



MALEVA

PRIME MEATS

MENU

## COLD STARTERS

Homemade bread with alioli	1,70€
Santoña anchovies with tomato tartar (6u)	12,00€
Steak tartar of sirloin	18,50€
Wagyu carpaccio with truffle oil, parmesan cheese and rocket salad	14,00€

## HOT STARTERS

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/
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)	17,50€
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 (chimichurri, kimchi mayonnaise, sundried tomato, rocket and melted provolone)	18,00€
“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	18,00€

### 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

<b>Mixed grill for 2 people</b>	38,00€
(Veal, Iberian pork, and chicken garnished with salad or roasted potato)	
<b>Mixed grill of Veal for 2 people</b>	45,00€
(Creole sausage and 3 cuts of beef garnished with salad or roasted potato)	
<b>Maleva Grill (Selection of Premium meats)</b>	58,50€
(Creole sausage, skirt Angus, Fillet steak Angus and Mallorcan Veal T-bone garnished with salad or roasted potato)	

## DESSERTS

<b>GOLD ROCHE</b>	7,00€
Creamy almond praline and milk chocolate. Core of pailleté feuillentine covered in chocolate with golden almond grains.	
<b>XOCOEXPERIENCE</b>	8,00€
54% dark chocolate mousse with interior of crème anglaise flavored with vanilla caviar and raspberry pearls, on a cocoa-salt crumble cookie	
<b>FRESH</b>	7,00 €
Soft cheese mousse, raspberry gel inside, crumbled cookie base with cinnamon aromas and ginger, finished with raspberry glitter and poppy seeds	
<b>BBQ Banofee</b>	7,50€

## WINES

### WHITE WINE

		Glass	Bottle
	White wine of the house	3,50€	
NAVARRA	Nekeas blanco Chardonnay, Viura	3,50€	16,00€
MALLORCA	Ses Nines Blanc de Blanc, Prensal Blanc, Chardonnay y Muscat		20,00€
MALLORCA	Golos Blanc, Moscatel, Riesling, Viognier 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 Cuvee Elegre by Lurton y Rollan		24,00€
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

		Glass	Bottle
BIERZO	Armas de Guerra Mencía	3,50€	16,00€
MALLORCA	Ses Nines		20,00€
MALLORCA	José L. Ferrer Veritas Roig Rosat, Mantonegro, Callet y Syrah		20,00€
FRANCIA	Figuere Magali, Cabernet Sauvignon, Syrah, Garnacha y Cinsault		26,00€

### RED WINE

		Glass	Bottle
	Red wine of the house	3,50€	
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, Pedra Negre, Manto-Negro y Cabernet Sauvignon		18,00€
CASTILLA LEON	A. Retuerta Selección Especial Tinta Fina, Cabernet		39,00€
RIOJA	Remirez de Ganuza Reserva Tempranillo		55,00€



## RED WINE

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

## SPARKLING WINES

		Glass	Bottle
	Chamcalet Brut Macabeo, Xarel.lo y Parellada	5,00€	18,00€
	Rovellats Rosé Brut Garnacha		19,00€
	Mestres Coquet Gran Reserva		34,00€
	Gramona Imperial Chardonnay, Macabeo y Xarel.lo		36,00€

## WATER AND SOFTDRINKS

Still and Sparkling Water	2,50€
Soft drinks and juice	2,50€

## BEER

Heineken Caña	2,60€
Heineken Pinta	3,80€
Estrella Galicia x 33cl	3,50€
Heineken 0.0° x 330 cl.	3,00€
18/70 Rubia x 330 cl.	3,50€
Ipa 355 cl.	4,00€

## ALCOHOLIC DRINKS

### COCKTAIL

9,00€

### GINEBRAS

Puerto de Indias Fresa, 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€

### LICORES

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€

Copa Sangria

8,00€

Aperol Spritz

9,00€

## COFFEE AND INFUSIONS

Coffee Espresso

1,80€

Coffee Cortado

2,00€

White coffee

2,20€

Cappuccino

2,50€

Infusions

2,50€