



Real Madrid

2075 Forest Avenue, Staten Island, New York 10303
718-447-7885/6

www.realmadridrestaurant.com

Today's Special

Snails Real Madrid (appetizer).....	18.95
Stuffed Scallops (appetizer).....	18.95
Lobster Tails over Linguini.....	43.95
3 Lb. Shell Steak.....	35.95
Swordfish over Linguini.....	35.95
Baby Rack of Lamb (8 Ribs).....	36.95

Chef's Special

(Monday through Thursday)

Lobster Tail, Filet Mignon, Grilled Shrimp and Grilled Chicken Breasts

All Broiled with a touch of Garlic..... 37.95

Lobster Festival

1¼Lb. Whole Live Lobster.....	28.95
Daily Double for One Person Two ~ 1¼Lb. Whole Live Lobsters.....	41.95
1¼Lb. Lobster in Green Sauce.....	28.95
2Lb. Whole Live Lobster.....	46.95
2½Lb. Whole Live Lobster.....	51.95
3Lb. Whole Live Lobster.....	56.95
3½Lb. Whole Live Lobster.....	61.95

Private Dining Room Up To 120 People
PARKING ON PREMISE

MAJOR CREDIT CARDS ACCEPTED

Luncheon Specials

12:00 pm - 3:00 pm Monday thru Friday

All Specials Served with Rice and Potato

SEAFOOD

Seafood Fra Diablo over Linguini ..	17.95
Mussels in Green Sauce	14.95
Mussels Criolla	14.95
Mussels Diablo	14.95
Clams in Green Sauce	15.95
Clams Real Madrid	15.95
Shrimp in Green Sauce	15.95
Shrimp Ajillo	15.95
Shrimp Diablo	15.95
Fried Shrimp	15.95
Shrimp with Rice	15.95
Shrimp Parmigiana	15.95
Octopus over Linguini	16.95
Shrimp over Linguini	16.95

FISH

Filet of Sole in Wine Sauce ..	15.95
Broiled Filet of Sole	15.95

SALADS

Shrimp Salad	15.95
Chicken Salad	13.95
Vegetable Paella	14.95

MEAT

Pork Chops Bilbania	15.95
Pork Chops Riojana	15.95
Real Madrid Pork Chops	15.95
Minute Steak	16.95
Veal Extremena	16.95
Veal Madrilena	16.95
Veal Franchessa	16.95
Veal Plancha	16.95
Veal Jardinera	16.95

POULTRY

Chicken Extremena	13.95
Chicken and Rice	13.95
Chicken Ajillo	13.95
Broiled Chicken	13.95
Chicken Villaroy	13.95
Chicken Parmigiana	13.95
Chicken with Mushrooms	13.95
Chicken Jardinera	13.95

(All Breast of Chicken Except Broiled)

SANDWICHES

Veal Sandwich	15.95
Steak Sandwich	15.95
Chicken Sandwich	13.95
Spanish Sausage Sandwich	9.95

APPETIZERS

Extremes	22.95
<i>(Special Varied Appetizer for Two)</i>	
Grilled Spanish Sausage	13.95
Shrimp Ajillo	13.95
<i>(Garlic Sauce)</i>	
Shrimp with Green Sauce	13.95
<i>(Parsley, Onions, Sherry and Garlic)</i>	
Shrimp Plancha	13.95
<i>(Grilled Shrimp)</i>	
Shrimp Cocktail	13.95
Clams Real Madrid	13.95
Clams on the Half Shell	13.95

SOUPS

Galician Soup	7.95
<i>(Beef, Pork and Vegetables)</i>	
Black Bean Soup	7.95

ENTREES

SEAFOOD

Paella Valenciana	24.95
<i>(Rice, Chicken, Sausage and Seafood)</i>	
Paella Valenciana with Lobster	28.95
Paella Marinera with Lobster	28.95
<i>(Mixed Seafood with Rice)</i>	
Mariscada with Green Sauce	28.95
<i>(Mixed Seafood with Parsley, Onions, Sherry & Garlic)</i>	
Mariscada Real Madrid	28.95
<i>(Mixed Seafood in Light Tomato Sauce)</i>	
Mariscada Ajillo	28.95
<i>(Mixed Seafood with Garlic Sauce)</i>	
Marscada Creole or Diablo	28.95
<i>(Spicy or Sweet Tomatoes, Peppers and Onions)</i>	
Mariscada in White Sauce	28.95
Lobster Tails with Green Sauce	42.95
<i>(Parsley, Onions, Sherry and Garlic)</i>	
Lobster Tails Creole or Diablo	42.95
<i>(Spicy or Sweet Tomatoes, Peppers and Onions)</i>	

