

**Welcome  
to  
Maleducacat**

# Finger food

Hand-prepared 00 Anchovy from "Cantábrico" 5,5 / 2 file



100% Acorn-fed hand cut Iberian ham "Maldonado" (80gr.) 28

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

· au natural with lemon and pepper 4



· with piparra gazpacho and herbs 5,5



· en escabèche of roasted chicken juice 5,9



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



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



100% Acorn-fed Iberian ham croquette 3



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



Crispy roll of catalan "rostit", plums and pine nuts 4,5



# Our bread

Coca bread from "Folgueroles" with tomato and extra virgin olive oil 3,9



"El Raiguer" eco bread 2,5



"Triticum" gluten-free bread 3



# Small dishes to share

Dressed tomatoes, honey-mustard vinaigrette, avocado crème, smoked sardine and *crème fraîche* 17,5



Warm leeks with hazelnut vinaigrette, mató, sun-dried tomatoes and lemon 17,5



Traditional catalan noodles with iberian pork rib, cod tripe and mushrooms 22,5



Beef tendons stew, fried hake, calamansi vinegar and piparras 21,5



Rice, prawn tartare from Palamós, emulsion of its heads and pig's trotters *carpaccio* (tribute to Els Tinars) 25,5



"Paolo Petrilli" tomato tartare, flame-grilled marinated mackerel, *straciatella* of burrata and pesto 18,5



"Cal Tomàs" eco beef steak tartare, Chipotle chilli and smoked egg yolk 19,5



*Pluma* of iberian pork, fine garlic crème, roasted red pepper, watercress and mustards 27,5



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



40 day dry-aged "Disclarlux" beef rib eye steak 14,5 / 100gr.



Cod fish confit, white beans from Santa Pau, artichokes, cherry confit and lemon 25,5



Raw sea bass, *ajoblanco*, tomato sorbet, cherries and basil 22



Roasted Bresse *pigeon*, glazed shallots, cherries and *pâté* of its interiors 36



Creamy Potato "Ensaladilla" with fried egg, asparagus, red Shrimp and *suquet* from their heads 23,5



Bluefin red tuna *tartare*, smoked egg yolk, miso and pickles 22,5



# Dessert

Passionfruit, coconut and basil 8,50  

"Tou dels Til-lers" cheesecake with *Kéfir* and lime ice cream 8,50    

Chocolate, savoury caramel, coffee and Baileys 8,50     

Tonka bean cremeaux, sablé breton,  
strawberry from Maresme, almond and lemon 8,50      

