





**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 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       

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 3,5 

"Triticum" gluten-free bread 3 



Small dishes to share

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



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



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



"Paolo Petrilli" tomato tartare, flame-grilled marinated mackerel, straciatella 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



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



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



Raw bluefin red tuna belly, chanterelles, garlic confit, and miso marinade 24



Lemon and sage Gnocchetti, glazed eel and bottarga 22



Small pea from Maresme, guanciaie, chicken broth and iberian ham 36



Cod fish confit, "Cal Rovira" pork belly, ganxet white beans, chopped olives, cherry confit and mushrooms 27



Desserts

Passionfruit, coconut and basil 8,50



“Tou dels Til·lers” cheesecake with Kéfir and lime ice cream 9,00



Chocolate, savoury caramel, coffee and Baileys 8,50



Tonka bean cremeaux, sablé breton, strawberry from Maresme, almond and lemon 9,00