SHRIMP

Shrimp Real Madrid (White Sauce)	23.95
Shrimp Plancha (Grilled Shrimp)	24.95
Shrimp Ajillo (Garlic Sauce)	23.95
Shrimp with Green Sauce	23.95
<i>(Parsley, Onions, Sherry and Garlic)</i>	
Shrimp Creole or Diablo	23.95
<i>(Sweet or Spicy Marinara Sauce)</i>	
Stuffed Shrimp	26.95
Fried Shrimp	25.95
Shrimp over Linguini	26.95

Clams Casino	13.95
Clams with Green Sauce	13.95
<i>(Parsley, Onions, Sherry and Garlic)</i>	
Scallops Ajillo	16.95
<i>(Garlic Sauce)</i>	
Octopus A La Gallega	16.95
Stuffed Mushrooms	12.95
Calamares Real Madrid	12.95
Mussels Real Madrid	12.95
Mussels with Green Sauce	12.95
Shrimp Ajillo and Calamares	18.95

SALADS

Shrimp Salad	21.95
Salad Real Madrid	23.95
House Salad	7.95

Lobster Tails Ajillo	42.95
<i>(Garlic Sauce)</i>	
Broiled Lobster Tails (3)	42.95
Stuffed Lobster Tails	42.95
Stuffed Lobster	35.95
Broiled Scallops (with Butter)	29.95
Scallops with Green Sauce	29.95
<i>(Parsley, Onions, Sherry and Garlic)</i>	
Clams Real Madrid	24.95
<i>(with Light Tomato Sauce)</i>	
Clams with Green Sauce	24.95
<i>(Parsley, Onions, Sherry and Garlic)</i>	
Mussels Ajillo (Garlic Sauce)	22.95
Mussels Real Madrid	22.95
<i>(with Light Tomato Sauce)</i>	
Mussels with Green Sauce	22.95
<i>(Parsley, Onions, Sherry and Garlic)</i>	
Calamares Real Madrid	23.95
<i>(Sweet or Spicy Marinara Sauce)</i>	
Octopus over Linguini	26.95

FISH

Broiled Steak Salmon	27.95
Red Snapper Real Madrid	29.95
Filet of Sole with Green Sauce	25.95
<i>(Parsley, Onions, Sherry and Garlic)</i>	
Broiled Filet of Sole	25.95
Stuffed Filet of Sole	28.95
Swordfish Real Madrid	32.95
<i>(with Clams, Mussels, Shrimp and Green Sauce)</i>	
Broiled Swordfish	30.95

MEAT

Sirloin Steak	30.95
Filet Mignon Real Madrid	36.95
<i>(Garnished with Melted Cheese and Bacon)</i>	
Broiled Filet Mignon	35.95
Veal Extremena	25.95
<i>(Veal Slices with Sausage, Peppers and Onions)</i>	
Veal Plancha (Grilled Veal)	25.95
Veal Jardinera	25.95
<i>(Vegetables and Sherry Wine)</i>	
Broiled Veal Chop	32.95
Veal Chops Bilbaina	32.95
<i>(Broiled with Garlic, Pimento and Sherry Wine)</i>	
Veal Chops Riojana	32.95
<i>(Sauteed with Pepper and Rioja Wine)</i>	
Real Madrid Lamb Chops	31.95
Lamb Chops Bilbaina	31.95
<i>(Broiled with Garlic, Pimento and Sherry Wine)</i>	
Real Madrid Pork Chops	23.95
Pork Chops Bilbaina	23.95
<i>(Broiled with Garlic, Pimento and Sherry Wine)</i>	
Pork Chops Riojana	23.95
<i>(Sauteed with Pepper and Rioja Wine)</i>	
Surf and Turf	32.95

