

In Madrid

Since 1978



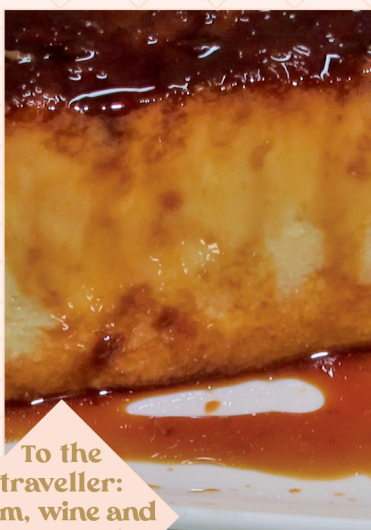
MUSEO del JAMÓN

MENU

PLAZA MAYOR

The tastiest museums

TO CONCLUDE...



To the traveller:
ham, wine and
homemade
dessert

HOMEMADE DESSERTS

PLATE

Egg Custard	4,50 €
Bread Pudding	6,90 €
It's a sin not to finish it	
Rice Pudding	4,50 €
Cheese with quince jelly	7,00 €
Cheesecake	6,50 €
Nowhere like here	
Chocolate Cake	6,50 €
Torrijas (French Toast)	4,90 €
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
SERRANO HAM Perfect for the day-to-day	5,90 €	10,00 €
TÍO FELIPE SELECTED HAM It's so good it's award-winning... and we sell more than 2,000 sandwiches a day	9,90 €	13,00 €
DUROC BLACK LEG HAM With very good fat infiltration and black leg	12,00 €	18,00 €
GRAIN-FED IBÉRICO HAM Intense flavour and curing of +36 months	19,00 €	29,00 €
ACORN-FED IBÉRICO HAM Guijuelo. Our recommendation for its organoleptic balance. Our family's favourite	25,00 €	43,90 €
ACORN-FED 100% IBÉRICO HAM D.O. Guijuelo. The king of delicacies	33,00 €	-
SELECTED HAM TOUR A gastronomic tour through the world of ham	-	39,00 €

OUR MIXED BOARDS

	PLATE	PLATTER
Serrano Ham + Semi-cured Cheese	-	12,00 €
Serrano Ham + Aged Sheep Cheese	-	17,00 €
Acorn-fed Ibérico Ham + Acorn-fed Iberico Pork Loin	-	42,00 €
Assorted Cold Meats	8,90 €	16,00 €
Assorted Ibérico Cold Meats	19,50 €	29,00 €

YOUR MIXED BOARDS Choose two products of your choice

	PLATE	PLATTER
T1 Serrano Ham · Semi-cured Cheese Chorizo · Blood Sausage · Smoked Ham	6,50 €	-
T2 Serrano Ham · Cheese · Cured Pork Loin Acorn-fed Iberico Chorizo · Acorn-fed Iberico Salami	10,00 €	-
T3 Grain-fed Ibérico Ham · Cheese of choice · Cured Pork Loin Acorn-fed Ibérico Chorizo · Acorn-fed Ibérico Salami	16,00 €	-
T4 Acorn-fed Ibérico Ham · Cheese of choice Acorn-fed Ibérico Pork Loin · Acorn-fed Ibérico Chorizo Acorn-fed Ibérico Salami	28,00 €	-

CHARCUTERIE COLD MEATS

CHEESE

	PLATE
Semi-cured Sheep	5,90 €
Cured Sheep	9,90 €
Aged Sheep	11,90 €
Semi-cured Goat	12,90 €
Brie	5,90 €
Selected Cheese Board	22,90 €

	PLATE
Sweet or spicy Cantimpalos Sausage	5,50 €
Spicy Blood Sausage	5,50 €
Smoked Ham	5,50 €
Fuet	6,00 €
Beef Smoked Ham	10,90 €
Acorn-fed Ibérico Chorizo	9,90 €
Acorn-fed Ibérico Salami	9,90 €
Cured Pork Loin	9,90 €
Ibérico Cured Pork Loin	16,90 €
Acorn-fed Ibérico Pork Loin	20,00 €



More classic than a "chotis"

