

Malgache

So, let's allow our minds to go blank as we prepare to venture into the elemental, into the **exotic**, into the **wild**, where our only goal is to satisfy our most primal needs. We are transported to a place that is pure inspiration, **a place that roars and seduces**.

Travel with us to the southeast coast of Africa, to an essentially inhospitable land where African culture receives and embraces nuances from other parts of the world: we delve into the **folklore of Madagascar**, a culture of African Bantu origin with Southeast Asian and European influences, characterised by the diversity and unity of its people.

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**

## TAPAS

Our croquettes (4 pieces)	7
Vegan 'fake' falafel with Raf tomato pico de gallo and avocado cream (1 piece)	7
Tacos with organic Mallorcan lamb, sambal, and saffron rice (1 piece)	7
Patatas bravas with "brasa" sauce foam	7
Finely sliced raw veal entrecôte with truffles (2 slices)	8
Cannellone stuffed with tagine-cooked local organic lamb (1 piece)	9

## STARTERS

Our African bread assortment: injera, saabayad, and pita served with pumpkin hummus, baba ganoush, and Ras el Hanout butter	12
Tandoori cauliflower steak with nuts and sauces	16
Wonton ravioli filled with a Mallorcan black pork Ravitoto with a sage and pine nut butter	18
Fresh burrata from Puglia on a cherry tomatoes' confit with Madagascan vanilla	19
Grilled avocado slaai with peanuts and slow-cooked charcoal-toasted chicken	20
'Fake' risotto with Mallorcan black truffle and Parmigiano Reggiano	20
Cod loin and prawn ceviche with herbs and vegetables	23
Jack Daniels barrel-smoked buffalo tartar with chilli oil caviar	26

## FROM THE VEGETABLE PATCH

- Chargrilled vegetable skewer, marinated in coconut oil, lime, thyme, and Dijon mustard **13**
- Roasted vegetables with a black garlic romesco sauce and a Mumbai emulsion **15**
- Vegan green curry with jasmine rice, baby vegetables, and fried edamame beans **19**

## FISH

- Charcoal-braised Galician octopus on a bed of potatoes with tzatziki foam and paprika pomade **24**
- Moroccan-style charcoal-grilled pargo fish tacos with basmati rice and aubergine zaalouk **26**
- Sole with a tandoori vinaigrette **30**

## MEAT

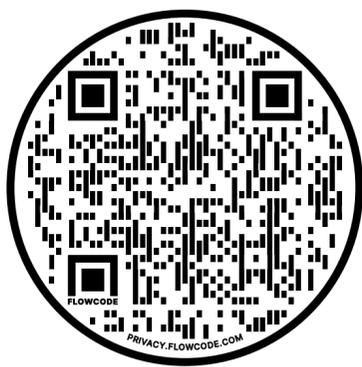
- Charcoal-grilled Sayaguesa beefburger with wild mushrooms, “brasa” sauce, Mahon cheese, and organic bread **22**
- Slow-cooked charcoal-toasted piri-piri poussin with sakay sauce, pico de gallo, and steamed bao buns **24**
- Charcoal-grilled Angus skirt steak in a Sijilmasa marinade with your choice of garnish **26**
- Moroccan-style Café Hanout entrecôte with chips **29**
- Dry-aged beef sirloin with the side dish of your choice **30**
- Charcoal-grilled Spanish beef rib with baked apple foam and Ras el Hanout Mallorcan potatoes **32**

## **GARNISHES**

Fried potatoes and garlic with piquillo peppers	<b>6</b>
Charcoal-grilled lettuce leaves with garlic and paprika vinaigrette	<b>6</b>
Baked potato with BBQ sauce	<b>6</b>
Rustic truffled potato purée	<b>6</b>

## **DESSERTS**

Affogato	<b>6</b>
Cream-filled mango cannelloni with a pineapple confit, caramelised sesame seeds, and coconut foam	<b>9</b>
Creamy cheesecake with Madagascan vanilla sauce and red fruits	<b>9</b>
Warm French toast with caramelised almond cream served with coconut sauce, foam, and ice cream	<b>9</b>
Chocolate fondant cake	<b>9</b>



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