

**Welcome
to
Maleducat**

Finger food

Codesa anchovy from Laredo 2,90 / fillet

100% Acorn-fed Iberian ham "Maldonado" (80gr.) 19,50

Thierry's "Fine de Claire n°2" oyster:

· *au natural* with lemon and pepper 4,50

· with piparra gazpacho and herbs 5,20

· *en escabèche* of roasted chicken juice o 5,50

Little toast of white prawn tartare, emulsion of its heads,
salicornia and Tosazu vinegar 5,70

Brioche bun, *steak* tartare, iberian pork jowl and
smoked egg yolk 5,70

100% Acorn-fed Iberian ham croquette 3,00

Little toast of raw squid, cured iberian pork jowl, vinagraitte
of its juice and roasted red pepper 5,70

Crispy roll of wild boar civet with chocolate 5,70

Our bread

Coca bread from "Folgueroles" with tomato and
extra virgin olive oil 3,90

"El Raiguer" eco bread 2,50

"Triticum" gluten-free bread 3,00

Small dishes to share

Season mushroom *en escabèche*, parsnip purée,
Idiazabal cheese, escarole and pomegranate 19,50

Warm leeks with hazelnut vinaigrette, mató,
sun-dried tomatoes and lemon 16,80

Traditional catalan noodles with iberian pork rib,
cod tripe and mushrooms 23,50

Beef tendons stew, fried hake,
calamansi vinegar and piparras 22,50

Rice, prawn tartare from Palamós, emulsion of its heads and
pig's trotters *carpaccio* (tribute to Els Tinars) 25,50

"Paolo Petrilli" tomato tartare, flame-grilled marinated mackerel,
stracciatella of burrata and pesto 18,50

"Cal Tomàs" eco beef steak *tartare*, Chipotle chilli and
smoked egg yolk 19,50

"Xisqueta" eco lamb shoulder, Le Gruyère AOP *crémeux*, mató,
tomato confit and basil 27,00

Roasted beef sweetbreads, parmentier, moustard,
sautéed chard and season mushrooms 24,00

40 day dry-aged "Disclarlux" beef rib eye steak 13,50€ / 100gr.