

## Behind Cafe Madriz

words and insight from Owner & Chef, [Elena deDiego](#)

“My passion for food started at a very early age, watching my grandma, Vicenta, prepare outrageous “banquets” for the Sunday lunch family tradition. Even though the gathering did not have more than 7-8 people, grandma Vicenta would make enough food to feed a soccer stadium.”

Also influenced by Vicenta’s cooking were her daughter and my aunt, Pili, who along with her husband, started a restaurant in downtown Madrid back in the 1990s. Within months that restaurant became a success and a few years later, they opened a second restaurant.

“I worked for them for a few years while in College. I have been working in the hospitality industry for over 10 years. I even started a small Spanish food booth called ‘El Chiringuito’ in 2004 and served traditional Spanish dishes at the Bozeman Farmer’s Market. Since then, it has been my dream to open an authentic Spanish restaurant and Cafe Madriz is it!”

### What's in the name?

Why Madriz and not Madrid? Very common is to hear that Spaniards (and specially Madrilenos) speak with a lisp. We tend to either drop the d at the end of the word (and say Madri) or change the ‘d’ for a ‘z’ which is what I do!

### History of Tapas

The word ‘tapa’ literally means cover or lid. It is thought to have originally referred to the complimentary plate of appetizers that many tascas (bars/pubs) would place on top of one’s wine glass, like a cover. With origins widely believed to be in Seville, bartenders would cover (or tapar) wine glasses with a small plate in order to protect the drink from fruit flies. Soon they took to placing a simple slice of ham on top of this plate, an addition that naturally appealed to bar patrons. Seeing the possibilities of attracting more customers, the bar owners began varying the ‘tapas’, adorning the little plates that came with each drink, and the widespread national and international phenomenon known as tapas got its start.

### Origins of Spanish Cuisine

I am constantly amazed to find how little the world knows about Spanish cuisine and how it has become confused with the cooking of the rest of the Spanish-speaking world. In Spain, the food is not hot and spicy, nor does it include tamales, tacos, enchiladas or frijoles.

The cooking of Spain is subtle and refined, as well as simple and it is the product of many centuries of fine eating. While eating habits and hours are more or less uniform throughout Spain, cooking can be quite different. Spain by no means has a national cuisine. Each region of Spain is a cultural and gastronomic world in itself, defying generalization.

Spanish cooking has popular roots. It is the people’s cuisine. Most of it is down-to-earth, uncomplicated food, based on the ingredients available locally or the crops grown regionally. Mountains run through Spain in several directions, acting as natural barriers to communication and making transportation difficult until the last half of the 20th century. This is one of the reasons why cooking differs so much from region to region.

Thank you for dining at Cafe Madriz!



# Café MADRIZ

AUTHENTIC SPANISH RESTAURANT  
AND CATERING

---

DRINK MENU

---



## WINE LIST

### TINTOS/REDS

#### HOMEMADE RED SANGRIA

Sangria is the traditional party drink of Spain. Red wine is mixed with fruit, sort of a citrus wine spritzer, making it a wonderful and refreshing drink during the hot summer months. Glass \$6.50/Pitcher \$25.00

#### XILOCA 2013, VINO DE LA TIERRA. RIBERA DEL JILOCA.

One hundred percent Garnacha from old vines planted at elevation and in red clay soils. Bottled without oak. A spicy, forward and versatile wine with a fresh, juicy flavor, very fragrant perfume of earthy minerality and black cherries. Glass \$6.50/ Bottle \$25.00

#### LORIÑON TINTO CRIANZA 2011. D.O.C. RIOJA

Archetypical Rioja Alta composition: 85% Tempranillo, 5% Mazuelo, 5% Graciano and 5% Garnacha, aged 14 months in American oak. It maintains a high level of structure and fruit intensity in a traditional style. Glass \$8.00/ Bottle \$32.00

#### EL PAJARO ROJO 2013. D.O. EL BIERZO

From old Mencia vines, this wine undergoes malolactic fermentation in French oak. It is a rich and unctuous Mencia, with a fluency in the mouth that deploys its ripeness, completely covering the palate with caramelized and voluptuous flavors. Fantastic pairing with meats. Glass \$8.25/ Bottle \$34.00

#### DEHESA DE LA GRANJA 2007. VINO DE LA TIERRA DE CASTILLA Y LEON

One hundred percent Tempranillo. Smooth, ripe and balanced with rich plum and soft texture, rich and long. Smoky overtone. Glass \$9.00/ Bottle \$38.00

#### VESPRES 2013. D.O. MONTSANT

80% Garnacha and 20% Samsó (Carignan) from old vines, aged 8 to 12 months in French oak. Deep violet color. Exotically perfumed scents of red and dark berries, incense, lavender and smoky minerals. Bright, tightly focused cherry and dark berry flavors are lifted by a zesty mineral quality and gain spiciness with air. Glass \$12.00/ Bottle \$55.00

#### PESQUERA RESERVA 2012. D.O. RIBERA DEL DUERO

Complex aromatic array of balsam wood, espresso, lavender, incense, exotic spices, and assorted black fruits. Savory, ripe, and flavorful. Bottle \$65.00

### BLANCOS/WHITES/ROSADO/ROSE/CAVA/SPARKLING

#### VIÑA GORMAZ VERDEJO 2012. D.O. RUEDA

100% Verdejo. Clean aromas of ripe kiwi and fresh quince carry with intensity over the palate to a dry finish that will prove versatile for first course pairings. Try with shellfish. A medium light wine and bright value for everyday enjoyment! Glass \$6.25/ Bottle \$24.00

