

MAD Restaurant

4444 Westheimer Rd Ste C180 77027-4840 · +12818882770 · Updated: Jan 14, 2026

[View online menu](#)



TAPAS 23

BRAVAS TOMAS	\$14.00
Bar-style potatoes, topped with a garlic aioli and drizzled with a spicy chili oil.	
ULTIMATE CROQUETA	\$4.00
Jamon iberico, chicken, creamy béchamel, nutmeg infusion OR Mushroom and Cashew. (Priced per piece)	
WAGYU CRISP	\$9.00
Seared wagyu, escalivada, brioche crisp. (Priced per piece)	
FOIE GRAS & BERRIES	\$9.00
hudson valley foie gras, fresh seasonal berries, and finished with a drizzled cassis reduction. (Priced per piece)	
PAPAS ALINAS	\$16.00
house-confit tuna, yukon gold potato salad, sake & white soy-soaked trout roe	
JAMON IBERICO	\$35.00
1.5oz acorn-fed Iberico de Bellota cured ham, pan de cristal, fresh tomato pulp	
KAMPACHI SASHIMI	\$22.00
Kampachi sashimi, preserved gooseberry, citrus, caviar and guindilla oil*	
BONE MARROW & CAVIAR	\$9.00
Bone marrow served with wagyu tartare, osetra caviar, with creme fraiche & mini hashbrowns. (Priced per piece)	
YUZU MACCARON	\$4.00
dusted in seaweed and filled with crème fraiche and caviar	
SOBRASSADA BRIOCHE	\$4.00
steamed brioche, filled with sobrassada de Mallorca, topped with honeycomb. (Priced per piece)	
STEAK TARTARE	\$7.00
Prime beef tenderloin, pickled vegetables, dijon mustard. (Priced per piece)	
TUNA CIRUELA	\$18.00
kelp-cured bluefin tuna & thinly sliced watermelon radish, finished with a pickled plum & shiso broth*	
BOCADILLO CALAMARI	\$5.00
Squid ink-infused potato bun, tender fried baby calamari, garlic aioli. (Priced per piece)	
CAVIAR SERVICE	\$98.00
1oz. kaluga golden osetra caviar, homemade seaweed parker house rolls, cultured cream, house butter and accoutrements	

SMOKED BEETS	\$14.00
residual wood-smoked beets, crispy alliums, finished with a port beet vinaigrette	
OLIVA LIQUIDA	\$3.00
Liquid 'olives' in a cocoa butter shell with liquid olive juice. careful when eating! (Priced per piece)	
PATATA ESPUMA	\$12.00
Potato foam, poached quail egg, black truffle, olive oil caviar. (Priced per piece)	
ENSALADA PATO	\$16.00
duck salad with seasonal fruit, manchego, balsamic reduction	
MAD CAESAR	\$14.00
casa franco chicory, mixed greens, endives, frisee, idiazabel cheese dressing, house-made breadcrumbs	
ROASTED CAULIFLOWER	\$12.00
cauliflower roasted using heat from the wood-fired paella station, finished with aromatic yogurt sauce and dill oil	
MAD TOAST	AVAILABLE OPTIONS
tamari and brown-butter brushed pan de mi, topped with:	
	\$7.00
	AVOCADO: \$7.00
	TRUFFLE: \$14.00
TOMATO SALAD	\$12.00
HOKKAIDO WAGYU SPECIAL (priced per oz)	\$28.00

WOOD FIRED FEATURES 14

PULPO	AVAILABLE OPTIONS
octopus served with grapefruit, grilled avocado, warm mayo foam with creamy mashed potatoes	
	\$45.00
	8 oz.: \$45.00
	14 oz.: \$70.00
	24 oz.: \$105.00
PAN SEARED BRANZINO	\$48.00
6oz. branzino filet served with pistachio and a labneh cheese-filled beet ravioli, charcoal crisp, and broken port vinaigrette	
DOVER SOLE	\$72.00
Dover Sol served with a seafood wood-fired bomba rice, house-made donostiarra sauce. Queen Sofia's choice!	
42oz PRIME TOMAHAWK	\$280.00
42oz. 32-Day Dry Aged Prime Tomahawk begins at 52oz. prior to the dry aging process which concentrates all that flavor into 42oz., served over Tempranillo-infused bomba rice with piquillo peppers and sauteed allubias.	
RACK OF LAMB	AVAILABLE OPTIONS
Colorado Rack of Lamb served with garlic brussel sprouts, cous cous, eggplant and sage aioli	
	\$58.00
	SMALL (4 Chops): \$58.00
	LARGE (8 Chops):
	\$108.00

FIRE & ICE FILET

Fire and Ice Filet Mignon, served medium-rare. The heat of the steak is sharply contrasted by the cold temperature of the piquillo pepper sorbet. It is garnished with a bell pepper ganache.

