

# GINNA

Restaurant

## TRADIZIONE RIBELLE

This cuisine is born from my love for great ingredients and for the Italian way of enjoying time around the table: sharing, savoring, and enjoying without rush. Fresh seasonal flavors, inspired by travel, experience, and respect for craftsmanship. Every dish tells its own story, and every ingredient carries passion.

My mission is to bring to life a space where fire, cuisine, and Italian creativity set the rhythm of every moment. An urban trattoria with soul, designed for Madrid.

Dishes to talk over, to order again, to come back for.

Cucinare è un atto di amore

# CENTROTAVOLA

## TAVOLA PER DUE

Special selection of Italian cured meats and cheeses, served with candied lemon and rosemary honey.

29

## ROSSO COME UN PEPERONE

Creamy burrata from Andria, roasted peppers from the wood oven, fresh basil and black olive powder.

15

## CRUDO DI PESCE

Today's fresh catch with Italian-style vinaigrette, citrus notes and bottarga.

23

## BATTUTA DI MANZO

Hand-cut beef tartare with green bagnetto served with artisanal focaccia.

25

## VITELLO TONNATO DI MATTEO

Low-cooked veal, served with a refined tuna sauce, capers and anchovies.

17



## FUORI ROMA

Crispy supplì with rice, traditional beef ragù, and melting mozzarella.

15

## GNOCCO FRITTO "CACIO E PEPE"

Light fried dough with Pecorino Romano, black pepper and mortadella from Romagna.

12

# NON AVERE FRETTA

## BACCALÀ

Cod in a light traditional broth acqua pazza.

26



## COTOLETTA ALLA MILANESE

Tender veal with crispy grissini crust, served with homemade pickled vegetables and lemon jam.

39

## AGNELLO

Milk-fed lamb marinated for 48 hours, glazed in its own jus, served with Italian tartar sauce.

34

## BRASATO AL MARSALA

Slow-braised beef cheek in Marsala wine, served with celeriac chips.

24

## Contorni

### ENSALADA CAMPESINA

Seasonal greens with nuts and pesto.

6

### FUOCO DI CALABRIA

Roasted potatoes with spicy traditional 'nduja.

9



### VERDE Y ORO

Seasonal green asparagus with toasted lemon bread crumble.

12

### SPINACI ALLA LIGURE

Sautéed spinach with pine nuts, walnuts and raisins.

9

# FORNO E AMORE

## CIAO MAMMA

Pizza with San Marzano tomato, fior di latte mozzarella and fresh basil.

15

## PORCHETTA E PATATE

White base, Roman porchetta, potatoes, creamy ricotta and rosemary oil.

18

## LA CAPITALE

White base, crispy guanciale, egg yolk, Pecorino Romano and black pepper.

18

## DOLCE FUEGO

Pizza with yellow tomato, 'nduja, chorizo, red onion and honey.

18

## BELLA SPAGNA

Pizza with San Marzano tomato, fior di latte mozzarella, Iberian ham, fresh arugula and aged Parmigiano Reggiano.

24

## IN SICILIA

Pizza with San Marzano tomato cream, eggplant, fior di latte mozzarella and fried capers.

18



## RISOTTO PRIMAVERA 20

Creamy risotto with asparagus and zucchini, finished with caciocavallo gratinated in a stone oven.

## LE MANI IN PASTA

### FREGOLA SARDA

Traditional Sardinian pasta with seafood.

25

### LA NONNA APPROVA

Tagliolini with San Marzano tomato, Amatrice-style guanciale and Pecorino Romano.

19



### RE-GINA

Our green lasagna with béchamel and Parmigiano Reggiano DOP.

20

### NON È UNA GENOVESE

Stuffed ravioli with vegetable stew, Parmigiano Reggiano foam and smoked paprika from La Vera.

19

*Per i bambini*

### CHICKEN CUTLE WITH POTATOES

12

### FISH OF THE DAY WITH SPINACH

14

### PASTA AL RAGÙ

12

### PASTA WITH TOMATO

10

*Hasta los 12 años*

 Cereals  Crustaceans  Eggs  Fish  Soya  Milk  Nuts  Celery  Mustard  Sulphites  Molluscs

Table service: Bread & Olives €4.50. Prices in euros. VAT included.

# DOLCE COME MAMMA

## RICORDI D'INFANZIA 9

Chocolate mousse with sea salt and olive oil, served with homemade focaccia.

## VESTITO DI BIANCO 10

Panna cotta with seasonal fresh fruits.

## BABÀ AL LIMONCELLO 12

Soft sponge cake soaked in limoncello with white chocolate and bergamot notes.

