

Malgache



2024

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 COCKTAIL

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

SELECTION OF STARTERS

Our African bread assortment: injera, saabayad, and pita served with pumpkin hummus, baba ganoush, and Ras el Hanout butter
Fresh burrata from Puglia on a cherry tomatoes' confit with Madagascan vanilla

"Fake" risotto with Mallorcan black truffle and Parmigiano Reggiano

CHOICE OF MAIN COURSE

Bilbao-style butterflied red snapper

Charcoal-grilled Angus skirt steak (300g) in a Sijilmasa marinade accompanied with fried potatoes, garlic and piquillo peppers

DESSERT

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

Coffee

DRINKS (Opcional, +10€)

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

40€

price per person - VAT INCLUDED

MENU

TRAVELER

MALGACHE COCKTAIL

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

SELECTION OF STARTERS

Our African bread assortment: injera, saabayad, and pita served with pumpkin hummus, baba ganoush, and Ras el Hanout butter
Cod loin and prawn ceviche with herbs and vegetables
Wonton ravioli filled with a Mallorcan black pork Ravitoto with a sage and pine nut butter

CHOICE OF MAIN COURSE

Charcoal-braised Galician octopus on a bed of potatoes with tzatziki foam and paprika pomade
Slow-cooked charcoal-toasted piri-piri poussin with sakay sauce, pico de gallo, and steamed bao buns

DESSERT

Creamy cheesecake with Madagascan vanilla sauce and red fruits
Coffee

DRINKS (Opcional, +10€)

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

46€

price per person - VAT INCLUDED

MENU
SAVANNA

MALGACHE COCKTAIL

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

SELECTION OF STARTERS

Our African bread assortment: injera, saabayad, and pita served with pumpkin hummus, baba ganoush, and Ras el Hanout butter
Jack Daniels barrel-smoked buffalo tartar with chilli oil caviar
Grilled avocado slaai with peanuts and slow-cooked charcoal-toasted chicken

CHOICE OF MAIN COURSE

Moroccan-style charcoal-grilled pargo fish tacos with basmati rice and aubergine zaalouk
Charcoal-grilled Spanish beef rib (600g) with baked apple foam and Ras el Hanout Mallorcan potatoes

DESSERT

Creamy cheesecake with Madagascan vanilla sauce and red fruits
Coffee

DRINKS (Opcional, +10€)

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

57€

price per person - VAT INCLUDED

MENU
MALGACHE

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