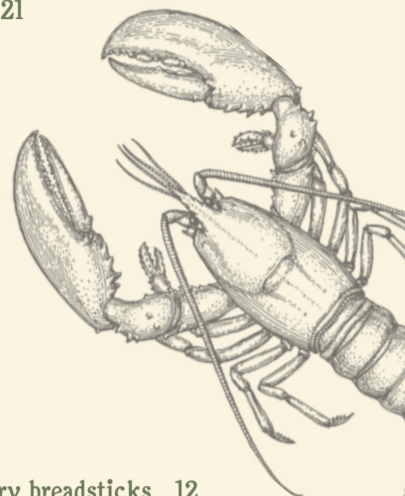




# LAMALVA

## TO SHARE

- “Jabugo” DOP jamón de bellota with catalan tomato bread and extra virgin olive oil 21
- Crispy prawns with satay sauce 11
- Creamy croquettes of jamón de bellota (4 un) 10
- Mini skewers of Jumbo date, goat cheese and guanciale (4 un) 10
- Puff pastry mini toasts with anchovy from Santoña and smoked butter (2 un) 9.5
- Steak tartar paní puri mini tartlets (4 un) 9.5
- Lobster and prawn brioche (2 un) 10.9
- Whipped feta with basil, pistachios and sweet chili sauce, with toasts 10.9
- Red prawn cocktail salad with toasted avocado, creamy potato and pickles, with country breadsticks 12
- Stracciatella salad with tomatoes from Murcia, papaya and pistachio pesto 13.5
- Wild mushrooms a la carbonara with guanciale, candied egg yolk and pecorino romano cheese, with English muffin toasts 14
- Artichokes confit with foie, pine nuts and sage 15.5
- Scallop tartare with mango cream, coconut milk, avocado and chipotle emulsion 16
- Veal tataki with Korean sauce and Parmigiano Reggiano cheese 14.5



## OUR DISHES

- Octopus in anticucho sauce with mashed potatoes with yuzu and bonito flakes 21
- Bluefin tuna tataki with kabayaki sauce, wakame seaweed and kimchi emulsion 18.5
- Knife cut beef tartare with pickles, candied egg yolk, chipotle emulsion and two-mustard hollandaise sauce, with straw potatoes 18.5
- Soft shell crab burger with kimchi emulsion, avocado and green shiso leaves, with brioche bread 15
- Premium beef burger (origin Galicia, Spain) with secret sauce, bacon, lettuce hearts, provolone and mimolette cheeses, with brioche bread 14
- Rigatoni with black truffle and Parmigiano Reggiano cheese 18
- Cannelloni of veal cheek and Iberian jowl, with silky cardamom béchamel sauce and wild mushrooms 16
- “Mare” paella with red prawns, coastal octopus and candied artichokes 22
- “Terra” paella with acorn-fed duck magret, foie, wild mushrooms and chipotle emulsion 23
- Premium beef fillet (origin Galicia, Spain) with Perigord sauce 24
- Grilled monkfish with beurre blanc sauce, Espelette pepper, capers and lime 26
- Bluefin tuna tartare with edamame, avocado, sturgeon caviar and radish, with seaweed bread 24



## SIDE DISHES

- Confit leeks in Cabrales cheese sauce 5
- Sweet potato millefeuille with sweet chili sauce 5
- Roasted ratte potatoes with rosemary and garlic 4.5
- Rice pilaf with raisins 4.5
- Ratatouille 4.5
- Fresh green salad with spring onion 4.5

## DESSERTS

- “Torrija” with black truffle, vanilla and mascarpone cream, with salted caramel ice cream 8
- “Crema catalana” foam with passion fruit, citrus sorbet and mandarin sprouts 7
- Idiazabal and Gorgonzola cheesecake, with fruit jam 6.5
- Broken Guanaja dark chocolate sponge cake with white chocolate cream, homemade crème fraîche ice cream and Cantonese hazelnuts 6.5
- Seasonal ice creams and sorbets 6



Disposem de la informació sobre la presència d'al·lèrgens als nostres productes. Consulteu el nostre personal. Gràcies.

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