



Malgache

EN

OUR CONCEPT

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.



OUR PROPOSAL

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.



STARTERS

- Our African bread assortment: injera, saabayad, and pita served with pumpkin hummus, baba ganoush, and Ras el Hanout butter **11**
- Vegan 'fake' falafel with Raf tomato pico de gallo and avocado cream **11**
- Tacos with organic Mallorcan lamb, sambal, and saffron rice **13**
- Tandoori cauliflower steak with nuts and sauces **15**
- Cod loin and prawn ceviche with herbs and vegetables. **19**
- Jack Daniels barrel-smoked buffalo tartar with chilli oil caviar **23**
- Flatbread with large red prawns, sautéed spring onions and aromatic herbs, Kalamata olives, and fresh herb oil **29**

GREENS AND ACCOMPANIMENTS

- Pineapple and strawberry salad with beetroot foam, white garlic sorbet, Modena vinaigrette, mango and strawberry juices **13**
- Fresh burrata from Puglia on a cherry tomatoes' confit with Madagascan vanilla **16**
- Wild asparagus, tomato, and mango timbale in a Parmigiano Reggiano nest with harissa cream **16**
- Grilled avocado slaai with peanuts and slow-cooked charcoal-toasted chicken **17**

GRAINS

- Wonton ravioli filled with a Mallorcan black pork Ravitoto with a sage and pine nut butter **16**
- Fake' risotto with Mallorcan black truffle and Parmigiano Reggiano **17**
- Octopus rice with red prawns and an Iberian pork belly veil **24**

FROM THE MALGACHE GRILL

FROM THE VEGETABLE PATCH

- Chargrilled vegetable skewer, marinated in coconut oil, lime, thyme and Dijon mustard. **12**
- Roasted vegetables with a black garlic romesco sauce and a Mumbai emulsion **13**
- African 'tumbet' on zaalouk cream with green oil **14**
- Vegan green curry with jasmine rice, baby vegetables and fried edamame beans **17**

FISH

- Mussels in lemongrass, kefir, coriander, and coconut milk sauce **18**
- Charcoal-braised Galician octopus on a bed of potatoes with tzatziki foam and paprika pomade **22**
- Moroccan-style charcoal-grilled pargo fish tacos with basmati rice and aubergine zaalouk **24**

MEAT

- Slow-cooked charcoal-toasted piri-piri poussin with sakay sauce, pico de gallo, and steamed bao buns **21**
- Charcoal-grilled Sayaguesa beefburger (200g) with wild mushrooms, "brasa" sauce, Mahon cheese, and organic bread **21**
- Charcoal-grilled Angus skirt steak (300g) in a Sijilmasa marinade with your choice of garnish **23**
- Charcoal-grilled Spanish beef rib (600g) with baked apple foam and Ras el Hanout Mallorcan potatoes **29**
- Galician 60-day matured beef T-bone steak (0.9/1kg) with your choice of garnish **67**

GARNISHES

- Fried potatoes and garlic with piquillo peppers **5**
- Charcoal-grilled lettuce leaves with garlic and paprika vinaigrette **5**
- Baked potato with “Brasa” sauce **5**
- Rustic truffled potato purée **5**

DESSERTS

- Cream-filled mango cannelloni with a pineapple confit, caramelised sesame seeds, and coconut foam **8**
- Toasted crystal bread with fresh orange, chocolate mousse, olive oil pearls, and Maldon salt **8**
- Creamy cheesecake with Madagascan vanilla sauce and red fruits **8**
- Warm French toast with caramelised almond cream served with coconut sauce, foam, and ice cream **8**

OUR COMMUNITY

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.

