

Malgache

Madagascar's cultural diversity makes its gastronomy a fusion in itself: African-based cuisine with influences that come all the way from Arabia, China, India, France and other regions of Europe.

In Malgache we've flipped this around and we've prepared a range of dishes of international origin to which we've added nuances of African influence.

PROPOSAL

We present to you our selection of **signature cocktails**, unique creations that you can only discover at Malgache.

And if classics are your thing, we also have a carefully selected range of **traditional international cocktails**. Just ask our team.

COCKTAILS

VERMUT TANALA 10

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.

Muntaner Vermouth, foam of cider and rooibos.

MALGACHE MULE 13

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.

Gin, lime juice, pineapple puree, pineapple juice, basil, ginger beer.

TREMBO TAI 13

Inspired by a Mai Tai. A refreshing and exotic cocktail where spiced rums blend with the smoothness of mango, the warmth of vanilla and the freshness of citrus. A Malagasy version of the classic, created to enjoy the tropical ritual with every sip.

Spiced rum, lime juice, orange juice, mango puree, vanilla syrup.

TSIKY FUMÉ 13

Inspired by a tropical Daiquiri and a Rum Punch. A smooth and fruity cocktail served in a martini glass, topped with a bubble of aromatic smoke that is broken by the nose to release an exotic blend. A liquid ritual that awakens the senses and envelops the moment in a halo of mystery.

Rum, Saint Germain, Gardeum Floral Punch, cordial of pineapple, guava and strawberries.

BAOBAB FIZZ 13

Inspired by a fruity Spritz and a watermelon Paloma. A light and bubbly cocktail that pays homage to the majestic baobab, a symbol of endurance and exoticism.

Tequila, fino sherry, watermelon water, strawberry cordial, citrus twist, carbonated simple syrup.

SAFIRO ROUGE 13

Inspired by a floral Gin Sour and a Clover Club. A fresh and seductive cocktail where gin and hibiscus combine with citrus notes and an ethereal foam of rooibos and cider. A liquid gem that sparkles with every sip.

Gin, white vermouth, hibiscus syrup, citrus solution, rooibos and cider foam.

AKONDRO MULE 13

Inspired by a Moscow Mule. A warm and vibrant cocktail where bourbon and banana merge with coconut water and the spicy heat of homemade gingerbeer. A tropical journey that surprises with every sip and leaves a spicy trail like a secret path in the jungle.

Bourbon, banana syrup, coconut water, coriander and chilli gingerbeer.

KÔA FASHIONED 13

Inspired by an Old Fashioned with a creamy, sweet twist. An unctuous and sophisticated cocktail, where peanut butter infused scotch intertwines with Kahlúa, vanilla and cocoa bitters. An exotic tribute to classic rituals, with a Malagasy soul.

Peanut butter infused scotch, Kahlúa, vanilla syrup, cocoa bitters.

**RITUAL
FOR TWO**

Starters

Our African bread assortment: injera, saabayad, and pita served with pumpkin hummus, baba ganoush, and Ras el Hanout butter.

Fresh beef carpaccio roll with tomato confit, tapenade and citrus fruits.

(one starter of your choice...)

Tandoori cauliflower steak with nuts and sauces.

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

Cannellone stuffed with Mallorcan tagine-cooked organic km 0 lamb.

Wonton raviolis stuffed with "Porc Negre" Ravitoto with sage butter and pine nuts.

'Fake' risotto with Mallorcan black truffle and Parmigiano Reggiano.

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

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

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

Charcoal-grilled Sayaguesa beef burger with wild mushrooms, Brasa-Sauce, Mahón cheese and organic bread.

Charcoal-grilled Angus skirt steak in a Sijilmasa marinade, with your choice of garnish.

Charcoal-braised Galician octopus on a bed of potatoes with tzatziki foam and paprika pomade.

Moroccan-style charcoal-grilled snapper fish tacos with basmati rice and aubergine zaalouk.

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

Creamy cheesecake with Madagascan vanilla sauce and red fruits.

