

# MALAHERMOSA



↔ Gastronomía canalla ↔



*our menu*

Spicy 

Vegetarian 



@MALAHERMOSAGRANADA



## APPETIZERS

**CHEDDAR POTATO WEDGES** - 6,9 

Homemade potato wedges with spicy cheddar foam

**SUNNY SIDE EGGS WITH  
FRENCH FRIES AND HAM** - 9,9/12,9 (with foie)

Traditional Spanish dish. Add foie if you wish

**CHICKEN CROQUETTES** (6/12 uds) - 6,9/11,9

Homemade croquettes

**GYOZAS** - 7,5

Steamed Japanese pork and shrimp dumplings with ponzu sauce

**BUTTER MASSALA LASAGNA** - 12,5

Beef cooked at low temperature, coconut bechamel  
and our homemade butter masala

**COCHINITA PIBIL** - 9,9

Traditional Mexican dish- Slow-roast meat with achiote sauce,  
red onions, lime and cilantro

**TUNA FINGERS** - 10,9

Tuna fingers marinated in smoked mayonnaise  
and sweet chilli sauce

**BEEF CROISSANT** - 3,2 (unit)

Our famous croissant with stew beef inside, honey and mustard



## GREEN

**MALAHERMOSA** - 10,9

Tender sprouts, cashew nuts, crispy salmon, quinoa,  
mango, smoked eggplant vinaigrette and lime

**POKE BOWL** - 9,9

Traditional Hawaiian rice salad- fresh greens and  
tuna marinated in soy sauce accompanied with lime and sesame oil

**HOMEMADE GUACAMOLE** - 6,9 

Fresh guacamole with coriander, lime, spring onion  
and tomato. Accompanied with totopos

**BURRATA WITH SMOKED MEAT** - 13,9

Burrata salad, smoked meat, red pesto and pistachio

# **BAGELS & BURGERS**

## **CHICKEN TEX MEX - 9,9**

Grilled chicken with a variety of spices accompanied with homemade guacamole, pico de gallo sauce and cheese nachos

## **PULLED PORK - 11,9**

Pork cooked in low temperature with red onion and apple puree

## **BEEF BURGER - 12,5 (add egg +0,80)**

250 grams of Pajuna beef from Sierra Nevada, cheddar, bacon and sweet onion.

## **IBERIAN BURGER - 11,9**

250 grams of Iberian pork, Manchego cheese, smoked bacon from León and romesco sauce

## **CHICKEN BURGER - 9,9**

250 grams of marinated chicken with homemade guacamole and pico de gallo



## **NOODLES**

### **PAD THAI - 9,9**

Traditional Thai dish Noodles with peanut sauce, soy sprouts, tamarind and shallots. Choose between chicken and shrimp

### **YAKISOBA - 9,9**

Noodle Veggie Wok with yakisoba sauce, Japanese mayonnaise and fried egg. Choose between pork, shrimp or mushrooms and vegetables



## **RICE**

### **PORK THAI RICE - 8,9**

Pork Wok with rice, veggies, eggs, peanuts and soy

### **SHRIMP RICE - 9,5**

Rice Wok with shrimp, vegetables and kimchi

### **BEEF CHEEK RICE - 11,5**

Beef Cheek Rice Wok with miso, mushrooms and a smoked touch of Jospo oven



## FISH & MEATS



### **SALMON LAKSA** - 14,5

Traditional Asian South-East dish with a base of coconut milk, fish sauce and Kaffir lime. Accompanied with soft wheat Wok

### **STEAK TARTAR** - 16,9

Pajuna beef tartar from Sierra Nevada and roasted marrow with kimchi sauce

### **IBERIAN ROASTED PORK** - 14,5

Marinated with kimchi, sesame and Jamaican pepper

### **GRILLED OCTOPUS** - 18,5

Grilled octopus accompanied by seasoned potato with noisette butter and yellow pepper

### **ROASTED PORK RIBS** - 8,5/14,5

Cooked in low temperature for 18 hours and glazed Hosin sauce

### **CHICKEN AND PRAWNS TOM-YUM** - 14,9

Thai dish with aromatic herbs, shiitake mushrooms, coriander, mint and kaffir lime

### **JAMAICAN PORK TENDERLOIN** - 14,5

Marinated sirloin based on a Jamaican recipe with a selection of spices for a unique touch

### **TUNA TARTAR** - 14,5

Tuna marinated in soy, sesame, ginger, crispy breaded avocado balls, and mango

### **GRILLED BEEF ENTRECOTE** - 16,5

300 grams of low loin of beef matured 45 days



## DESSERTS

**WHITE CHOCOLATE AND PISTACHIO BROWNIE  
WITH MANDARIN ICE CREAM** - 6

**CHOCOLATE COULANT** - 6

**CHEESECAKE** - 6



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