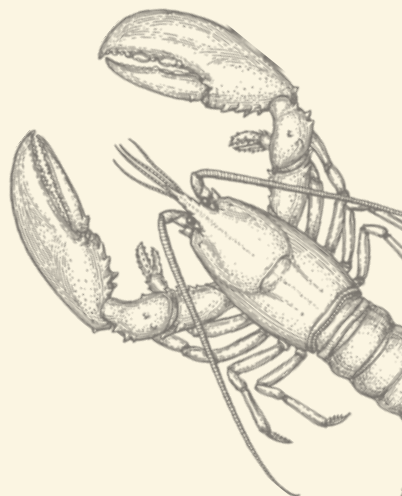




LAMALVA

TO SHARE

- “Jabugo” DOP acorn-fed jamón Ibérico and Catalan coca bread with tomato 21
- Crispy prawns with satay sauce 11.5
- Creamy croquettes of acorn-fed jamón Iberico (4 un) 10
- Puff pastry mini toasts with anchovy from Santoña and smoked butter (2 un) 9.5
- Steak tartare pani puri mini tartlets (4 un) 11
- Lobster and shrimp brioche (2 un) 12
- Whipped feta with basil, pistachios and sweet chili sauce, with toasts 10.9
- Pea hummus with miso, sesame, baby vegetables and carasau toasts 10.9
- Andalusian gazpacho with smoked sardine, strawberry and beetroot 12
- Stracciatella salad with tomatoes, papaya and pistachio pesto 13.8
- Green salad with feta, bimi, strawberries and raspberry orange, with miso caramel sauce 14.5
- Candied artichokes with guanciale, mushrooms, pistachios and sage 15.5
- Scallop tartare with mango cream, coconut milk, avocado and chipotle emulsion 16.5
- Anticucho style octopus with slow-cooked pancetta in hoisin sauce, paprika and yuzu mashed potatoes, and Kalamata olive emulsion 19



PAELLAS AND PASTAS

- Rigatoni with black truffle and Parmigiano Reggiano cheese 18.5
- Cannelloni of veal cheek and Iberian jowl, with silky cardamom béchamel sauce and mushrooms 16
- Gnocchi al nero with cuttlefish ink in a silky sauce of cheeses and panko kimchi, with garlic tiger prawns 17
- “Mare” paella with red prawns, octopus and asparagus 22.5
- “Terra” paella with acorn-fed slow-cooked duck magret, foie gras, candied pumpkin with its seeds, snow peas and chipotle emulsion 23



MEAT

- Rubia Gallega beef fillet (origin Galicia, Spain) with Perigord sauce and black truffle 26
- Dry-aged beef burger with foie gras, Granny Smith apple and chipotle emulsion, with pretzel bread 16.7
- Classic dry-aged beef steak tartare with toasts and fries 19.5
- Lamb and foie gras terrine with spinach and celeriac purée 21



FISH

- Bluefin tuna tataki with wakame seaweed, kabayaki sauce and kimchi emulsion 22
- Soft shell crab burger with kimchi emulsion, avocado and green shiso leaves, with pretzel bread 16.7
- Cod fillet in pil-pil sauce with Asian romesco, ratte potatoes and spinach 20.5
- Scallops with veal sweetbreads, cauliflower, asparagus, vanilla and tarragon beurre blanc 24
- Fish of the day with beurre blanc, piparra peppers cloud, ratte potatoes, tobiko and fennel and lime gelée 27

DESSERTS

- The love of the three chocolates 8.5
- “Torrija” with black truffle, vanilla and mascarpone cream, and with salted caramel ice cream 8
- “Crema catalana” foam with passion fruit and citrus sorbet 7
- Idiazabal and Gorgonzola cheesecake, with fruit jam 6.5
- Seasonal ice creams and sorbets 6.5



Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.

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