



GROUPS MENU

Volem cuidar els disfrutones amb una experiència gastronòmica per a sucar-hi pa i de sobretalles ben llargues. Volem que facis d'això casa teva, tant si ets un habitual o només estàs de pas. Aquí tens un espai trapella i acollidor on et pots tacar, llepar els dits i alçar la veu. Una casa de menjar, desvergonyida, on menjar bé. Així que vine, si et ve de gust, passa, que sempre seràs benvingut. Ens trobaràs al barri de Sant Antoni de Barcelona, al carrer Manso 54 / 936046753. El nostre web és maleducat.es i a Instagram som [@maleducat](https://www.instagram.com/maleducat).

Discreet Menu

39.-

Snacking time

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

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

100% Acorn-fed Iberian ham croquette

To share

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

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

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

Dessert

Passionfruit, coconut and basil

Chocolate, salted caramel, coffee and Baileys

Maleducat Menu

45.-

Snacking time

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

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

100% Acorn-fed Iberian ham croquette

To share

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

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

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

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

Dessert

Passionfruit, coconut and basil

"Tou dels Til·lers" cheesecake with Kéfir and lime ice cream

Indiscreet Menu

55.-

Snacking time

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

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

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

100% Acorn-fed Iberian ham croquette

To share

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

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

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

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

Dessert

Passionfruit, coconut and basil

"Tou dels Til·lers" cheesecake with Kéfir and lime ice cream

Terms:

- Pice in € per person (VAT included) without drinks
- Quantities are adjusted depending on diners
- Changes under agreement and subject to surcharge
- The group menu offers dishes to share (there's no individual serving)

Discreet Menu

15.-

Sparkling wine

NV Anne-Marie, Castell d'Age

D.O. Cava - Xarel·lo, Macabeu & Parellada

or

White wine

2022 Inspirador, Perelada

D.O. Empordà - Garnatxa Gris & Macabeu

or

Red wine

2021 Llavors, La Vinyeta

D.O. Empordà - Carinyena & Merlot

Maleducat Menu

20.-

Sparkling wine

2016 Visol Brut Nature, Mestres

D.O. Cava - Macabeu, Xarel·lo & Parellada

or

White wine

2020 Treixadura, Ramón do Casar

D.O. Ribeiro - Treixadura

or

Red wine

2017 Viña Cubillo, Bodega R. López de Heredia

D.O.C. Rioja- Tempranillo

Indiscreet Menu

30.-

Sparkling wine

2017 Serral del Vell, Recaredo

Corpinnat - Xarel·lo & Macabeu

or

White wine

2020 La Misión, Menade

I.G.P. Castilla y León - Verdejo

or

Red wine

2010 Viña Tondonia, R. López de Heredia

D.O.C. Rioja - Tempranillo

Terms:

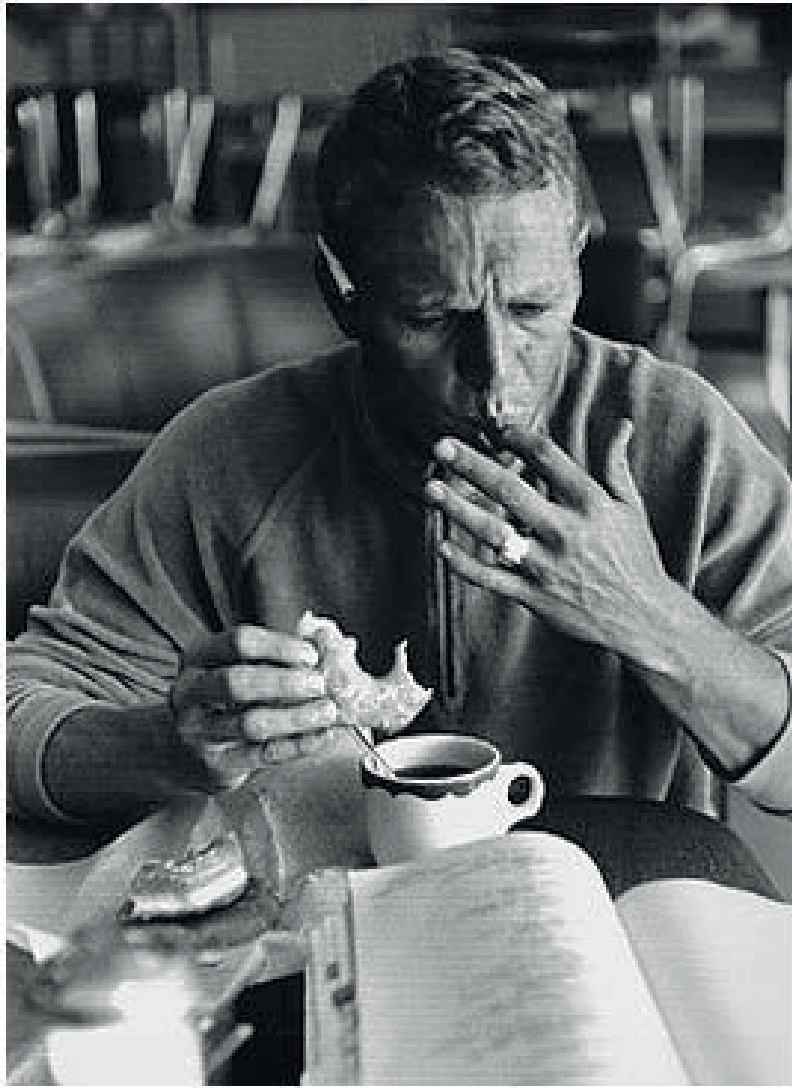
- Price in € per person (VAT included)
- Half bottle per persone (to choose among options)
- Water and coffee included
- Soft drinks, beer and other drinks are charged on top of the menu price

FOOD

- Price in € per person (VAT included) without drinks
- Quantities are adjusted based on the number of diners
- Changes under agreement and subject to surcharge
- The group menu offers sharing dishes, there's no individual serving
 - All diners must choose the same menu

DRINKS

- Price in € per person (VAT included)
- Half bottle per person (to choose among options)
 - Water and coffee included
- Soft-drinks, beers and other drinks will be charged on top of the menu price
- Minimum of 3 people for the drinks menu



finger licking

**human reflex action
triggered by a
taste explosion**

Maleducate