



EST.    2019

MALEVA

—
"PRIME MEATS"

MENU



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COLD STARTERS

Homemade bread with alioli	1,70€ P.P.
Steak tartar of sirloin	21,50€
Wagyu carpaccio with truffle oil, parmesan cheese and rocket salad	18,50€

HOT STARTERS

Creole sausage (1u) with chimichurri sauces	4,50€
Black pudding (1u) with chimichurri sauces	4,50€
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 (2u)	16,00€
Heart sweetbreads	14,50€
Roasted scallops with passion fruit caviar and wasabi oil (6u)	17,50€
Grilled octopus with paprika from La Vera and mango alioli	23,00€

SALADS AND GARNISHES

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

EXTRAS SAUCES

Jamaican pepper cream	5,00€
Blue cheese cream from the Pyrenees	6,00€
Clarified butter with Italian black truffle	9,00€



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MAIN COURSES

MALLORCAN BEEF RAISED IN THE OPEN FIELD

Skirt steak	17,00€
Entrecote	19,00€
Fillet steak	28,00€
T-bone steak	29,50€
Hamburger 100% Wagyu with French fries (chimichurri, kimchi mayonnaise, sundried tomato, rocket and melted provolone)	21,00€
"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 lamb shoulder	29,00€
Lamb chops (New Zealand) with vegetables	24,00€

BIRDS

Lacquered duck breast (1pz)	28,00€
Chicken skewer with vegetables and bacon	18,00€

FISH AND SEAFOOD

Turbot stake	23,00€
Grilled salmon	18,00€

MAJORCAN BLACK PIG

Iberian Pork "Pluma"	19,00€
Low temperature pork "bondiola" with crispy bacon and pesto	18,00€



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SPECIALTIES

- Mixed grill for 2 people** 39,00€
(Veal, Iberian pork, and chicken garnished with salad or roasted potato)
- Mixed grill of Veal for 2 people** 48,00€
(Creole sausage and 3 cuts of beef garnished with salad or roasted potato)
- Maleva Grill (Selection of Premium meats)** 62,00€
(Creole sausage, skirt Angus, Fillet steak Angus and Mallorcan Veal T-bone garnished with salad or roasted potato)

DESSERTS

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



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BEBIDAS - DRINKS

VINOS

VINO BLANCO		Copa	Botella
	Vino de la casa	3,50€	
NAVARRA	Nekeas blanco Chardonnay, Viura		16,00€
MALLORCA	Ses Nines Blanc de Blanc		20,00€
	Prensal Blanc, Chardonnay y Muscat		
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 Alegre by Lurton y Rollan		24,00€
RIAS BAIXAS	Pazo de Rubianes , Albariño Lías		27,00€
VALDEORRAS	Orange Republic , Godello		30,00€
VINO ROSADO		Copa	Botella
	Vino de la casa	3,50€	
BIERZO	Armas de Guerra Mencía		16,00€
MALLORCA	Ses Nines		20,00€
MALLORCA	José L. Ferrer Veritas		20,00€
	Roig Rosat, Mantonegro, Callet y Sirah		
FRANCIA	Figuiere Magali		26,00€
	Cabernet Sauvignon, Syrah, Garnacha y Cinsault		
VINO TINTO		Copa	Botella
	Vino de la Casa	3,50€	
PENEDES	Marmellans Garnacha y Syraht		16,50€
MALLORCA	8 Vents , Merlot, Cabernet Sauvignon, Manto negro, Callet		32,00€
MALLORCA	Tianna Negre , Callet		42,00€
MALLORCA	Ses Nines Negre		20,00€
	Mantonegro, Cabernet sauvignon, Callet		
MALLORCA	Jose L. Ferrer		21,00€
	Pedra Negre, Manto-Negro y Cabernet Sauvignon		
CASTILLA LEON	A. Retuerta Selección Especial		39,00€
	Tinta Fina, Cabernet		



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RIOJA	Remirez de Ganuza Reserva Tempranillo		55,00€
RIOJA	Izadi Crianza , Tempranillo	4,50€	20,00€
RIOJA	Remelluri Reserva , Tempranillo		36,00€
RIBERA DEL DUERO			
	Valtravieso Roble Finca Santa María	4,50€	19,00€
	Carmelo Rodeo Crianza Tinta Fina		33,50€
	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 (93 pts Parker)		29,00€

VINOS ESPUMOSOS

	Copa	Botella
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€

AGUAS Y REFRESCOS

Agua sin gas	2,50€
Agua Con Gas	2,50€
Refrescos y Zumos	2,50€

CERVEZAS

Caña Heineken	2,80€
Pinta Heineken	4,40€
Estrella Galicia x 33 cl.	3,50€
Heineken 0. 0º x 330 cl.	3,50€
18/70Rubiax330cl.	3,50€
Ipa 355 cl.	4,00€



BEBIDAS ALCOHÓLICAS

COMBINADOS 10,00€

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

Hierbas Mallorquinas Dulces, Mixtas o Secas 3,50€

Bailey's 3,50€

Martini Rojo 4,00€

Martini Blanco 4,00€

APERITIVOS

Tinto de Verano 7,50€

Copa Sangría 8,00€

Aperol Spritz 9,00€

CAFÉ E INFUSIONES

Café Expreso 1,80€

Café Cortado 2,00€

Café con leche 2,20€

Cappuccino 2,50€

Infusión 2,50€