



Malgache

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GROUP MENUS

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.

MALGACHE

The purest essence of our Malgache Restaurant.

Malgache

A welcome drink made of fresh basil, pineapple and ginger soda.

Starters

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

Taco with Mallorcan organic km 0 lamb, sambal and saffron rice.

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

Main course (to choose...)

Grilled sole with a tandoori vinaigrette.

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

Dessert (to choose...)

Creamy cheesecake with Madagascan vanilla sauce and red fruits.

Chocolate fondant cake.

Drinks

Drinks are not included in the price of the menu. If you wish, we provide you with water, beer and soft drinks during the meal service (approximately 90 minutes) for a supplement of €10 per person.

Corkage €5 per person extra.

50 €/person

PRICES IN € WITH VAT INCLUDED

**ORIGIN
MENU**

Vegetarian, exotic and surprising.

Malgache

A welcome drink made of fresh basil, pineapple and ginger soda.

Starters

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

Vegan falafel bao with Raf tomato pico de gallo and avocado cream.

Tandoori cauliflower steak with nuts and sauces.

Main course (to choose...)

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

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

Dessert (to choose...)

Creamy cheesecake with Madagascan vanilla sauce and red fruits.

Chocolate fondant cake.

Drinks

Drinks are not included in the price of the menu. If you wish, we provide you with water, beer and soft drinks during the meal service (approximately 90 minutes) for a supplement of €10 per person.

Corkage €5 per person extra.

40 €/person

PRICES IN € WITH VAT INCLUDED

ROOTS MENU

A ceremony to enjoy in the best company.

Malgache

A welcome drink made of fresh basil, pineapple and ginger soda.

Starters

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

Patatas bravas with brasa sauce foam.

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

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

Main course (to choose...)

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

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

Dessert (to choose...)

Creamy cheesecake with Madagascan vanilla sauce and red fruits.

Chocolate fondant cake.

Drinks

Drinks are not included in the price of the menu. If you wish, we provide you with water, beer and soft drinks during the meal service (approximately 90 minutes) for a supplement of €10 per person.

Corkage €5 per person extra.

50 €/person

PRICES IN € WITH VAT INCLUDED

RITUAL MENU

malgacherestaurant.com

CONTACT

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