AVAILABLE OPTIONS

\$55.00

8 oz.: \$55.00

16 oz.: \$95.00

WAGYU RIBEYE

\$185.00

32oz. Bone-In Wagyu Ribeye served with piquillo peppers, grilled vegetables, and your choice of potato (bravas, fries, or mashed)

COCHINILLO IBERICO

AVAILABLE OPTIONS

Segovian-style suckling pig with lettuce wraps, mango & apricot chutney, and a house-made pork demi-glaze

\$62.00

8 oz.: \$62.00

16 oz.: \$110.00

CIGALA FIDEUA

AVAILABLE OPTIONS

Norwegian prawn, baby squid, garlic aioli, served atop wood-fired angelhair pasta

\$52.00

SMALL: \$52.00

LARGE: \$98.00

SEAFOOD ARROZ

AVAILABLE OPTIONS

seafood arroz, branzino, clams, peas, and a seafood broth

\$62.00

SML: \$62.00

LARGE: \$115.00

VALENCIA ARROZ

AVAILABLE OPTIONS

wood fired bomba rice, organic roasted chicken, white beans, artichokes, a traditional paella from Valencia

\$46.00

SML: \$46.00

LARGE: \$78.00

SURF & TURF ARROZ

AVAILABLE OPTIONS

Tempranillo red wine arroz with filet mignon & lobster tail

\$95.00

SML: \$95.00

LARGE: \$175.00

MUSHROOM RICE

AVAILABLE OPTIONS

wood roasted bomba rice, porcini & royal trumpet mushrooms □

\$30.00

LARGE: \$30.00

SML: \$40.00

WHOLE LOBSTER ARROZ

\$98.00

wood-fired lobster arroz, with whole jasper-fired lobster and a thermidor foam

BUILD YOUR OWN 8

TEMPRANILLO RICE

AVAILABLE OPTIONS

\$18.00

SML: \$18.00

LRG: \$30.00

SAFFRON & ROSEMARY RICE**AVAILABLE OPTIONS**

\$18.00

SML: \$18.00

LRG: \$30.00

BLACK RICE**AVAILABLE OPTIONS**

\$18.00

SML: \$18.00

LRG: \$30.00

SEAFOOD WHITE RICE**AVAILABLE OPTIONS**

\$18.00

SML: \$18.00

LRG: \$30.00

PORCINI RICE**AVAILABLE OPTIONS**

\$30.00

SML: \$30.00

LRG: \$45.00

FIDEUA**AVAILABLE OPTIONS**

\$18.00

SML: \$18.00

LRG: \$30.00

PATO RICE**AVAILABLE OPTIONS**

\$30.00

SML: \$30.00

LRG: \$45.00

MUSHROOM RICE

wood roasted bomba rice, porcini & royal trumpet mushrooms □

AVAILABLE OPTIONS

\$30.00

LARGE: \$30.00

SML: \$40.00

SIMPLY COOKED 7**8oz. FILET****\$48.00****10oz SECRETO****\$45.00****HALF DUCK BREAST****\$46.00****SALMON A LA PLANCHA****\$32.00****SEARED TUNA****\$38.00****GRILLED LOBSTER****\$36.00****CONFIT CHICKEN****\$28.00****SIDES 6**

