

**Welcome  
to  
Maleducat**

# Finger food

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

100% Acorn-fed hand cut Iberian ham (80gr.) 22

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

- au natural with lemon and pepper 4,9
- 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 5,9

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 2,9

"Triticum" gluten-free bread 3

# Small dishes to share

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

Cod snout *esqueixada* made our way 18

*Pil pil* chickpeas, black sausage from "Cal Rovira", tempura cod  
*kokotxa* and some 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,  
*stracciatella* of burrata and pesto 18,5

"Cal Tomàs" eco beef steak *tartare*, Chipotle chilli and  
smoked egg yolk 21

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

Roasted beef sweetbreads, parmentier, moustard, candied  
tomatoes and season mushrooms 24,5

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