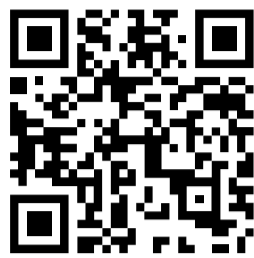


QR MENU



NEWS



**RESERVATIONS
TAKE AWAY**
871 712 564

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Portixol
malamadreportixol.com

MALAMADRE

OPENING HOURS: TUESDAY TO SUNDAY / COCKTAILS: 13H - 02H / KITCHEN: 13H - 15:45H & 20H - 23:30H  MALAMADRE  MALAMADRE_PORTIXOL

APERITIF COCKTAILS

NEGRONI	5,5€	MICHELADA	6€
AMERICANO	5€	BOULEVARDIER	6€
DRY MARTINI	6€	RAMOS GIN FIZZ	6€
APEROL SPRITZ	5,5€	GARIBALDI	5€
HUGO	6€	TOM COLLINS	5,5€
BLOODY MARY	6€	WHITE LADY	5€

 ASK FOR THIS WEEK'S COCKTAIL 

MARTINIS

BIANCO	4,5€
ROSSO	4,5€
FIERO	4,5€
DRY	4,5€
BITTER	4,5€
ESPECIAL RUBINO	5€
ESPECIAL AMBRATO	5€

GASTRONOMIC

ESTRELLA CAÑA	2,5€
ROSA BLANCA CAÑA	3€
INEDIT	4,5€
MALQUERIDA	4,5€

BEERS

COLD STARTERS

Traditional Peruvian ceviche with seasonal fish. **12,6€**

fish of the day and traditional dressing. 1/4/6/10/14

Bluefin tuna tartar **14,9€**

marinated with soy, sesame oil and ginger. 1/3/4/5/9/12/14

Tenderloin tataki that wanted to be tuna **12,5€**

yakitori and seaweed salad. 3/4/5/9/12/14

Bluefin tuna tiradito **14€**

coconut and soy sauce, tomato and apple brunoise. 1/3/4/5/9/12/14

Burrata **12,5€**

with tomato confit, rose vinaigrette and pistachios. 2/3/4

Thai chicken bowl **11,9€**

grilled yakitori chicken, brown rice, seasonal vegetables and oriental mayonnaise. 3/5/9/11/12/14

HOT STARTERS

Variegated scallops with Mexican salad **10,9€** 
grilled, served with a salad. 4/14

Charcoal-grilled razor shells **10,9€** 
with kaffir lime butter. 3/4/14

Garlic shrimps with red curry **12€** 
with coriander, chilli and sauté.
6/9/11/12/14

Andalusian-style squid **12€**
with avocado mojo verde. 4/14


Mussel pot **11,9€**
Mala Madre style. 1/4/5/9/12/14

Grilled octopus leg **19,5€** 
with mashed potatoes, mushrooms and sausage. 3/4/14

MalaMadre Nachos **8,9€** 
seasoned with marinated meat, totopos, cream fresh, beans and pickled chillies. 3/9/14

Crunchy jiaozi **7,5€** 
filled with meat and vegetables, served with a mild spicy soy dip. 3/5/9/12/14

Vegetarian samosas **6,8€**
spinach, feta cheese and kalamatas with tzatziki sauce.

Sauté loin tacos **10,5€** 
with feta cheese and serrano guacamole. 3/5/9/12/14

Bluefin tuna tacos **11,5€**
marinated with wakame coleslaw salad. 1/3/5/9/12/14

Mallorcan-style Fish&Chips **10,5€**
Stir fried Peter's fish strips with almond aioli. 1/14


MAIN COURSES

Served with Nanami Togarashi potatoes or sauté vegetables


Charcoal-grilled turbot with mild Mala Madre sauce **20€** 
1 person (+/- 550 gr.). 1/9/12/14

Wok Thai **12,5€** 
yakisoba with vegetables, chicken, prawns and Mala Madre sauce.
1/4/5/9/12/14

Mala Madre Ravioli **17,5€**
wonton ravioli with ceps, foie gras and truffle sauce. 2/3/5/7/14

Iberian feather **24€** 
Iberian pork cut with fat infiltration.

Charcoal-grilled SASHI beef steak **53€/kilo** 
to share (+/- 1.100 gr.).
2 people.

Charcoal-grilled hanger steak **17€** 
the skirt steak that wanted to be sirloin

Japanese-style rib-eye **23€** 
300 / 350 gr.

Walleja Hamburger **16,5€**
50% Galician blonde, 50% Wagyu, mayomesku, oak leaves, tomato and cheddar cheese. 2/3/5/7/14

SANGRIA X



Cava, mango, strawberry & lemon soda.

Fábrica, 12 · Santa Catalina
Reservation: 871 943 368

diecisietegrados
BRASAS & VINOS

diecisietegrados.com

-  Our restaurant has been sanitized.
-  We clean the contact surfaces.
-  Our employees wear protection gear.
-  We have disinfectant gels available.
-  Our employees take their temperature.
-  We keep the safety distance.