Steak and Lobster	37.95
Veal and Shrimp Ajillo	29.95
Sirloin Steak and Shrimp	30.95
Lobster Parrillada	35.95
Filet of Sole and Shrimp	29.95
<i>(in Green Sauce)</i>	
Lobster and Chicken Villaroy	31.95

COMBINATION DISHES

Steak and Chicken Villaroy	30.95
Seafood Fra Diablo over Linguine	35.95
Alaskan King Crab Legs and Shrimp	37.95
<i>(in Garlic and Brandy Sauce)</i>	
Shrimp and Scallops	36.95
<i>(in Wine or Green Sauce)</i>	

SIDE ORDERS ARE AVAILABLE

Main Dishes Served with Choice of Soup or Salad, Rice, Spanish Fried Potatoes and Vegetables.
All our dinners are prepared to order. Your patience will be rewarded. - Thank you!

CHILDREN'S MENU

(Children Under 10 Years of Age)

Choice of Fried Shrimp ~ Chicken Villaroy ~ Chicken Parmigiana
Veal Parmigiana ~ Chicken Fingers
(Comes with Linguini or Fried Potatoes)

\$16.95

TAKE-OUT ORDERS INCLUDE RICE AND POTATO ONLY!

POULTRY

Chicken Ajillo (Garlic Sauce)	22.95
Chicken Villaroy	24.95
<i>(Chicken Breast in Bechamel Sauce)</i>	
Chicken Real Madrid	22.95
<i>(Light Tomato Sauce)</i>	
Chicken Creole or Diablo	22.95
<i>(Spicy or Sweet Tomatoes, Peppers and Onions)</i>	
Broiled Chicken	22.95
Chicken and Rice with Spanish Sausage	22.95
Chicken Jardinera	22.95
<i>(Vegetables and Sherry Wine)</i>	
Chicken Extremena	22.95
<i>(with Spanish Sausage, Peppers and Onions)</i>	
Grilled Chicken Breast	22.95
<i>(with Sauteed Mushrooms)</i>	
Chorizos Con Arroz	20.95
<i>(Spanish Sausage with Rice)</i>	

VEGETARIAN SPECIAL

Vegetable Paella	19.95
Rice and Black Beans	13.95
Fried Bananas	10.95
Black Beans	9.95
Pasta Primavera	18.95

COCKTAILS

Real Madrid Cocktail \$10.95
Rumchata, Fireball, dash of cinnamon

Rebujito \$10.95
Sherry, lemon soda, mint

Tinto de Verano \$9.95
House red wine, sprite, dash of lemon

Kalimotxo \$9.95
House red wine, coke, dash of lemon

Spanish Libre \$10.95
Spanish Licor 43, rum, coke, splash of lime

Agua de Valencia \$10.95
Cava, gin, vodka, orange juice

Caipirinha \$10.95
Cachaca, lime, sugar

Piña Colada \$12.95
Rum, pineapple, cream

Strawberry Daiquiri \$12.95
Rum, lime, strawberries

Mojito \$10.95
Rum, lime, mint, sugar

Old Fashioned \$10.95
Whisky, sugar, bitters

Bay Breeze \$10.95
Vodka, cranberry & pineapple juice

Cosmopolitan \$10.95
Vodka, Cointreau, lime and cranberry juice

Long Island Iced Tea \$12.95
Vodka, rum, tequila, gin, triple sec

SANGRIA

Our famous Red, White and Green sangria are mixed with a house recipe, fermenting with fresh oranges and apples.

Glass	\$8.95	Green +1
Half Pitcher	\$20.95	Green +2
Full Pitcher	\$30.95	Green +3
Champagne Sangria	\$38.95	(Pitcher Only)

BEER

Domestic - \$5

Coors Light
Bud Light
Budweiser
Blue Moon
O'Doul's (non-alcoholic)

Imported - \$6

Estrella Barcelona (Spain)
Estrella Galicia (Spain)
Heineken
Corona Extra
Stella Artois
Modelo Especial
Negra Modelo
Dos Equis
Corona Light
Heineken Light

SOFT DRINKS - \$2.75

• Coke	• Ginger Ale	• Cranberry Juice
• Diet Coke	• Club Soda	• Pineapple Juice
• Sprite	• Orange Soda	• Orange Juice
• Iced Tea	• Lemonade	• Apple Juice