GRILLED VEGETABLES	\$12.00
Vegetables: Asparagus, Zucchini, Red Pepper, Eggplant and Carrot grilled on charcoal with olive oil, salt and pepper.	
PIMENTOS SHISHITO	\$12.00
Sauteed shishito peppers, tossed with sea salt	
PATATAS FRITAS	AVAILABLE OPTIONS
Here we have our crispy handmade potato fries, thinly cut, and served with a side of Garlic Aioli.	\$12.00
	Regular: \$12.00
	Add Truffle: \$16.00
PAN DE TOMATO	\$12.00
WELCOME COCKTAIL	\$5.00
BUTTER PASTA	\$14.00
SPECIALITY COCKTAILS 11	
FRESA	\$19.00
Zephyr gin, St. George Agua Perfecta, basil, mint, strawberry, lemon, green tea, Q Elderflower tonic	
AY GÜEY	\$17.00
mango-infused Milagro silver tequila, spicy chili syrup, acid adjusted orange juice, grilled pineapple, smoked salt foam	
NOT A G&T	\$19.00
Grey Goose Essences Peach & Rosemary, Green Chartreuse, lime, ginger, Fever Tree light tonic, lavender smoke	
BCN G&T	\$17.00
Hendrick's gin, Fever Tree Indian tonic, cucumber, juniper berries, lemon	
SANGRIA	AVAILABLE OPTIONS
Spanish red wine, Brandy de Jerez, lemon, lime, orange, strawberry, cinnamon, clove, Cocchi Torino sweet vermouth, Angostura bitters	\$15.00
	GLASS: \$15.00
	CARAFE: \$55.00
CARAJILLO	\$12.00
liqueur 43, espresso, served shaken or nitro	
REFLECTION	\$16.00
Grey Goose vodka, espresso, grand brulot VSOP, jagermeister cold brew, nitro draft	
FRUTO PROHIBIDO	\$21.00
Four Roses Small Batch, Daron calvados, Benedictine, spiced apple, Bittercube cherry bark vanilla, Angostura bitters	
JARDIN DE VERANO	\$19.00
Cantaloupe infused Reyka vodka, caramelized pear simple syrup, lemon, Amaro Nino, peshaud bitters, cava, watermelon ice cubes	
ISLA DE PARAÍSO	\$19.00
Flor de caña 12 year, Campari, apricot liquor, lime juice, turbo simple syrup, guava nectar	

FLOR DEL SOL

Altos Reposado Tequila, hibiscus agua fresca, lime, agave, drops of burlesque bitters, apricot liquer

BEER 1

Estrella **\$7.00**

DESSERT 8

HUEVOS VOLADORES **\$12.00**

passionfruit mousse, vanilla mascarpone cream, white chocolate aerated rocks, 2019 Best Dessert in Houston

SPANISH CHURROS **\$10.00**

sugar-dusted & fried spanish churros served with a chocolate dipping sauce

MANGO WANNABE **\$14.00**

mango confit, banana marmalade, exotic cake, mango cremoso, sable cookie, wafer crunch

COULANT DE MANCHEGO **\$18.00**

warm manchego cheese lava cake, red wine and raspberry sorbet

GRAN BONBON ROCAMBOLESC **\$18.00**

64% chocolate ice cream, cocoa cookies, chocolate pop rocks, cocoa nibs, drizzled chocolate

MAD MERENGUE **\$14.00**

lemon basil merengue, citrusy curd, lemon basil crumble, sable cookie, Thai basil

HOUSE-MADE GELATOS **\$10.00**

HOUSE-MADE SORBET **\$10.00**

DRINKS 7

MAD GIN & TONIC **\$8.00**

MAD GIN MARTINI **\$8.00**

VERMOUTH SPRITZ **\$8.00**

CAVA **AVAILABLE OPTIONS**

Glass: \$8.00

Bottle: \$35.00

SPANISH WHITE **AVAILABLE OPTIONS**

Glass: \$8.00

Bottle: \$35.00

SPANISH RED **AVAILABLE OPTIONS**

Glass: \$8.00

Bottle: \$35.00

ESTRELLA DAMM **\$5.00**

TAPAS BY THE PIECE 5

ULTIMATE CROQUETES \$3.00

jamon iberico, chicken, creamy bechamel, nutmeg infusion OR mushroom and cashew

SOBRASSADA BRIOCHE \$3.00

Steamed brioche filled with sobrassada de Mallorca, topped with honeycomb

STEAK TARTARE \$4.00

prime beef tenderloin tartare, pickled vegetables, dijon mustard

BOCADILLO DE CALAMARES \$3.00

squid ink potato bun, crispy squid, aioli

MAD TOAST \$4.00

tamari and brown-butter brushed pan de mi, topped with avocado and micro greens

TAPAS TO SHARE 8

BRAVAS \$8.00

bar tomas-style potatoes, spicy oil, garlic aioli

SMOKED BEETS \$9.00

residual wood-smoked beets, crispy alliums, finished with a port beet vinaigrette