DESSERTS

HOMEMADE / CASEROS

Forbidden Apple 6,5€

Puff pastry with apple flavoured with five-spice powder, served with vanilla ice cream. 2/3/5/7/14

Asian banana roll 6,5€

chocolate, mint and lime sorbet. 3/5/7/14

Pasion for Chocolate 6,5€

inverted cheesecake 6,5€

Passion fruit and crunchy crumble. 3/14

SORBETS & ICE CREAMS

CHOCOLATE 5€

VANILLA 5€

YUZU 5€

LIME 5€

RAPSBERRY 5€

DULCE DE LECHE 5€

X Mala Madre

TUESDAY TO SUNDAY

18h-20h

WITH YOUR COCKTAIL WE INVITE YOU FOR AN APERITIF

#SUMMERMALAMADRE

X Mala Madre

COCKTAILS

MAKE MAKE 9€

BACARDI rum, BARCELO rum, spiced rum, orange liquor, pink grapefruit syrup, mango purée and pineapple, orange and lime juices.

SANTA BARBARA 9€

Gin Master infused with cinnamon, orange, lemon, cardamom, pear, rosemary and lime juice.

FROM THE CARIBBEAN TO TENNESSEE 9€

Jack Daniel's, passion fruit, pineapple juice, lime and amaretto.

13 ROSES 9€

Hendrick's, rose syrup, fresh ginger, lime juice and egg white (optional).

SAKE & SHAKE 9€

Sake, gin masters, yuzu purée, lime juice and ginger ale.

DISARONNO SOUR 9€

Disaronno, lemon juice, sugar, egg white and bitter chocolate.

ALCOHOL FREE

FAKE CUCUMBER GIN AND TONIC 6,5€

Cucumber syrup, lemon juice, tonic and cucumber.

FREE DAY 6,5€

Orange juice, pineapple juice, coconut purée and chocolate drops.

FRIDA 6,5€

Orange juice macerated with mint, lime and Bitter Kas.

OUR WINES

WHITE WINES

J. Luis Ferrer Veritas Blanc 24€
D.O. Binissalem

Ángel 21€
V.T. Mallorca

Pazo S. Mauro 21€
D.O. Rías Baixas

Paseante La Duda 22€
D.O. Bierzo

Pago Cirsus 22€
D.O. Navarra

Luzón 19€
D.O. Jumilla

Viña Pomal Viura 17,5€
D.O.Ca. Rioja

Amaren Blanco Barrica 24€
D.O. Ca. Rioja

Legaris 16€
D.O. Rueda

Castelo de Medina 21,5€
D.O. Rueda

Atlántico Península 23€
D.O. Bizkaiaiko Txacolina

Tagonius 20€
D.O. Madrid

ROSÉ WINES

Cair Rosé 19€
D.O. Ribera del Duero

Pago de Cirsus 17€
D.O. Navarra

Ava Rosat 23€
V.T. Mallorca

GVIVM Rosat 17€
D.O. Pla i Llevant

Viña Pomal Rosé 16€
D.O.C. Rioja

M de Minuty Rosé 24€
A.O.P. Côtes Provence

RED WINES

Sembro 18€
D.O. Ribera del Duero

Legaris Paramos 31€
D.O. Ribera del Duero

Carmelo Rodero 24€
D.O. Ribera del Duero

Senda de los olivos 23€
D.O. Ribera del Duero

Torremilanos 28€
D.O. Ribera del Duero

Conde de San Cristóbal 24€
D.O. Ribera del Duero

Aalto 49€
D.O. Ribera del Duero

Malleolus 44€
D.O. Ribera del Duero

Pago de Carraovejas 48€
D.O. Ribera del Duero

Tilenus Pago Florida 22€
D.O. Bierzo

Elias Mora 19€
D.O. Bierzo

Mauro 41€
V.T. Castilla y León

J. Luis Ferrer Veritas 26€
D.O. Binissalem

Le Petite Agnès 24€
D.O.Ca. Priorat

Tagonius 19€
D.O. Madrid

Castell Miquel Cuvée 24€
V.T. Mallorca

AN/2 29€
V.T. Mallorca

Talvin 23€
V.T. Mallorca

Pago Cirsus 20€
D.O. Navarra

MO Salinas 17€
D.O. Alicante

Luzón 17€
D.O. Jumilla

Laderas de Badiola 17€
D.O.Ca. Rioja

Viña Pomal Centenario 20€
D.O.Ca. Rioja

Finca Vallobera 21€
D.O.Ca. Rioja

Marqués de Vargas 27€
D.O.Ca. Rioja

La Vicalanda 33€
D.O.Ca. Rioja

Luis Cañas Rv. Familiar 33€
D.O.Ca. Rioja

Sierra de Gredos & Gata 17€
Sin D.O.

CLASSIC COCKTAILS

MOJITO 7,5€

classic, strawberry, mango, coconut and passion fruit

DAIQUIRI 7,5€

classic, melon and kiwi.

CAIPIROSK 7,5€

classic and strawberry.

CAIPIRINHAS 7,5€

clásic.

PIÑA COLADA 7,5€

MOSCOW MULE 7,5€

MARGARITA 7,5€

OLD FASHIONED DE HIBIKI 9€

CAVAS & CHAMPAGNES

Codorniu Ars Collecta 27€
D.O. Cava

Robert J. Mur Millesimé 28€
D.O. Cava

Ayala D.O. Champagne
Brut Majeur 48€
Rosée Majeur 56€

Bollinger D.O. Champagne
Special Cuvée Brut 78€
Brut Rosé 60€

Möet & Chandon 55€
Brut Imperial D.O. Champagne

X Mala Madre