



MALEVA

PRIME MEATS

MENU

COLD STARTERS

Homemade bread with alioli	1,70€
Santoña anchovies with tomato tartar (6u)	12,00€
Steak tartar	14,00€
Wagyu carpaccio with truffle oil, parmesan cheese and rocket salad	12,00€

HOT STARTERS

Grilled Octopus Omelette "Gold Tapalma Contest Winner 2020"	3,50€
Provolone Cheese "Maleva" (provolone cheese, serrano ham, dried tomato, and rocket salad)	10,00€
"Empanadas" Creole pastry knife-cut meat "like grandma did"	3,50€ c/u
T-bone steak croquettes (4u)	9,00€
Roasted marrow bone with crispy herbs and panko	12,00€
Heart sweetbreads marinated in cava	13,00€
Roasted scallops with passion fruit caviar and wasabi oil (6u)	15,50€
Grilled octopus with paprika from La Vera and mango alioli	19,00€

SALADS AND GARNISHES

Tender leaf salad with crispy onion and dried tomatoes	8,00€
Rocket salad with parmesan cheese, olives, and black garlic	9,00€
Grilled vegetables	8,50€
French fries	5,00€
Grilled potato with sour cream	5,00€

EXTRAS SAUCES

Jamaican pepper cream infused in brandy and with fresh cream	5,00€
Blue cheese cream from the Pyrenees	6,00€
Organic leek and onion cream	5,00€
Clarified butter with Italian black truffle	9,00€

MAIN COURSES

MALLORCAN BEEF RAISED IN THE OPEN FIELD

Skirt steak	16,00€
Entrecote	18,00€
Fillet steak	25,00€
T-bone steak	28,00€
Hamburger	16,00€
“Flauta” Ribs with seven peppers and Scottish whisky	24,00€

ANGUS

Tomahawk (includes one garnish of your choice)	60,00€/kg
Rump cover (Picanha) for 1 person	26,00€
2 persons	45,50€

DRY AGED

T-bone steak (includes two garnishes of your choice)	70,00€/kg
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LAMB

Mallorcan suckling lamb shoulder	24,00€
Lamb chops (New Zealand) with vegetables)	24,00€

BIRDS

Lacquered duck breast	20,00€
Chicken skewer with vegetables and bacon	16,00€

FISH AND SEAFOOD

Turbot stake	21,00€
Grilled salmon	18,00€

MAJORCAN BLACK PIG

Iberian Pork “Pluma”	18,00€
Low temperature pork “bondiola” with crispy bacon and pesto	18,00€



SPECIALTIES

Mixed grill for two people	37,00€
(Veal, Iberian pork, and chicken garnished with salad or roasted potato)	
Mixed grill of Veal for two people	45,00€
(Creole sausage and three cuts of beef garnished with salad or roasted potato)	
Maleva Grill (Selection of Premium meats)	58,50€
(Creole sausage, skirt Angus, Fillet steak Angus and Mallorcan Veal T-bone garnished with salad or roasted potato)	

CHILDREN'S MENU (Includes water or soft drinks)

Spaghetti with Bolognese sauce	11.00€
Beef and chips	11,00€

DESSERTS

GOLD ROCHE	7.00€
Creamy almond praline and milk chocolate. Core of pailleté feuillentine covered in chocolate with golden almond grains.	
XOCOEXPERIENCE	7.00€
54% dark chocolate mousse with interior of crème anglaise flavored with vanilla caviar and raspberry pearls, on a cocoa-salt crumble cookie	
FRESH	7,00 €
Soft cheese mousse, raspberry gel inside, crumbled cookie base with cinnamon aromas and ginger, finished with raspberry glitter and poppy seeds	
.BBQ Banofee	7,50€

WINES

WHITE WINE

		Glass	Bottle
NAVARRA	Nekeas blanco Chardonnay, Viura	3,50€	16,00€
MALLORCA	Ses Nines Blanc de Blanc , Prensal Blanc, Chardonnay y Muscat		20,00€
MALLORCA	Ribas blanco prensal, Viogner		23,50€
MALLORCA	Golos Blanc , Moscatel, Riesling, Viogner y Giró Blanc		22,00€
MALLORCA	José Luis Ferrer Pedra Blanc , 100% Moll		20,00€
RUEDA	Bicicletas y Peces Verdejo , 90% Viura y 10% Malvasía		19,00€
RUEDA	Montespina , Sauvignon Blanc		17,50€
RUEDA	Campo Eliseo Cuvée Elegre by Lurton y Rollan		24,00€
RUEDA	Monasterio de los Olivos		17,50€
RIAS BAIXAS	Pazo de Rubianes , Albariño Lías		27,00€
VALDEORRAS	Orange Republic , Godello		30,00€
BORGOÑA	Domaine Bersan Saint Bris Sauvignon Blanc		30,00€

