



WELCOME!

You are sitting in Malahermosa, to learn about the dishes of our chefs, the Jose's, with them you will travel around the world, thanks to their version of international cuisine.

In your hands you have the guide that will immerse you in the scoundrel cuisine of Malahermosa. Relax and enjoy. Have a good trip!



Malahermosa



@malahermosagranada



Spicy



Vegetarian



# STARTERS

## CHEESEBRAVAS - 9.5 🌶️🌿🍷

Homemade potatoes with spicy cheddar cheese sauce

## BROKEN EGGS - 12.5 / 14.5\* 🍳🍳

Fried eggs broken over chips with all the usual flavor.

\*Add foie if you like

## IBERIAN EGGS - 16.50 🍳🍳

Broken eggs with Iberian pork loin in Jospet sauce.

## COOKED CROQUETTES - 9 🌿🍷

Homemade chicken and pork croquettes like your mother's. 6 units

## GYOZAS - 9.9 🌿🍷🍤

Japanese steamed dumplings stuffed with pork and prawns, accompanied with ponzu sauce

## PEAR AND GORGONZOLA SACCOTTINI - 12.9 🌿🍷🍳

Pasta bags filled with pear and gorgonzola, accompanied by a basil and walnut cream, garnished with grated parmesan.

## CHICKEN NACHOS - 12.5 🌶️🍷

Tortillas with chicken, cheddar cheese cream, guacamole, sour cream, pico de gallo, fresh jalapenos and cilantro



Gluten



Dairy



Egg



Soy



Mustard



Nuts



Fish



Crustaceans



Peanuts



Sesame





## GOVERNOR TACOS - 12.90 🌶️🌾🦀🥜

Panko-crusted shrimp, pico de gallo, cabbage, pickled onions, chipotle mayonnaise, and cilantro

## COCHINITA PIBIL - 12.5 🌶️🌾🍄🌿

Slow-roasted meat with achiote, red onion, lime and cilantro. 4 units

## TUNA FINGER - 13.9 🌾🍄🥜

Crispy marinated tuna with smoked mayonnaise and sweet chili sauce

## TAKIMCHIS - 12.5 🌶️🌾🐟🍄🥜🥜

4 tacos of marinated sear, kimchi mayonnaise, crushed nachos, pickled red onion and cilantro

## BEEF CROISSANT - 4.9 🥜🍄🍄🐟🌿🌿

Croissant with stewed beef, honey, mustard and smoked cheese

## CHEESEBACON - 10.9 🥜

French fries, gratin with bacon and 5 cheese sauce with tequila (mozzarella, parmesan, havarti, smoked cheese and cheddar)

## QUESADILLA - 11.5 🌶️🌾🥜

Wheat tortillas stuffed with chicken with achiote and a mix of grated cheeses, with sour cream, pico de gallo and pickled red onion



# GREEN



## MALAHERMOSA - 13.5

Baby sprouts, Thai cashews, tomatoes cherry, crispy salmon, quinoa, mango, smoked eggplant and lime vinaigrette

## GUACAMOLE - 10.9

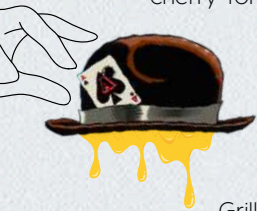
Homemade guacamole prepared on the fly with cilantro, lime, chives and tomato, accompanied by tortilla chips

## BUFFALA SALAD - 14.5

Buffalo mozzarella with tender sprouts, basil, tomato slice, pistachio, red pesto and green pesto

## MOJITO SALAD - 14.5

Goat cheese with figs, strawberries, pineapple, mango, avocado, mixed greens, cherry tomatoes, mint vinaigrette, popcorn, and mojito-flavored ice cream.



# BAGELS & BURGERS

## TEX MEX CHICKEN BAGEL - 14.5

Grilled spiced chicken, homemade guacamole and chili sauce

## KIMCHI LOIN BAGEL - 14.5

Kimchi-marinated loin bagel with carrot sauce and melted Havarti cheese

## BEEF BURGER - 14.8

200 grams of Sierra Nevada pajuna beef, cheddar, bacon and caramelized onion sauce. Optional egg +0.8

## IBERICA BURGER - 13.5

200 grams of Iberian pork, Romesco sauce, chives, Castilian cheese and bacon

## CHICKEN BURGER - 12.5

200 grams of marinated chicken with homemade guacamole, cheddar and chili sauce

## CRISPY CHICKEN - 13.5

Burger de pollo empanado con cereales y panko, aguacate, lechuga, tomate, cebolla crujiente y salsa de queso cheddar

## BURGUER ANGUS - 16.5

200g Angus burger with goats cheese, caramelized onion, bacon and whiskey barbecue



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# NOODLES



PAD THAI - 12.5     

Traditional Thai recipe with rice noodles, tamarind and shallot sauce, bean sprouts, tofu, cilantro and peanuts (choose between chicken or prawns)

YAKISOBA - 12.5     





Noodles wok with vegetables, yakisoba sauce, cilantro, katsuobushi, Japanese mayonnaise and fried egg (choose between lizard, prawns or vegetables and mushrooms)

Yaki Udon - 12.9     






Udon with shiitake mushrooms, assorted vegetables, a fried egg, yakisoba, and teriyaki sauce (select from chicken, pork, shrimp, or vegetables)





# RICE

THAI PORK RICE - 12.5    

Stir-fried rice wok with Iberian pork, vegetables, cilantro, egg, peanuts and soy

PRAWN RICE - 12.9     

Wok stir-fried rice with vegetables, fried egg, cilantro, prawns and kimchi

OX CHEEK RICE - 14.9  

Rice dish with lacquered ox cheek, miso, fried egg, mushrooms and a smoky Jospier touch



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# MEAT & FISH

## KIMCHI PORK - 17.5



300 gr Jospier pork marinated with kimchi  
accompanied by fries and padrón peppers

## JAMAICAN TENDERLOIN - 17.5



300 g of pork tenderloin marinated with allspice accompanied by  
French fries, padrón peppers, mayonnaise and guacamole

## CHICKEN PRALINE - 15.9



Jospier chicken breast, lacquered with seed praline and accompanied  
by truffled potato parmentier

## STEAK TARTARE - 18.9



Pajuna beef tartare from Sierra Nevada and Galician beef on grilled bone  
marrow with kimchi hollandaise



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## GRILLED MARINATED PORK - 17.5

Marinated with kimchi, sesame and allspice

## GRILLED PORK RIBS - 17.5

Cooked at low temperature for 18 hours and glazed with Hoisin sauce

## GRILLED BEEF ENTRECÔTE - 19.9

300 grams of low loin from an 45 day-old matured beef

## CACHOPO - 21.9

Veal, ham and Cabrales cheese.

Breaded in panko and deep-fried with kimchi mayonnaise and French fries

## LAKSA OF SALMON - 18.9

Traditional South-East Asian recipe based on coconut milk, fish sauce and Kaffir lime. Accompanied by sautéed soft wheat

## TUNA TARTARE - 18.9

Tuna marinated with soy, creamy crunchy avocado and mango



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## DESSERTS

WHITE CHOCOLATE AND PISTACHIO BROWNIE, "DULCE DE LECHE", RASPBERRY AND TANGERINE SORBET - 6



CHEESECAKE WITH RED FRUIT COULIS - 6



CHOCOLATE VOLCANO AND LOTUS COOKIE  
WITH VANILLA ICE CREAM - 7



CREAMY LEMON AND MANDARIN SORBET - 6



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