EL MUSEO CLASSICS

		PLATE	PLATTER
Paella (2 people)	27,00 €	-	
Ham croquettes (8 pieces)	16,00 €	-	
BBQ Chicken Wings	14,00 €	-	
Rice Black Pudding with Padrón Peppers	9,50 €	-	
Shrimps in Garlic	16,90 €	-	
Squid Andalusian style	15,00 €	28,00 €	
Fried Anchovies	12,50 €	16,50 €	
Bienmesabe Fried Dogfish	10,50 €	14,90 €	
Assorted Fried Fish	-	21,90 €	
Ham with Melon	9,90 €	-	
Ibérico Ham with Melon	17,90 €	-	
Grilled Mushrooms with Ham	13,90 €	-	
Spanish Omelette	14,00 €	-	
1/2 Spanish Omelette	7,90 €	-	
Fried Chistorra Sausage	10,90 €	-	

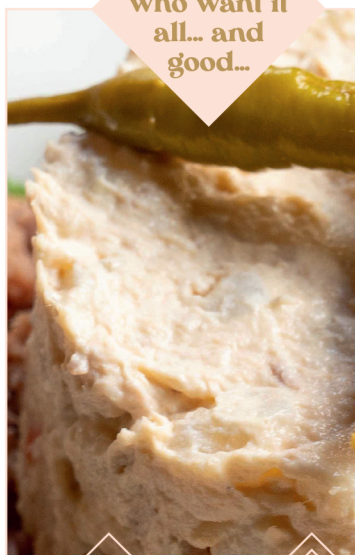
Bread 1,00 €

Bread Sticks 2,00 €

CHEF'S SPECIALITIES

	PLATE
Pecaditos del Museo (Fried Bacon) House brand / The unique and incomparable ones	9,50 €
Tripe Madrid Style	18,00 €
Ham Consommé with Egg Yolk or Sherry	4,90 €
Andalusian Gazpacho (season)	5,90 €
Cordovan Salmorejo	7,00 €
Pan with Fried Eggs and Ibérico Ham Museo del Jamón version	16,90 €
"Bravas" Potatoes (Spicy)	7,90 €
Ensaladilla rusa del Museo (Potato Salad) A house hit	9,50 €
Padrón Peppers Some spicy, some not	6,00 €
Salmon Tartare with Guacamole	18,50 €
Artichoke flowers confit in EVOO (3 pieces)	23,00 €
Homemade Chicken Fingers	10,90 €

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



SALADS

Well shaken!

	PLATE
Mediterranean Salad	11,90 €
Ibérica Salad with Goat Cheese	22,00 €
Fresh Tomatoes with Tuna Belly	18,00 €
Jamonísima (Salad with Ham) We hold the copyright	11,90 €
Manchega (Salad with Cheese)	12,50 €



MEATS

	PLATE
Ibérico Pork "Secreto" — The best-known secret of Madrid	25,00 €
Roasted Chicken	20,00 €
1/2 Roasted Chicken	11,90 €
Lamb Chops	26,50 €
National Beef Entrecôte	35,00 €
National Beef Sirloin	39,00 €
Steak Museo Charra (750 gr.)	59,00 €
Grilled Meats	39,00 €
Churrasco	22,90 €

More tender than first love



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

FISH

	PLATE
Swordfish	23,50 €
Grilled Salmon	23,50 €
Deep Fried Battered or Grilled Hake	18,00 €
Grilled Trout	15,00 €

BEERS

Amstel	
Caña	2,90 €
Double	3,90 €
Pint	4,20 €
Amstel Radler	
Caña	2,90 €
Double	3,90 €
Pint	4,20 €
Buckler	
Caña	2,90 €
Double	3,90 €
Pint	4,20 €
El Águila	
Bottle	4,90 €
El Águila Sin Filtrar	
Bottle	4,90 €
Paulaner Wheat	
Half Pint	4,80 €
Pint	7,50 €
Amstel Oro	4,90 €
Amstel Oro 0,0	4,90 €
Heineken	4,90 €



AND TO DRINK

WATER, SOFT DRINKS AND JUICES

Natural Water	3,00 €
Sparkling Water	3,20 €
Soft Drinks	2,90 €
Fresh Orange Juice	3,00 €
Juices	3,50 €

COFFEE AND HERBAL TEAS

Coffee	2,50 €
Capuccino	3,00 €
Carajillo	4,80 €
Herbal Tea	2,50 €

SPIRITS

Shot	3,00 €
Copa cordial	5,50 €
Copa cordial Premium	6,60 €
Cocktail	8,40 €
Cocktail Import	10,80 €
Cocktail Premium	13,20 €
Cocktail Reserve	14,50 €

APERITIFS

Caña Sangría	3,80 €
Barro Sangría	5,00 €
Tinto de verano	4,20 €
Sangría Jug 1,5 l.	13,80 €
Martini (Rosso, Blanco)	4,20 €
Vermú	4,20 €



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

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