## GINAMISÚ 11

Our take on the classic Italian tiramisù, rich and creamy.

## AFFOGATO AL CAFFÈ 9

Artisanal fior di latte ice cream with freshly brewed Italian espresso and dark cocoa.

# THE ART OF DRINKING

*Because drinking is also an art*

## **LA VITA E' BITTER** 14

Whisky, Jerez and peach cordial.

## **URBAN CONNECTION** 13.5

Mezcal, Martini Fiero, Noilly Prat, Tio Pepe, mango texture, lime and agave.

## **FRESH BLOOM** 13.5

Reposado tequila, green Chartreuse, cucumber juice, lime, willow syrup and light foam.

## **LA DOLCE VENDETTA** 13.5

Gin Mare, Aperol, Amaro, lime juice and passion fruit texture.

## **NUESTRO 1954** 14

Gin, Campari, red vermouth, coconut oil infusion and chocolate liqueur.

## **CIAO BELLA MARTINI** 14

Bianco vermouth, Vodka and blackberry infusion.

## **POMELO MIO** 13.5

Rum, Luxardo Maraschino, soda yuzu, agave and grapefruit soda.

## **SANTO DOMINGO 9** 14

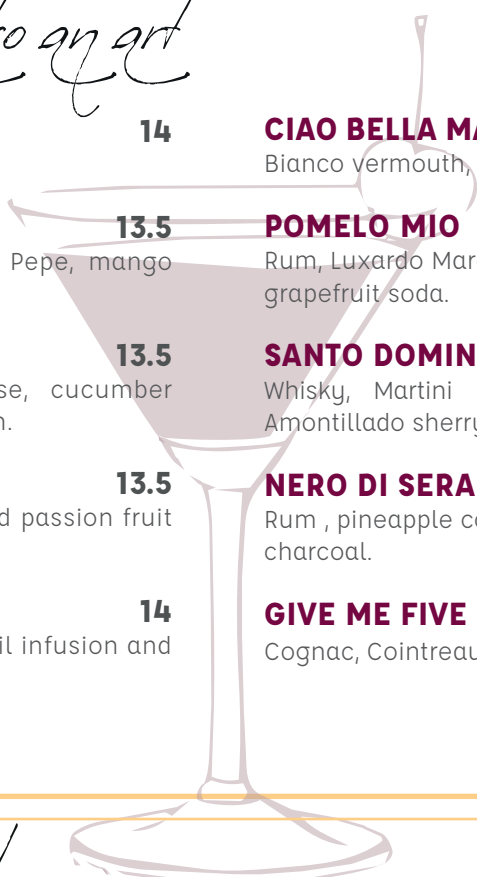
Whisky, Martini Rubino & Ambrato, Pedro Ximenez, Amontillado sherry, orange bitters and chinotto.

## **NERO DI SERA** 14

Rum, pineapple cordial, ginger, cinnamon and activated charcoal.

## **GIVE ME FIVE** 13.5

Cognac, Cointreau, Blue Curacao, agave, lime and basil.



*Our Spritz*

<b>APEROL SPRITZ</b>	<b>9</b>
<b>CAMPARI SPRITZ</b>	<b>9</b>
<b>SELECT SPRITZ</b>	<b>9</b>

# ALL THE FLAVOR NO BUZZ

*Cocktails*

## **FRESH BLOOM** 9

Tanqueray 0.0, cucumber juice, lime, willow syrup and light foam.

## **LA DOLCE VENDETTA** 9

Tanqueray 0.0, lime juice and passion fruit texture.

## **URBAN CONNECTION** 9

Mango texture, lime, agave and lemon soda.

## **NERO DI SERA** 9

Pineapple cordial, ginger, cinnamon and activated charcoal.

## **POMELO MIO** 9

Yuzu, maraschino syrup, agave and grapefruit soda.

## **SANTO DOMINGO 9** 9

Orange juice, vanilla and chinotto.

\* If you have any preferences not listed on the menu, just ask our TEAM.  
You bring the taste, we'll make the magic \*



