

Malgache

**Contemporary cuisine born from the fusion of influences and the desire to blend them without asking permission: flavours that travel, spices that awaken the senses, all sparked by fire.** Our cuisine combines freshness, exotic flavours and a touch of the untamed in dishes designed to be shared, try them without hesitation, and sit down to eat knowing that there will always be something to suit your taste, whatever the occasion or whoever you're sharing it with.

# PROPOSAL

**We present a selection of cocktails designed to complement the rhythm of Madagascar: refreshing concoctions, tropical flavours and a carefully curated selection of international classics, prepared just as they should be.**

Order your usual or try something different.

# **COCKTAILS**

<b>VERMUT TANALA</b> ◊	<b>11</b>
A sophisticated and aromatic vermouth, served with an ethereal cider and rooibos foam. A sensory walk through the Malagasy forest, where herbs, wood and fruit meet in perfect harmony.	
<i>Muntaner Vermouth, foam of cider and rooibos.</i>	
<b>MALGACHE MULE</b>	<b>13</b>
Inspired by a tropical Gin Mule. A fresh and aromatic cocktail where gin mixes with the softness of pineapple, the acidity of lime and the spicy strength of ginger beer. Basil adds a herbal touch that turns every sip into a walk through wild and lush gardens.	
<i>Gin, lime juice, pineapple puree, pineapple juice, basil, ginger beer.</i>	
<b>NEGRONI</b>   <i>Gin, Campari, vermouth.</i>	<b>11</b>
<b>WHISKY SOUR</b>   <i>Whisky, lemon, orange, sugar, egg white.</i>	<b>11</b>
<b>COSMOPOLITAN</b>   <i>Vodka, Cointreau, lime, cranberry.</i>	<b>11</b>
<b>DAIQUIRI</b>   <i>Rum, lime, sugar</i>	<b>11</b>
<b>TOM COLLINS</b>   <i>Gin, lemon, syrup, soda.</i>	<b>11</b>
<b>GIN FIZZ</b>   <i>Gin, lemon, egg white, sugar.</i>	<b>11</b>
<b>BLACK RUSSIAN</b>   <i>Vodka, coffee liqueur.</i>	<b>12</b>
<b>WHITE RUSSIAN</b>   <i>Vodka, coffee liqueur, cream.</i>	<b>12</b>
<b>MOJITO</b>   <i>Rum, lime, sugar, spearmint, soda.</i>	<b>12</b>
<b>CAIPIRINHA</b>   <i>Cachaça, lime, sugar.</i>	<b>12</b>
<b>PIÑA COLADA</b>   <i>Rum, pineapple, coconut.</i>	<b>12</b>
<b>MARGARITA</b>   <i>Tequila, Cointreau, lime.</i>	<b>12</b>
<b>MAI TAI</b>   <i>Rum, almond syrup, Cointreau, lime, pineapple.</i>	<b>12</b>
<b>LONG ISLAND ICED TEA</b>	<b>12</b>
<i>Vodka, tequila, rum, gin, Cointreau, lemon, coke.</i>	
<b>SEX ON THE BEACH</b>   <i>Vodka, peach, cranberry, orange.</i>	<b>12</b>
<b>MOSCOW MULE</b>   <i>Vodka, ginger beer, lime, spearmint.</i>	<b>13</b>
<b>ESPRESSO MARTINI</b>   <i>Vodka, espresso, coffee liqueur, vanilla.</i>	<b>13</b>
<b>PORN STAR MARTINI</b>   <i>Vanilla vodka, passion fruit, lime, cava.</i>	<b>13</b>

# **NON-ALCOHOLIC**

<b>MOJITO</b>	<b>9</b>
<b>STRAWBERRY, PASSION FRUIT, PINEAPPLE OR MANGO MOJITO</b>	<b>9</b>
<b>PIÑA COLADA</b>	<b>9</b>
<b>SAN FRANCISCO</b>	<b>9</b>
<b>MALGACHE</b>	<b>10</b>

**RITUAL  
FOR TWO**

## Starters

Croissant filled with Iberian beef tartare and Sriracha sauce.

Fresh beef carpaccio roll with tomato confit, tapenade and citrus fruits (2 pieces). 🌱

### ***(one starter of your choice...)***

Cannellone stuffed with Mallorcan tagine-cooked organic km 0 lamb (1 piece). 📍

Fresh burrata from Puglia on a cherry tomatoes' confit 🌱  
with Madagascan vanilla.

Mango and papaya salad with grilled prawn tails and coconut. 🌱

Andalusian-style fried calamari rings with curry and lime mayonnaise.

Spanish potato egg salad with tiny glass prawns and scarlet prawn caviar.

Vegan green curry with jasmine rice, baby vegetables, and fried edamame beans. 🌱 VEGGIE 🌱

## Main courses *(two mains to choose...)*

Roasted vegetables with black garlic romesco sauce and a Mumbai emulsion. 🌱 VEGGIE 🌱

Grilled red snapper with tandoori vinaigrette and garnish.

Grilled octopus glazed with tamarind, potato parmentier and pickled onion. 🌱

Pork ribs glazed with tamarind, honey and spices. 🌱

Moroccan-style Café Hanout entrecôte with chips. 🌱

## Desserts *(two desserts to choose...)*

Grilled pineapple with rum, vanilla, and light coconut cream. 🌱 🌱

Creamy cheesecake with Madagascan vanilla sauce and red fruits. 🌱

Chocolate fondant cake. 🌱

Warm French toast with caramelised almond cream, 🌱  
served with coconut sauce, foam, and ice cream.