KAMPACHI SASHIMI \$16.00

Kampachi sashimi, preserved gooseberry, citrus, caviar and guindilla oil*

JAMON IBERICO \$21.00

iberico ham sliced thin, pan de cristal, fresh tomato (half portion)

PULPO \$25.00

5 oz. Spanish octopus, grilled avocado, grapefruit, warm mayo foam

FILET MIGNON \$36.00

8oz. Filet Mignon served with piquillo peppers and sauteed allubias

SPANISH CHURROS \$8.00

with chocolate dipping sauce

MM MAD MERINGUE \$8.00

lemon basil merengue, citrus, lemon-basil crumble sable cookie, finished with thai basil

BRUNCH BOOZE 16

FRESA G&T \$12.00

Zephyr gin, st. George aqua perfecta, basil, mint, strawberry, lemon, green tea, elderflower tonic

AY GÜEY QUE GUAY \$13.00

mango-infused milagro silver tequila, spicy chili syrup, acid adjusted orange juice, grilled pineapple, smoked salt foam

BCN G&T	\$13.00
Hendricks gin, fever tree Indian tonic, cucumber, juniper berries, lemon	
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FLOR DEL SOL	\$14.00
Altos Reposado Tequila, hibiscus agua fresca, lime, agave, drops of burlesque bitters, apricot liqueur	
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LA ISLA DE PARAISO	\$14.00
Flor de caña 12 year, Campari, apricot liquor, lime juice, turbo simple syrup, guava nectar	
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JARDIN DE VERANO	\$14.00
Cantaloupe infused Reyka vodka, caramelized pear simple syrup, lemon, Amaro Nino, peshaud bitters, cava, watermelon ice cubes	
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VOYAGER G&T	\$14.00
Hendricks Neptuno, Pivon Blanco, Creme De Violet, orange bitters, grapefruit Bitters, lemon, Mediterranean Tonic	
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NOT A G&T	\$15.00
Grey goose essences peach & rosemary, green chartreuse, lime, ginger, fever tree light tonic, lavender smoke	
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FRUTO PROHIBIDO	\$15.00
Redemption high rye bourbon, Daron Calvados, spiced apple, cherry bark vanilla	
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MIMOSA	AVAILABLE OPTIONS
	\$5.00
	Glass: \$5.00
	Carafe: \$20.00
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SPANISH RED	AVAILABLE OPTIONS
	\$8.00
	Glass: \$8.00
	Bottle: \$30.00
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SANGRIA	AVAILABLE OPTIONS
	\$9.00
	Glass: \$9.00
	Carafe: \$35.00
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CHAMPAGNE	\$12.00
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ESTRELLA DAMM	\$5.00
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SPANISH CAVA (CACERES)	AVAILABLE OPTIONS
	\$8.00
	Glass: \$8.00
	Bottle: \$28.00
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SPANISH WHITE	AVAILABLE OPTIONS
	\$8.00
	Glass: \$8.00
	Bottle: \$30.00