ROSSE WINE

		Glas	Bottle
BIERZO	Armas de Guerra Mencía	3,50€	16,00€
RIOJA	Izadi Larrosa , 100% Garnacha		18,00€
MALLORCA	José L. Ferrer Veritas Roig Rosat, Mantonegro, Callet y Sirah		20,00€
FRANCIA	Figuiere Magali , Cabernet Sauvignon, Syrah, Garnacha y Cinsault		26,00€

RED WINE

		Glass	Bottle
PENEDES	Marmellans Garnacha y Syrah	3,50€	16,50€
MALLORCA	8 Vents , Merlot, Cabernet Sauvignon, Mantonegro, Callet		28,50€
MALLORCA	Tianna Negre , Callet		42,00€
MALLORCA	Ses Nines Negre , Mantonegro, Cabernet sauvignon, Callet		20,00€
MALLORCA	Jose L. Ferrer , Pedia Negre, Manto-Negro y Cabernet Sauvignon		21,00€
CASTILLA LEON	A. Retuerta Selección Especial Tinta Fina, Cabernet		39,00€
RIOJA	Remirez de Ganuza Reserva Tempranillo		55,00€

RED WINE		Glass	Bottle
RIOJA	Izadi Crianza , Tempranillo	4,50€	19,00€
RIOJA	Remelluri Reserva , Tempranillo		36,00€
RIBERA DEL DUERO	Valtravieso Roble Finca Santa María	4,50€	18,00€
RIBERA DEL DUERO	Carmelo Rodeo Crianza Tinta Fina		33,50€
RIBERA DEL DUERO	Figuero 15 Reserva Tinta Fina		47,00€
TORO	Campo Alegre , Tinta de Toro (Hermanos Rollan)		29,00€
BIERZO	Dominio de Tares Cepas Viejas , Mencía		26,50€
PRIORAT	Porrera Vi de Vila		29,50€
ARGENTINO	Catena Paraje de Altamira Malbec		27,00€

SPARKLING WINES		Copa	Botella
Chamcalet Brut Macabeo, Xarel.lo y Parellada		5,00€	18,00€
Rovellats Rosé Brut Gamacha			19,00€
Mestres Coquet Gran Reserva			34,00€
Gramona Imperial Chardonnay, Macabeo y Xarel.lo			36,00€

WATER AND SOFTDRINKS

Still or Sparking Water	2,50€
Still or sparking Water Cabreiroa	3,50€
Soft drinks and Juices	2,50€

BEERS

Caña Estrella Galicia	2,50€
Caña EG 1906	2,60€
Pinta Estrella Galicia	3,80€
Pinta EG 1906	3,90€
Estrella Galicia x 330 cl.	3,00€
Estrella Galicia 0. 0° x 330 cl.	3,50€
Ipa 355 cl.	4,00€

ALCOHOLIC DRINKS

COMBINADOS CLÁSICOS

9,00€

GINEBRAS

Puerto de Indias Strawberry, Beefeater, Seagram's, Cabraboc (Mallorca), The London

WHISKY

J&B, Ballantine's, J. Walker Black, Cardhu

RON

Havana Club 3 Años, Barceló

BRANDY

Brandy Carlos I

6,00€

LIQUEUR

Majorcan Sweet, Mix or Dry Herbs

3,50€

Bailey's

3,50€

Red Martini

4,00€

White Martini

4,00€

Vodka 9 Mile

4,50€

APPETIZERS

Tinto de Verano

7,50€

Glass Sangria

8,00€

COFFEE AND INFUSIONS

Coffee Espresso

1,80€

Coffee Cortado

2,00€

White coffee

2,20€

Cappuccino

2,50€

Infusions

2,50€

IRISH COFFEE Jameson, Sugar syrup, Double coffee, liquid cream

7,00€