#### CAN FEIXES BLANC SELECCIO 2013. D.O. PENEDES

Light yellow-gold. Pear, melon and candied ginger on the nose. Spicy, light-bodied and dry, offering vibrant green apple and ginger flavors. Stony and aromatic, reminiscent of a France's Chablis or Rheingau. Glass \$6.75/ Bottle \$28.00

#### MARTINSANCHO VERDEJO 2013. D.O. RUEDA

Aromas of melon, citrus, nutmeg, mineral, and floral notes. Crisp, vibrant, and intense, this impeccably balanced offering is role-model of precision Verdejo. Resemblance to Sauvignon Blanc from New Zealand. Glass \$8.50/ Bottle \$35.00

#### MORGADÍO ALBARIÑO 2013. D.O. RIAS BAIXAS

A full-bodied, balanced and dry Albariño. Fresh orange, quince, honeysuckle and anise on the nose, with a vibrant mineral overtone. Bitter lemon and pear skin flavors are complicated by a gingery element, with tangy minerality adding lift. Gains weight on the incisive finish while maintaining vivacity and focus, leaving a chalky mineral note behind. Glass \$9.00/Bottle \$38.00

#### PRINCIPE DE VIANA GARNACHA ROSE 2013

A serious yet fresh, dry Rose from sustainably-farmed old Garnacha vines. Bright strawberry pink, with delicate fruit aromas. Fresh, subtle flavors of cherries and wild strawberries. Glass \$7.50/Bottle \$30.00

#### MONT-MARCAL CAVA BRUT EXTREMARUM. D.O. CAVA D.O. PENEDES/D.O. CATALUNYA

The Non-Vintage Brut Extremarium is actually a product of the 2006 vintage. It is made up of Xarel-lo, Parellada, and barrel-fermented Chardonnay. It offers up a sophisticated, Champagne-like mousse leading to a substantial, concentrated, dry, and well balanced sparkling wine. Bottle \$45.00

## BEER LIST

#### ESTRELLA DAMM

This Spanish beer is the jewel in the crown of Damm's century-long beer-brewing experience. Since 1876, numerous generations of master brewers have perfected this lager until it has become a landmark in the world of beers.. It stands out for its creamy hops-flavored froth and refreshing taste. \$4.25

#### BAYERN PILSENER

German Pilsener style beer brewed by Bayern Brewing, Inc. in Missoula, MT. Plenty of hops - still smooth, incredible light color and still a 5% beer with a wonderful bloom. \$4.00

#### HARVEST MOON BELTIAN WHITE

First brewed by Harvest Moon (Belt, MT) in 1998, this wheat ale is a mild version of a Belgian classic, with perfect amounts of malted barley and malted wheat, hopped with Czechoslovakian Saaz hops, and finished with a touch of coriander and orange peel. \$4.00

#### GTB SWEETGRASS

American Pale Ale of distinction! 2009 Great American Beer Festival Gold Medal winner, this crisp and fragrant beer is hopped and dry-hopped with plenty of Amarillos and Cascades. Try it with any bold, flavorful food to complement its citrusy, resinous spiciness. \$4.00

#### ALASKAN AMBER

The brewers flagship beer is based on a turn-of-the-century recipe that quenched the thirst of miner during the Klondike Gold Rush. Smooth and richly malty, this altbier goes well with any meal. \$4.00

#### DESCHUTES INVERSION IPA

Inversion's trio of American hops delivers an over-the-top nose with hints of orange and grapefruit. Inversion is then dry-hopped for seven days resulting in an added hoppy kick. To balance the hop character of Inversion, Deschutes' brewers used crystal and caraston malts that weave throughout the beer providing soft, complex caramel flavors. Inversion IP A is smooth and delicious. \$4.00

#### KETTLEHOUSE COLD SMOKE

Cold Smoke Scotch Ale earned a silver medal in 2002 and a gold medal in the 2007 NABA brew fest. Formulated with Montana grown 2-row barley, northwest Goldings hops, this hearty ale drinks very smooth. Not bitter at all and not too sweet either. Novice beer drinkers have been known to take a taste and then say, "WOW! That's not what I expected... that's GOOD!" A hint of roasted barley lends a slight coffee-like smoky finish. It packs a 6.5% abv punch. \$5.00

#### DESCHUTES BLACK BUTTE PORTER

Dark beer with a slight hop bitterness up front that enhances the distinctive chocolate and roasted finish. It's prized for its creamy mouth feel and intense complex flavors. \$4.00

#### ESTRELLA DAMM DAURA

Daura is the gluten free version of Estrella Damm. Brewed in Barcelona, Spain this golden lager style beer is crisp and refreshing. It currently holds the title of "best gluten free beer in the world" having won the category three years running at the International Beer Awards in London. They use a special technique developed to remove the gluten and there is less than 6 ppm in the beer. \$4.75

## NON-ALCOHOLIC BEVERAGES

#### KALIBER ALCOHOL-FREE

A fully brewed non-alcoholic lager from the Guinness Brewing Co. in Ireland. Kaliber is made with pure Irish spring water, classic Irish barley, and the finest hops. Lager yeast is used to give the beer its full-bodied flavor, and then the alcohol is removed. Full bodied with well-balanced tones of hops and malt. \$4.50

**Coke, Diet Coke, Sprite and Dr. Pepper** (20oz Bottle) \$2.50

**Pellegrino Sparkling Water** (25oz bottle) \$3.00

**Pellegrino Lemon or Orange Soda** (11 oz can) \$2.00

**Apple and Orange Juice** \$2.00

**Milk** \$2.50

**Iced Tea, Hot Tea and Coffee** \$2.00