

In Madrid

Since 1978



MUSEO del JAMÓN

# MENU

The tastiest museums

TO CONCLUDE...



To the traveller:  
ham, wine and  
homemade  
dessert

## HOMEMADE DESSERTS

PLATE

Egg Custard	3,50 €
Bread Pudding	5,50 €
It's a sin not to finish it	
Rice Pudding	3,50 €
Cheese with quince jelly	5,90 €
Cheesecake	5,50 €
Nowhere like here	
Chocolate Cake	5,50 €
Torrijas (French Toast)	4,00 €
So good we make them out of season	

# The tastiest museums in Madrid

El Museo del Jamón was born at the end of the 1970s as a result of the idea of Francisco Muñoz Heras, a visionary who achieved what seemed impossible at the time, "democratizing" ham, one of the greatest jewels of our gastronomy. His father, Marcelo, had already started the business in a small grocery shop. Later, Francisco, together with his brother, opened more themed establishments in the most central locations, and since then, El Museo del Jamón has formed an unmistakable part of the city's landscape and also of its history.

Now, with the third generation of the Muñoz family at the helm of the Museums - and those yet to come - they are moving towards the future with the confidence that comes from having a past to be proud of. To this end, El Museo has turned its gaze to the people of Madrid, to those from here and there, because, in the capital and in El Museo, everyone is from Madrid and we want them to feel at home.

### Selected by experts

El Museo del Jamón can boast of having the best ham in the world, for one simple reason: each of the pieces that hang on its counters are carefully selected by this family of experts, who each month travel to assess the product at the different suppliers. Behind it, there are months of effort and craftsmanship, choosing the ham both for its organoleptic characteristics and for its maturing process and flavour.



# The world's largest ham menu



MUSEO  
del  
JAMÓN

40 years  
cutting  
the best

	PLATE	PLATTER
<b>SERRANO HAM</b> Perfect for the day-to-day	4,90 €	7,90 €
<b>TÍO FELIPE SELECTED HAM</b> It's so good it's award-winning... and we sell more than 2,000 sandwiches a day	5,90 €	9,90 €
<b>DUROC BLACK LEG HAM</b> With very good fat infiltration and black leg	9,90 €	14,90 €
<b>GRAIN-FED IBÉRICO HAM</b> Intense flavour and curing of +36 months	13,00 €	24,00 €
<b>ACORN-FED IBÉRICO HAM</b> Guijuelo. Our recommendation for its organoleptic balance. Our family's favourite	21,00 €	39,90 €
<b>ACORN-FED 100% IBÉRICO HAM</b> D.O. Guijuelo. The king of delicacies	29,00 €	-
<b>SELECTED HAM TOUR</b> A gastronomic tour through the world of ham	-	32,00 €

## OUR MIXED BOARDS

	PLATE	PLATTER
Serrano Ham + Semi-cured Cheese	-	9,50 €
Serrano Ham + Aged Sheep Cheese	-	14,00 €
Acorn-fed Ibérico Ham + Acorn-fed Iberico Pork Loin	-	35,00 €
Assorted Cold Meats	6,50 €	12,00 €
Assorted Ibérico Cold Meats	16,00 €	23,00 €

## YOUR MIXED BOARDS Choose two products of your choice

	PLATE	PLATTER
<b>T1</b> Serrano Ham · Semi-cured Cheese Chorizo · Blood Sausage · Smoked Ham	5,50 €	-
<b>T2</b> Serrano Ham · Cheese · Cured Pork Loin Acorn-fed Iberico Chorizo · Acorn-fed Iberico Salami	7,50 €	-
<b>T3</b> Grain-fed Ibérico Ham · Cheese of choice · Cured Pork Loin Acorn-fed Ibérico Chorizo · Acorn-fed Ibérico Salami	12,90 €	-
<b>T4</b> Acorn-fed Ibérico Ham · Cheese of choice Acorn-fed Ibérico Pork Loin · Acorn-fed Ibérico Chorizo Acorn-fed Ibérico Salami	23,00 €	-

## CHARCUTERIE COLD MEATS

### CHEESE

	PLATE
Semi-cured Sheep	4,90 €
Cured Sheep	7,90 €
Aged Sheep	9,90 €
Semi-cured Goat	11,90 €
Brie	4,90 €
Selected Cheese Board	18,90 €

	PLATE
Sweet or spicy Cantimpalos Sausage	3,90 €
Spicy Blood Sausage	3,90 €
Smoked Ham	4,50 €
Fuet	5,00 €
Beef Smoked Ham	7,50 €
Acorn-fed Ibérico Chorizo	6,50 €
Acorn-fed Ibérico Salami	6,50 €
Cured Pork Loin	6,50 €
Ibérico Cured Pork Loin	13,90 €
Acorn-fed Ibérico Pork Loin	16,90 €



More classic than a "chotis"

## EL MUSEO CLASSICS

		PLATE	PLATTER
Paella (2 people)	23,00 €	-	
Ham croquettes (8 pieces)	12,90 €	-	
BBQ Chicken Wings	11,90 €	-	
Rice Black Pudding with Padrón Peppers	7,90 €	-	
Shrimps in Garlic	13,90 €	-	
Squid Andalusian style	12,90 €	23,00 €	
Fried Anchovies	9,90 €	12,90 €	
Bienmesabe Fried Dogfish	8,50 €	11,90 €	
Assorted Fried Fish	-	18,50 €	
Ham with Melon	8,00 €	-	
Ibérico Ham with Melon	14,90 €	-	
Grilled Mushrooms with Ham	11,00 €	-	
Spanish Omelette	11,90 €	-	
1/2 Spanish Omelette	6,90 €	-	
Fried Chistorra Sausage	8,90 €	-	