# WINES

*White*

## LA TORTUGA VELOZ 2024

Rueda

## NVDE SAUVIGNON BLANC 2022

Penedès

## EL HOMBRE BALA ALBILLO REAL 2024

Madrid

## ABADÍA DE SAN CAMPIO 2024

Rias Baixas

## EL JARDÍN DE LUCÍA 2025

Rias Baixas

## GUITIÁN GODELLO 2025

Valdeorras

*Rosé*

## SOSPECHOSO ROSADO 2024

Castilla

## \* Spain \*

5.5 | 29

44

45

28

35

35

23

*Red*

## PÉTALOS DEL BIERZO 2023

Bierzo

## EL HOMBRE BALA 2022

Madrid

## AL CAP DEL CARRER 2023

Montsant

## FINCA VILLACRECES PRUNO 2023

R. Duero

## EL VENTA LASVACAS 2022

R. Duero

## LA BOTA DEL GASTO 2020

Rioja

## PALACIOS REMONDO LA MONTESA 2021

Rioja

36

46

28

29

33

5.5 | 29

34

*White*

## CERETTO LANGHE ARNEIS BLANGÉ 2024

Piemonte

## TENUTE SOLETTA CHIMERA 2024

Vermentino Sardegna

## PLANETASEGRETTA 2024

Sicilia

## ANTINORI VERMENTINO 2024

Toscana

## MACULAN VESPAIOLO 2023

Veneto

## SANTA MARGHERITA 2025

Pinot Grigio Veneto

*Rosé*

## ANTINORI SCALABRONE 2024

Toscana

## \* Italy \*

*Red*

## GILLARDI DOGLIANI CURSALET 2023

Piemonte

## GILLARDI BAROLO 2020

Piemonte

## TORMARESCA NEPRICA 2024

Puglia

## TENUTE SOLETTASARDO 2022

Sardegna

## FRANK CORNELISSEN 2022

Sicilia

## LAMOLE DI LAMOLA 2022

Chianti - Toscana

## SANDRONE 2023

Dolceto D'alba

## ANTINORI RISERVA 2022

Chianti - Toscana

50

36

32

48

34

35

43

35

176

28

35

83

51

50

73

*\* France \**

*White*

<b>TRIMBACH GEWURZTRAMINER 2020</b>	<b>52</b>
Alsacia	
<b>DOMAINE THIERRY MOTHE 2024</b>	<b>46</b>
Petit Chablis Borgoña	
<b>DOMAINE VACHERON SANCERRE 2024</b>	<b>64</b>
Loira	
<b>PHILIPPE BOUZEREAU 2023</b>	<b>48</b>
Chardonnay - Borgoña	

*Red*

<b>DOMAINE VINCENT GIRARDIN 2022</b>	<b>63</b>
Borgoña	
<b>CHÂTEAU GRAND VILLAGE 2020</b>	<b>51</b>
Bordeaux	
<b>CLOS DUMONT OLIVET 2023</b>	<b>33</b>
Rodano	
<b>DOMANIE LEDOGAR ROUGEÉ-CLAIR</b>	<b>35</b>
Languedoc-Roussillon	

*Sparkling*

<b>AIRE BRUT NATURE 2022</b>	<b>5.5</b>   <b>34</b>
Cava	
<b>PIZZOLATO VALDOBBIADENE</b>	<b>35</b>
Prosecco Piemonte	
<b>CERETTO MOSCATO D'ASTI 2025</b>	<b>37</b>
Piemonte	
<b>DOMANIE LEDOGAR ROUGEÉ-CLAIR</b>	<b>91</b>
Champagne	

**APERITIFS**

*and lagers*

<b>THE PERFECTLY Poured</b>	<b>4</b>
Mahou Clásica double on tap.	

*Our tercios*

<b>MAHOU 5*</b>	<b>4.5</b>
<b>MAHOU SIN ALCOHOL</b>	<b>4</b>
<b>MAHOU SIN GLUTEN</b>	<b>4.5</b>
<b>RADLER</b>	<b>4.5</b>
<b>FOUNDERS ALL DAY IPA</b>	<b>4.5</b>

*Our birras*

<b>PERONI</b>	<b>5</b>
<b>PERONI NASTRO AZZURRO</b>	<b>5.5</b>

*And for the true Madrileños*  
**THE CHEEKIEST APERITIF 4.5**  
 Our house vermouth on tap.

**STREET FLAVOR**

*Coffee & tea*

<b>ESPRESSO</b>	<b>2.9</b>
<b>DOUBLE ESPRESSO</b>	<b>3.5</b>
<b>CORTADO</b>	<b>3</b>
<b>LATTE</b>	<b>3.5</b>
<b>AMERICANO</b>	<b>3.5</b>
<b>CAPPUCCINO</b>	<b>3.8</b>
<b>TEA</b>	<b>2.9</b>
English breakfast, Earl grey, chamomile...	

*Refreshments*

<b>STILL OR SPARKLING WATER</b>	<b>3</b>
<b>SOFT DRINKS</b>	<b>4</b>
Coca-Cola, Fanta and Aquarius.	
<b>FRUIT JUICES</b>	<b>4</b>
Pineapple, orange, grapedruit, apple and blueberry.	

# GINA

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