Cream-filled mango cannelloni with a pineapple confit, caramelised sesame seeds and coconut foam.

Chocolate fondant cake.

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

Wine cellar *(to choose)*

Marqués Del Atrio Crianza

Vinea Rosado

Ari Goitia Rueda Verdejo

**Includes one bottle of wine of your choice and water service. Additional drinks not included.*

70 €/person

PRICES IN € WITH VAT INCLUDED

GASTRONOMY

MALGACHE FAVOURITES

Our African bread assortment: injera, saabayad, and pita served with pumpkin hummus, baba ganoush, and Ras el Hanout butter.	14
Tandoori cauliflower steak with nuts and sauces.	19
Vegan green curry with jasmine rice, baby vegetables, and fried edamame beans.	23
Jack Daniels barrel-smoked buffalo tartar with chilli oil caviar.	28
Moroccan-style charcoal-grilled snapper fish tacos with basmati rice and aubergine zaalouk.	32
Charcoal-grilled Spanish beef rib with baked apple foam and Mallorcan potatoes seasoned with Ras el Hanout.	34

WE START WITH...

Bao de falafel vegano con pico de gallo de Raf y crema de aguacate (1 ud.).	10
Taco with Mallorcan organic km 0 lamb, sambal and saffron rice (1 piece).	10
Patatas bravas with brasa sauce foam.	10
Our croquettes (4 pieces).	10
Fresh beef carpaccio roll with tomato confit, tapenade and citrus fruits (2 pieces).	12
Cannellone stuffed with Mallorcan tagine-cooked organic km 0 lamb (1 piece).	13
Fresh burrata from Puglia on a cherry tomatoes' confit with Madagascan vanilla.	23
Fake risotto with Mallorcan black truffle and Parmigiano Reggiano. Falso risotto con trufa negra mallorquina y Parmesano Reggiano.	23
Wonton raviolis stuffed with "Porc Negre" Ravitoto with sage butter and pine nuts.	23

A LA LLAUNA

Rice 'a la llauna' with prawns, grilled octopus and a touch of Mumbai mayonnaise. **28**

Rice 'a la llauna' with mushrooms, asparagus and charcoal-grilled Secreto ibérico, Sijilmasa style. **28**

OUR GRILL

Roasted vegetables with black garlic romesco sauce and a Mumbai emulsion. **18**

Charcoal-grilled Sayaguesa beef burger with wild mushrooms, Brasa-Sauce, Mahón cheese and organic bread. **25**

Charcoal-braised Galician octopus on a bed of potatoes with tzatziki foam and paprika pomade. **27**

Slow-cooked and charcoal-roasted piri-piri poussin with sakay sauce, pico de gallo and steamed bao bun. **28**

Charcoal-grilled Angus skirt steak in a Sijilmasa marinade, with your choice of garnish. **30**

Moroccan-style Café Hanout entrecôte with chips. **32**

Dry-aged beef sirloin with your choice of garnish. **34**

Grilled sole with a tandoori vinaigrette. **35**

GARNISHES

Fried potatoes with garlic and piquillo peppers. **7**

Charcoal-grilled lettuce leaves with garlic vinaigrette. **7**

Baked potato with Brasa-sauce. **7**

FOR THE CHILDREN

Spaghetti with tomato sauce.	10
Beef milanese.	10
Grilled coquelet chicken.	10
Fish and chips (cod).	10

Dessert

Vanilla ice cream.	3,5 €/scoop
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DESSERTS

Creamy cheesecake with Madagascan vanilla sauce and red fruits.	10
Cream-filled mango cannelloni with a pineapple confit, caramelised sesame seeds and coconut foam.	11
Chocolate fondant cake.	11
Warm French toast with caramelised almond cream, served with coconut sauce, foam, and ice cream.	11

