

**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



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



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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



Seared sea bass with fennel and parsnip cream,
black garlic and smoked Ibérico jus 26



"Paolo Petrilli" tomato tartare, stracciatella of burrata,
pesto and olive oil coca bread 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



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



Café de Paris sauce on the side

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



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Bluefin red tuna tartar, tomato granita,
ajoblanco, and basil 26



Small gnocchis, glazed eel, lemon, sage and *bottarga* 22



Veal sweetbread, purée of roasted figueras onions,
bimi and shallots 26



Sautéed seasonal mushrooms,
"Cal Rovira" perol sausage, confit egg yolk
and smoked potato foam 25,5



Desserts

Passionfruit, coconut and basil 8,50



"Tou dels Til-lers" cheesecake with Kéfir and lime ice cream 9,00



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Chocolate, savoury caramel, coffee and Baileys 8,50



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



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