Small 250ml Pellegrino \$2.95

Large 1L Pellegrino \$9.95

Bottle Water \$2.75

RED WINE

Spain

Glass Bottle

- 101 **Real Madrid Special Selection, Red** \$31.95
- 102 **Siglo** \$37.95
Fragrant aromas and flavors of cedar, spicy vanilla and sweet red and black fruits
- 103 **Campo Viejo Rioja** \$9.95 \$30.95
A core of fresh black cherry and mineral flavors in this firm, slightly austere red
- 104 **Campo Viejo Rioja, Gran Reserva** \$52.95
Smoky, toasted Wood nuances with spices and hints of minerals and tobacco
- 105 **Tres Buhis Tempranillo** \$9.95 \$37.95
Fresh violet and black plum on the nose and palate which ends in an elegant finish
- 106 **Marqués De Murrieta Rioja Reserva** \$57.95
Perfect balance of acidity and supple roundness on the palate, and a hint of new oak
- 107 **Palacios Remondo La Vendimia, Rioja** \$39.95
Aromas of fresh orchard fruit, wild berries and ripe blood oranges
- 108 **Special Red Blend** \$9.95 \$37.95
Intense dominate by black fruit aromas with a perfectly integrated hint of toasty vanilla

California

Glass Bottle

- 109 **Pull Cabernet Sauvignon** \$38.95
Firm, concentrated with cidery oak and overlaying flavors of ripe wild berry and blackberry fruit
- 110 **Joseph Stewart Merlot** \$38.95
Fully ripe plummy aromas with hints of dark chocolate, subtle herbs
- 111 **Red Rock Pinot Noir** \$9.95 \$30.95
Flavors of strawberry, dark red cherry and raspberry jam

International

Glass Bottle

- 112 **Special Selection Malbec** \$9.95 \$38.95
Complex aromas of sweet, ripe blackberries, violets and spice of Zinfandel and smooth elegance of Merlot
- 113 **Mr. Rigg's Shiraz – Australia** \$9.95 \$38.95
Dark black fruit aromas of plum combine with spices
- 114 **Frontera Merlot – Chile** \$9.95 \$37.95
Herbs, berries and pepper are apparent in the taste
- 115 **Frontera Cabernet Sauvignon – Chile** \$9.95 \$37.95
Deep red in color, dry and structure with a lingering

WHITE WINE

Spain

Glass Bottle

- 201 **Real Madrid Special Selection, White** \$31.95
- 202 **Condes De Alarei Albariño** \$9.95 \$30.95
Peach and pear citrus notes, with a green apple finish
- 203 **Santola, Vinho Verde, Portugal** \$37.95
Citrus aromas and apricot finish
- 204 **Martín Códax Albariño** \$43.95
Bursting with an abundance of vibrant citrus, melon and tropical aromas and flavors

California

Glass Bottle

- 205 **Joseph Stewart Chardonnay** \$37.95
Yellow-gold color, strong fresh apple-citrus aromas with a hint of vanilla
- 206 **Dancing Crow Sauvignon Blanc** \$9.95 \$37.95
Pale, green-yellow color. Distinctive grapefruit, honeydew and lemon zest aromas
- 207 **Beringer White Zinfandel** \$9.95 \$37.95
Aromas of citrus and strawberry fruit nuances
- 208 **Special White Blend** \$9.95 \$37.95
Creamy and buttery with a velvet finish

International

Glass Bottle

- 209 **Soria Di Asti Moscato – Italy** \$9.95 \$38.95
This wine is soft and luscious with just a hint of fine effervescence and sweetness
- 210 **Frontera Chardonnay – Chile** \$9.95 \$37.95
Fruity with papaya, apple, citric notes and buttery wood
- 211 **Santa Margherita Pinot Grigio – Italy** \$50.95
The clean, intense aroma and dry flavor with a pleasant golden apple aftertaste
- 212 **Ecco Domani, Pinot Grigio – Italy** \$9.95 \$37.95
A taste of green apple blossoms

Champagne & Sparkling

Bottle

- 213 **Sabartes, Cava Brut – Spain** \$42.95
- 214 **Moet & Chandon Imperial – France** \$105.95
- 215 **Dom Perignon – France** \$205.95
- 216 **American Champagne** \$37.95
- 217 **Asti Spumante** \$37.95