL AJILLO 29

*Garlic shrimp, crispy potatoes,
shellfish reduction, fried eggs*

MACARRONES CON CHORIZO 24

*Our classic Spanish pasta with
braised chorizo Ibérico and Mahón cheese*

DÁTILES MANCHEGOS 22

Goat cheese stuffed dates, smoked lamb shoulder,

ARROCES

FOUR RICES, FOUR STORIES.

ARROZ NEGRO 53

*Atlantic Monkfish, Cuttlefish Saffron,
Head Shrimp, Squid Ink*

*Inspired by the Mediterranean coast of Valencia,
where my passion for rice began.*

ARROZ AL HORNO 49

*Confit pork belly, onion morcilla,
garbanzos, pork cocido stock*

*Honoring the recipes and traditions
I grew up with in Valencia.*

ARROZ CON TUÉTANO 62

*Grilled dry aged beef, veal bone marrow,
Four Star mushrooms sofrito*

*Where Spanish heritage meets
the bold spirit of Chicago.*

ARROZ DE VERDURAS 39

*Nichols Farm Seasonal Vegetables,
Local Four Star Mushrooms,
Spanish Artichokes*

*A celebration of our local farms and the best of
Spanish tradition—honest, seasonal ingredients
cooked with respect and soul.*

FROM THE GARDEN

CELEBRATING SEASONAL PRODUCE AND
THE MARRIAGE OF AUTHENTIC TECHNIQUES

ENSALADA DE TOMATE 18

*Nichols Farm heirloom tomatoes,
piparra vinaigrette, radishes
+ cantabrian anchovies 5*

CROQUETAS DE SETAS 14

*Four Star Mushrooms, Smoked Idiazabal Cheese,
Spinach Aioli*

ALCACHOFAS 18

*Crispy Spanish Artichokes,
Miso Ajoblanco, Cured Egg Yolk,
Duck Fat Chili Crisp*

ZANAHORIAS 17

*Heirloom Carrots, Hazelnut Romesco,
Date Miso, Pimentón Migas*

PATATAS 16

*Crispy Baby Potatoes, Rosemary Salt,
MUCHO Manchego Cheese*

FROM THE SON OF A BUTCHER

SELECTED CUTS PREPARED OVER AN OPEN FLAME

CHULETA 92

Grilled 21oz dry aged bone-in ribeye

POLLO ASADO 34

*Half roasted chicken, Amontillado sherry jus,
seasonal vegetables*