

**Welcome
to
Maleducat**

Finger food

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

100% Acorn-fed hand cut Iberian ham (80gr.) 26

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

- au natural with lemon and pepper 5,5
- with piparra gazpacho and herbs 6,5
- en escabèche of roasted chicken juice 6,5

Little toast of white prawn tartare, emulsion of its heads, salicornia and Tosazu vinegar 5,9

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

+ add Melanosporum black truffle (2gr.) 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

+ add Melanosporum black truffle (2gr.) 5,5

Our bread

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

"El Raiguer" eco bread 3,5

"Triticum" gluten-free bread 3

At your service, Chef
to share 3 snacks, 5 dishes, 2 desserts

49 p.p

Drinks, bread and coffee not included
Available from 2 to a maximum of 4 people
Only available for the **whole table**

Small dishes to share

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

“Paolo Petrilli” tomato tartare, flame-grilled marinated mackerel,
stracciatella of burrata and pesto 18,5

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

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

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

“Cal Tomàs” eco beef steak tartare, Chipotle chilli
and smoked egg yolk 21

+ add fried egg from Calaf and Melanosporum black truffle (3gr.) 9

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

Glazed organic lamb, sheep’s milk toffee,
flame-grilled aubergine, *ras al Hanout* and basil 28,5

+ add Melanosporum black truffle (3gr.) 8

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