GAZPACHO	\$14.00
chilled gazpacho with watermelon, tomato, onion, papaya, basil	
EAST COAST OYSTERS	\$20.00
served with horseradish and mignonette	
WATERMELON & BURRATA	\$15.00
fresh watermelon, basil, burrata, balsamic reduction	
AVOCADO & PAPAYA SALAD	\$18.00
fresh papaya & avocado with mixed greens, sherry tomatoes, pickled purple onion, sweet corn, manzanilla olives	
SPINACH & ARTICHOKE SALAD	\$16.00
fresh spinach, crispy artichokes, Parmesan, yuzu citrus vinaigrette	
JAMON IBERICO	\$25.00
1.25 oz. of thinly sliced iberico ham, pan de crystal, fresh tomato	
CHARCUTTERIE PLATTER	\$24.00
jamon, chorizo, manchego, idiazabel, goat cheese, manzanilla olives, green grapes, breadsticks, almonds, honeycomb	
EMPANADILLAS	\$15.00
pork belly, potatoes, onion, mango-apricot chutney	
ULTIMATE CROQUETTE	\$12.00
jamon iberico, chicken, creamy bechamel, nutmeg infusion	
BRAVAS TOMAS	\$10.00
bar tomas-style potatoes, spicy oil, garlic aioli	
SERRANITO	\$20.00
pan de cristal, secreto, jamon iberico, manchego, caramelized onion, green bell pepper	
BRUNCH EXCLUSIVES 11	
PULLED PORK CROISSANT	\$15.00
Grilled croissant, pulled pork, onion, pickles, cucumber, cilantro, bbq sauce	
LOBSTER ROLL	\$23.00
grilled lobster and shrimp, baked celery root, pan au lait, lime, mayo, saffron aioli, chives	
MAD BURGER	\$21.00
5 oz. Angus Patty on potato bread with melted Havarti cheese, confit mushrooms, piquillo pepper jam, and aioli. Your choice of chips or salad.	
ARROZ DEL DIA	\$20.00
AVOCADO TOAST	\$18.00
mashed avocado, jamon, pumpkin seeds, watermelon radish, arugula, soft-scrambled eggs, and chili oil served over tuscan toast	
TORTILLA ESPAÑOLA	\$16.00
grilled filet, pan de crystal, Dijon mayo, tomatillo, red cabbage, yuzu vinaigrette	

PULPO A LA GALLEGA	\$19.00
spanish tortilla made with potatoes, caramelized onion, garlic and served with shishito peppers, pan de cristal, fresh tomato, olive oil	
FILET MIGNON	\$35.00
6 oz. tenderloin, grilled to requested temperature and served with abuela sauce and grilled vegetables	
HUEVOS CON TXISTORRA	\$16.00
HUEVOS CON MUSHROOM CONFIT	\$14.00
HUEVOS CON GAMBAS	\$18.00

SWEETS 3

BASQUE CHEESECAKE	\$14.00
Light, fluffy burnt cheesecake with apricot and lime compote	
SPANISH CHURROS	\$10.00
With a 56% chocolate ganache dipping sauce	
TARTA DE SANTIAGO	\$10.00
Lemon cake & almond flour with dusted powder sugar	

SIDES TO SHARE 5

GRILLED VEGGIES	\$10.00
PARMESAN TRUFFLE FRIES	\$14.00
SEA SALT FRIES	\$8.00
CONFIT MUSHROOMS	\$12.00
PAN DE TOMATE	\$8.00

TASTING MENU 15

TASTING MENU	AVAILABLE OPTIONS
	11 courses: \$150.00
	13 courses: \$175.00
	Wine pairing: \$55.00

LIQUID COCKTAIL

Kentucky whiskey, sweet vermouth, raspberry merlot shell, edible gold leaf

YUZU MACCARON

dusted in seaweed and filled with crème fraiche and caviar

Oliva//Croqueta//Jamon

liquid olive, jamon & pollo croqueta with bechamel, jamon iberico with pan con tomate

SOBRASSADA BRIOCHE

steamed brioche filled with Sobrassada de Mallorca, topped with honeycomb

(12 COURSE) BONE MARROW CON CAVIAR

bone marrow with wagyu tartare, ossetra caviar, creme fraiche, and mini hashbrowns

MAD TOAST//WAGYU ESCALIVADA

tamari and brown-butter brushed pan de mi topped with avocado, olive oil and microgreens, seared wagyu with Catalan roasted vegetables on a brioche crisp

(12 COURSE): FOIE GRAS, BERRIES, & CASSIS

Hudson valley foie gras, fresh seasonal berries, cassis reduction

SWEET POTATO

sweet potato slow roasted using the residual heat from paella kitchen served with our house made cream

PAN SEARED BRANZINO

grilled Mediterranean branzino served with aromatic yogurt sauce and dill oil

SMOKED BEETS

residual wood-smoked beets, crispy alliums, finished with a port beet vinaigrette

COCHINILLO LETTUCE WRAPS

Segovian-style suckling pig with lettuce wraps, sweet & spicy chili, and a house-made demi-glaze