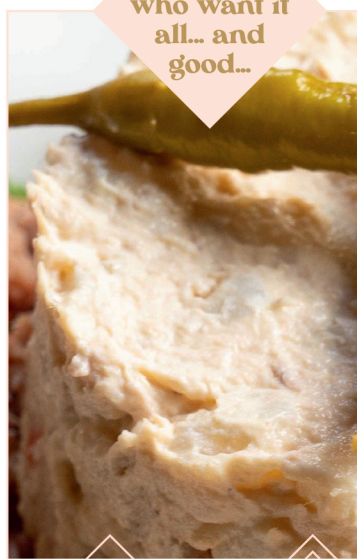
Bread 0,90 €

Bread Sticks 1,90 €

## CHEF'S SPECIALITIES

	PLATE
Pecaditos del Museo (Fried Bacon) House brand / The unique and incomparable ones	7,90 €
Tripe Madrid Style	14,90 €
Ham Consommé with Egg Yolk or Sherry	3,90 €
Andalusian Gazpacho (season)	4,90 €
Cordovan Salmorejo	5,90 €
Pan with Fried Eggs and Ibérico Ham Museo del Jamón version	14,00 €
"Bravas" Potatoes (Spicy)	6,50 €
Ensaladilla rusa del Museo (Potato Salad) A house hit	7,90 €
Padrón Peppers Some spicy, some not	5,00 €
Salmon Tartare with Guacamole	15,00 €
Artichoke flowers confit in EVOO (3 pieces)	18,00 €
Homemade Chicken Fingers	8,90 €

For those who want it all... and good...



## SALADS

Well shaken!

	PLATE
Mediterranean Salad	9,90 €
Ibérica Salad with Goat Cheese	18,00 €
Fresh Tomatoes with Tuna Belly	15,00 €
Jamonísima (Salad with Ham) We hold the copyright	9,90 €
Manchega (Salad with Cheese)	10,90 €

# MEATS

	PLATE
Ibérico Pork "Secreto" —————	21,00 €
The best-known secret of Madrid	
Roasted Chicken —————	16,90 €
1/2 Roasted Chicken —————	9,90 €
Lamb Chops —————	22,00 €
National Beef Entrecôte ———	29,00 €
National Beef Sirloin —————	38,00 €
Steak Museo Charra —————	55,00 €
(750 gr.)	
Grilled Meats —————	35,00 €
Churrasco —————	19,90 €

More tender than first love



There is no beach here, but we get the best fish

# FISH

	PLATE
Swordfish —————	19,50 €
Grilled Salmon —————	19,50 €
Deep Fried Battered or Grilled Hake ———	15,00 €
Grilled Trout —————	12,50 €

## BEERS

Amstel —————	
Caña	1,90 €
Double	2,90 €
Pint	3,50 €
Amstel Radler —————	
Caña	2,00 €
Double	3,00 €
Pint	3,80 €
Buckler —————	
Caña	2,00 €
Double	3,00 €
Pint	3,80 €
El Águila Bottle ———	4,00 €
El Águila Sin Filtrar ———	
Bottle	4,00 €
Double	3,50 €
Pint	4,90 €
Paulaner Wheat —————	
Half Pint	4,00 €
Pint	6,50 €
Amstel Oro —————	3,90 €
Amstel Oro 0,0 ———	3,90 €
Heineken —————	3,90 €

## APERITIFS

Caña Sangría —————	3,20 €
Barro Sangría ———	4,20 €
Tinto de verano ———	3,50 €
Sangría Jug 1,5 L. ———	11,50 €
Martini (Rosso, Blanco) ———	3,50 €
Vermú —————	3,50 €

# AND TO DRINK

## WATER, SOFT DRINKS AND JUICES

Natural Water —————	2,50 €
Sparkling Water ———	2,90 €
Soft Drinks —————	2,50 €
Fresh Orange Juice ———	2,50 €
Juices —————	3,00 €

## COFFEE AND HERBAL TEAS

Coffee —————	1,80 €
Capuccino —————	2,50 €
Carajillo —————	4,00 €
Herbal Tea —————	1,80 €

## SPIRITS

Shot —————	2,50 €
Copa cordial —————	4,50 €
Copa cordial Premium ———	5,50 €
Cocktail —————	7,00 €
Cocktail Import ———	9,00 €
Cocktail Premium ———	11,00 €
Cocktail Reserve ———	12,00 €





Pº DEL PRADO, 44  
MAYOR, 7  
GRAN VÍA, 72  
CARRERA DE SAN JERÓNIMO, 6  
AV. DE CÓRDOBA, 7 Y 9  
PLAZA MAYOR, 17 Y 18  
POETA JOAN MARAGALL, 15

FOLLOW US:

 @MUSEODELJAMON

---

[MUSEODELJAMON.COM](http://MUSEODELJAMON.COM)

---



MUSEO  
del  
JAMÓN