

**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



Small pea from Maresme, black sausage from "Cal Rovira" and cod tripe 36



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, chard with garlic and seasonal mushrooms 24,5



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



Wild boar cheeks stewed in rancid wine, gnocchi, sage and some mushrooms 32



Thornback ray with smoked Iberian sauce, parsnip and black garlic 26



Creamy potato *ensaladilla*, Calaf fried egg, bluefin tuna and stir-fried spicy tomato 25,5



Raw sea bass, *ajoblanco*, tomato sorbet, cherries and basil 24,5



*Maccheroni* with morels with foie gras crème 28,5



Glazed organic lamb from "Cal Tomas", sheep's milk toffee, flame-grilled aubergine, *ras al Hanout* and basil 28,5



# Desserts

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