WINES

WHITE WINES



Ari Goitia RUEDA <i>Verdejo</i>	4,5	21
Alba Martin RIAS BAIXAS <i>Albariño</i>	6,5	22
Habla de Ti EXTREMADURA <i>Sauvignon Blanc</i>		29
Jose Pariente Verdejo RUEDA <i>Verdejo</i>		30
Terras Gauda RIAS BAIXAS <i>Albariño, Caíño blanco, Loureira</i>		32
Ribas Blanc MALLORCA <i>Premsal blanc, Viognier</i>		32
O Luar Do Sil VALDEORRAS <i>Godello</i>		33
Chablis Louis Moreau CHABLIS <i>Chardonnay</i>		39
Mar De Frades RIAS BAIXAS <i>Albariño</i>		42

ROSÉ WINES

Vinea Rosado CIGALES <i>Tempranillo</i>	5,5	22
L'Escarelle Le Pacha Rosé CÔTES DE PROVENCE <i>Cinsaut, Syrah, Garnacha</i>		32
Miraval Rosé CÔTES DE PROVENCE <i>Cinsault, Garnacha tinta, Syrah, Rolle</i>		42

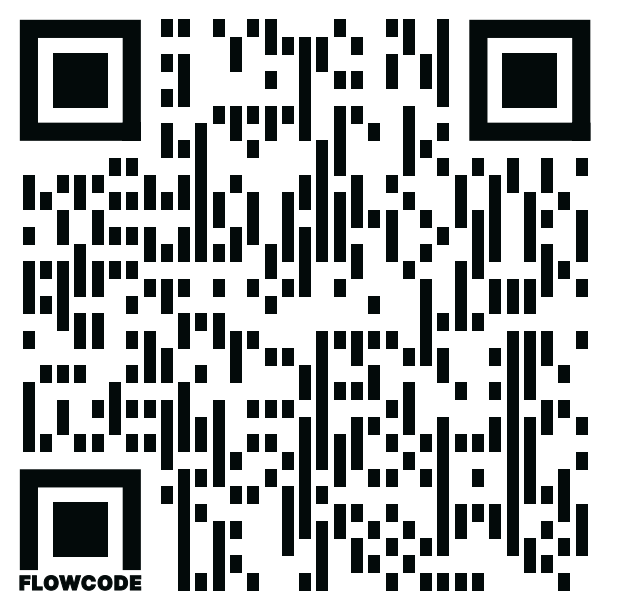
RED WINES

Marqués Del Atrio Crianza RIOJA <i>Tempranillo, Garnacha tinta</i>	5,5	22
Melior de Matarromera RIBERA DEL DUERO <i>Tempranillo</i>	6,5	24
LZ Telmo Rodríguez RIOJA <i>Tempranillo, Garnacha tinta, Graciano</i>		30
Protos Crianza RIBERA DEL DUERO <i>Tempranillo</i>		32
Habla del Silencio EXTREMADURA <i>Syrah, Cabernet sauvignon, Tempranillo</i>		32
Ribas Negre MALLORCA <i>Mantonegro, Syrah, Cabernet Sauvignon, Merlot</i>		33
Mortitx Gorgollassa Callet MALLORCA <i>Gorgollassa, Callet</i>		40
Marqués de Murrieta Reserva RIOJA <i>Tempranillo, Graciano, Garnacha tinta, Mazuelo</i>		42
Emilio Moro RIBERA DEL DUERO <i>Tempranillo</i>		42
Matarromera Crianza RIBERA DEL DUERO <i>Tempranillo</i>		42
Pago de los Capellanes Reserva RIBERA DEL DUERO <i>Tempranillo</i>		68

SPARKLING WINES



Blau de Mar Brut CAVA <i>Macabeu, Xarel·lo, Parellada</i>	6,5	27
Gramona Imperial Brut CAVA <i>Xarel·lo, Macabeu, Chardonnay, Parellada</i>		42
Jacques Picard Reserva Brut CHAMPAGNE <i>Chardonnay, Pinot meunier, Pinot noir</i>		59
Moët & Chandon Impérial Brut CHAMPAGNE <i>Pinot noir, Chardonnay, Pinot meunier</i>		87



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