GROUP MENUS

Maleducat-style

Our group menus are designed for tables
of 6 to 10 people and take you on
a journey through our cuisine

Each menu includes a couple of individual bites
and a series of dishes and desserts to share

Fancy a little more? You can add small indulgences to your menu:
oysters, caviar, ham...

Conditions

Menu prices in € per person —VAT included— drinks not included
Drinks menu on page 7

Menu dishes are for sharing
(not individually plated)

Quantities are adjusted to the number of guests

The whole table must choose the same menu

Extras can be ordered individually
(the whole table doesn't need to order them)

Add to your menu

Someone wants two oysters? Go ahead.
Someone else fancies six anchovies? Sure.
Another wants caviar on the brioche? Done.

+ Portion of hand-cut 100% Iberian acorn-fed ham (80 g)
26

+ Hand-prepared anchovy (2 fillets)
1 pc. 5,5 | 6 pcs. 30 | 12 pcs. 55

+ "Fine de Claire nº 2" oyster au natural or with piparra gazpacho
1 pc. 6,5 | 6 pcs. 30 | 12 pcs. 55

+ Oscietra caviar (5 g) on an oyster or a bite
12

+ Tin of Oscietra caviar (50 g) with warm brioche and *crème fraîche*
105

Add them to any menu, however you like
Each guest can add whatever they want
Prices per piece or portion, not per person
Subject to season and availability
Order them when booking or at the table

Indiscreet Menu 62.-

Finger food

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

"Fine de Claire nº 2" oyster with piparra gazpacho

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

Brioche bun, steak tartare, Iberian pork jowl
and smoked egg yolk

To share

Bluefin red tuna tartare, tomato granita,
ajoblanco and basil

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

Rice, Palamós red prawn tartare, emulsion of its heads
and pig's trotters *carpaccio* (tribute to Els Tinars)

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

Dessert

Tonka bean crémeux, sablé breton, strawberry from Maresme, almond and lemon

"Tou dels Til·lers" cheesecake with kefir and lime ice cream

ADD TO YOUR MENU

Fancy adding oysters, caviar, anchovies or ham?

See the extras at the start of the menu

Each guest can add whatever they like

Maleducat Menu 52.-

Finger food

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

100% Acorn-fed Iberian ham croquette

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

Crispy roll of Catalan "rostit", prunes and pine nuts

To share

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

"Cal Tomàs" eco beef steak tartare, chipotle chilli
and smoked egg yolk

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

Pluma of Iberian pork, fine garlic crème, roasted red pepper,
watercress and mustards

Dessert

Passionfruit, coconut and basil

Chocolate, salted caramel, coffee and Baileys

ADD TO YOUR MENU

Fancy adding oysters, caviar, anchovies or ham?

See the extras at the start of the menu

Each guest can add whatever they like

Discreet Menu 45.-

Finger food

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

100% Acorn-fed Iberian ham croquette

Crispy roll of Catalan "rostit", prunes and pine nuts

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

Small sardi gnocchis, glazed eel,
lemon, sage and bottarga

Veal sweetbreads, purée of roasted Figueres onions,
bimi and shallots

Dessert

Chocolate, salted caramel, coffee and Baileys

ADD TO YOUR MENU

Fancy adding oysters, caviar, anchovies or ham?

See the extras at the start of the menu

Each guest can add whatever they like

To **drink**

Wine, water, bread and coffee at a fixed price

Indiscreet Cellar 30.-

· To celebrate without fear ·

Amaren Blanco 2023

Viura, malvasía & tempranillo blanco · D.O.Ca. Rioja

Familia Cañas. Old vines, French oak and concrete eggs. A white with body.

Finca Malaveïna 2023

Merlot, cabernet sauvignon, garnatxa negra & cabernet franc · D.O. Empordà

Perelada. A single vineyard in Garriguella and almost two years in Allier oak.

Maleducat Cellar 21.-

· For the nonconformists ·

A Vilerma 2024

Albariño, godello & treixadura · D.O. Ribeiro

Martina Pariente. Traditional Galician varieties, fresh with depth.

Salvio 2024

Tinto fino, merlot & cabernet sauvignon · D.O. Ribera del Duero

David González. A fruit-forward Ribera, with three months in French oak.

Discreet Cellar 15.-

· Young and fresh, for a toast ·

Inspirador Blanc 2025

Garnatxa blanca, macabeu & garnatxa grisa · D.O. Empordà

Perelada. Young, fresh and Mediterranean.

L'altre Negre 2025

Garnatxa, monestrell & cabernet sauvignon · D.O. Costers del Segre

Pilar Salillas, Alfarràs. Young, juicy and subtle.

Prices per person, VAT included
Half a bottle of wine per person
Drinks menu for the whole table
Split the bottles as you wish (all white wine, all red wine or a bit of each)