

Maleducat

Queremos cuidar a los disfrutones con una experiencia gastronómica para mojar pan y largas sobremesas. Queremos que hagas de esto como tú casa, tanto si eres habitual o sólo estás de paso. Aquí tienes un lugar travieso y acogedor donde te puedes manchar, relamer los dedos y levantar la voz. Una casa de comidas, desvergonzada, donde comer bien.

Así que ven, si te apetece, pasa, que siempre serás bienvenido.



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

Creamy potato ensaladilla, Calaf fried egg, bluefin tuna and stir-fried spicy tomato

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

Dessert

Passionfruit, coconut and basil

Chocolate, salty caramel, coffee and Baileys

Conditions:

- Price in € per person (VAT included) without drinks
- Quantities are adjusted based on number of diners
- Dish/es modification/s under previous agreements and subject to extra charge
- Menu dishes are meant to be shared (there's no individual serving)

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

Thornback ray with smoked Iberian sauce, parsnip and black garlic

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

Dessert

Passionfruit, coconut and basil

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

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Indiscreet Menú

55.-

Snacking time

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

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

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

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