ARROZ DE PATO Y APRICOT

moult duck breast served with bomba rice with prunes and dried apricot

EXOTIC 'BANANA'

banana & mango confit, exotic cake, mango cremoso, banana marmalade cake, sable cookie

SPANISH FAREWELL

tea pate au fruit and carajillo truffle

WINE PAIRING 5

Raventos De Nit Rose

Granbazan 'Verde' Rias

Raul Perez "Ultreia" '19

Frontaura Aponte Reserva '09

Jorge Ordonez Muscat "No.2"

APERITIF 1

ST. PETRONI 'VERMUT BLANCO'

\$9.00

Albariño, Galicia, Spain

SOME BUBBLES 4

AT ROCA 'CAMI DELS XOPS' '22

Penedes, Spain

AVAILABLE OPTIONS

\$16.00

Glass: \$16.00

Bottle: \$60.00

RAVENTOS DE NIT CAVA ROSE '19

Penedes, Spain

AVAILABLE OPTIONS

\$18.00

Glass: \$18.00

Bottle: \$65.00

GRAMONA IMPERIAL

Corpinnat, Spain

AVAILABLE OPTIONS

\$21.00

Glass: \$21.00

Bottle: \$80.00

INSPIRATION '1818' BY BILLECART-SALMON

Champagne, France

AVAILABLE OPTIONS

\$26.00

Glass: \$26.00

Bottle: \$99.00

WHITE & BRIGHT ⁵

FAMILIA TORRES 'CELESTE' '21

Verdejo, Rueda, Spain

AVAILABLE OPTIONS

\$15.00

Glass: \$15.00

Bottle: \$60.00

LA RIOJA ALTA 'LAGAR DE CERVERA' '21

Albarino, Rias Baixas, Spain

AVAILABLE OPTIONS

\$18.00

Glass: \$18.00

Bottle: \$70.00

PENFOLDS BIN 311 '20

Chardonnay, Australia

AVAILABLE OPTIONS

\$20.00

Glass: \$20.00

Bottle: \$7.00

AVANCIA 'OLD VINE' '21

Godello, Galicia, Spain

AVAILABLE OPTIONS

\$22.00

Glass: \$22.00

Bottle: \$84.00

LA VILLAUDIÈRE 'SANCERRE' '22

Sauvignon Blanc, Sancerre, France

AVAILABLE OPTIONS

\$25.00

Glass: \$25.00

Bottle: \$100.00

THIS & THAT ROSÉ ²

FICHA DE CATA 'OLIVIA'

Rias Baixas, Spain

AVAILABLE OPTIONS

\$15.00

Glass: \$15.00

Bottle: \$58.00

BODEGAS MUGA 'ROSADO'

Rioja, Spain

AVAILABLE OPTIONS

\$16.00

Glass: \$16.00

Bottle: \$60.00

RED & ROBUST 8

SALEM WINE CO '21

Pinot Noir, Willamette Valley, Oregon

AVAILABLE OPTIONS

\$17.00

Glass: \$17.00

Bottle: \$65.00

ROUTESTOCK '19

Cabernet Sauvignon, Napa Valley, California

AVAILABLE OPTIONS

\$18.00

Glass: \$18.00

Bottle: \$68.00

BRAMARE

Malbec, Uco Valley, Argentina

AVAILABLE OPTIONS

\$19.00

Glass: \$19.00

Bottle: \$70.00

RAUL PEREZ 'ULTREIA' '19

Mencia, Bierzo, Spain

AVAILABLE OPTIONS

\$20.00

Glass: \$20.00

Bottle: \$80.00

VENTA LAS VACAS '19

Tempranillo, Ribera del Duero, Spain

AVAILABLE OPTIONS

\$22.00

Glass: \$22.00

Bottle: \$85.00

MATROT 'MARANGE' '21

Pinot Noir, Marange, France

AVAILABLE OPTIONS

\$25.00

Glass: \$25.00

Bottle: \$99.00

MARQUES DI RISCAL GRAN RESERVA '16

Tempranillo, Rioja, Spain

AVAILABLE OPTIONS

\$30.00

Glass: \$30.00

Bottle: \$112.00

CLIO BY EL NIDO

Monastrell, Jumilla, Spain

AVAILABLE OPTIONS

\$32.00

Glass: \$32.00

Bottle: \$130.00