## Wine cellar *(to choose)*

Ribas Blanco 📍

Vinea Rosado

Melior de Matarromera

*\*Includes one bottle of wine of your choice and water service.*

*Additional drinks not included.*

**70 €/person**

**GASTRONOMY**

## TOO GOOD TO SHARE

Croissant filled with Iberian beef tartare and Sriracha sauce.	4
Kimchi croquette with katsuobushi flakes.	3,5
Brioche toast with anchovies, Ras el hanout butter and coconut.	3
Gilda (skewer) in kaffir lime tempura.	4
Fresh beef carpaccio roll with tomato confit, 🌿 tapenade and citrus fruits (2 pieces).	10

## SHARE IF YOU FEEL LIKE IT

Patatas bravas with brasa sauce foam. 🌿 🌾	9,5
Spanish potato egg salad with tiny glass prawns and scarlet prawn caviar.	11
Cannellone stuffed with Mallorcan tagine-cooked organic km 0 lamb (1 piece). 📍	11,5
Focaccia with pulled lamb seasoned with Ras el hanout, served with a mint and basil yoghurt sauce.	15
Andalusian-style fried calamari rings with curry and lime mayonnaise.	17,5
Mango and papaya salad with grilled prawn tails and coconut. 🌿	19,5
Fresh burrata from Puglia on a cherry tomatoes' confit 🌿 with Madagascan vanilla.	20
Vegan green curry with jasmine rice, baby vegetables, 🌿🌱 and fried edamame beans.	21
Jack Daniels barrel-smoked buffalo tartar with chilli oil caviar.	25,5

## FIRE & EMBERS

Roasted vegetables with black garlic romesco sauce and a Mumbai emulsion. <small>VEGGIE</small> <small>GF</small>	<b>18</b>
Grilled octopus glazed with tamarind, potato parmentier and pickled onion. <small>GF</small>	<b>24</b>
Pork ribs glazed with tamarind, honey and spices. <small>GF</small>	<b>26</b>
Charcoal-grilled Angus skirt steak in a Sijilmasa marinade, with your choice of garnish. <small>GF</small>	<b>29,5</b>
Grilled sea bass with coconut and lime velouté, confit fennel and green olive oil, with your choice of garnish.	<b>30</b>
Grilled red snapper with tandoori vinaigrette and your choice of garnish. <small>GF</small>	<b>31</b>
Moroccan-style Café Hanout entrecôte with chips. <small>GF</small>	<b>31,5</b>
Dry-aged beef sirloin with your choice of garnish. <small>GF</small>	<b>33,5</b>

## ON THE SIDE

Fried potatoes with garlic and piquillo peppers. <small>VEGGIE</small> <small>GF</small>	<b>6</b>
Charcoal-grilled lettuce leaves with garlic vinaigrette. <small>VEGGIE</small> <small>GF</small>	<b>6</b>
Baked potato with Brasa-sauce. <small>VEGGIE</small> <small>GF</small>	<b>6</b>

# LITTLE EXPLORERS

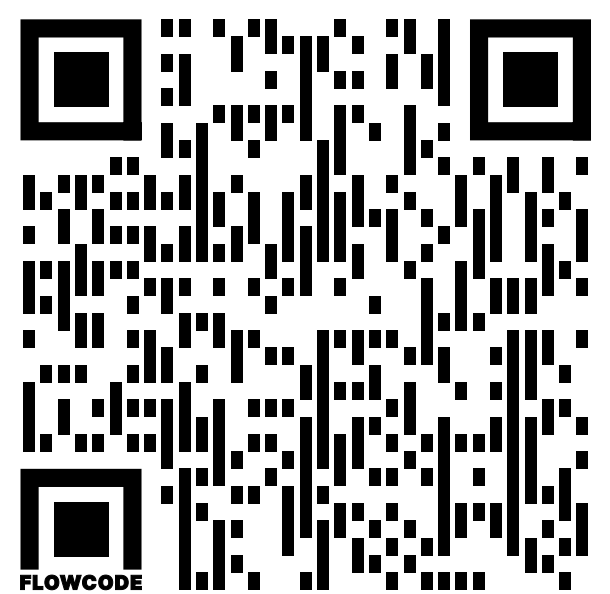
Spaghetti with tomato sauce. <small>VEGETE</small>	9
Cheeseburger with fries.	9
Grilled chicken.	9
Chicken escalope.	9
Fish and chips (cod).	10

## Dessert

Vanilla ice cream. <small>VEGETE</small>	3,5 €/scoop
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# TOO GOOD TO RESIST

Grilled pineapple with rum, vanilla, and light coconut cream. <small>VEGETE</small> <small>GLUTEN-FREE</small>	9
Creamy cheesecake with Madagascan vanilla sauce and red fruits. <small>VEGETE</small>	10
Chocolate fondant cake. <small>VEGETE</small>	10
Warm French toast with caramelised almond cream, <small>VEGETE</small> served with coconut sauce, foam, and ice cream.	10



Malgache is where a community of people from different backgrounds come together, united by a common desire to reconnect with their wildest nature and satisfy their most primal needs.

**Join the community!**

# COMMUNITY