



At La Malquerida, every detail has a story, even those that seem to keep their own in silence. Our façade, a witness to time, is adorned with enigmatic statues whose provenance has been lost in the labyrinths of history. Like characters in a play that never ends, they watch life go by from Calle Alarcón, a street with roots in the 16th century, traced between the scars of an ancient fire and the footsteps of those who made Valladolid their home.

As in the great plays of classical theatre, our cuisine is a meeting of flavours that defy borders. On this stage, ingredients from different corners of the world come together in a single act, giving life to dishes with soul, character and a nod to the history that surrounds us.

Because at La Malquerida, nothing is by chance.

Everything is part of a story that we continue to write.

Welcome to a place where mystery, art, and the flavours of the world and the flavours of the world merge in the heart of **Valladolid**.







| Creamy croquettes a different one every week (ham, cecina, jijas, cod, etc.). | 1′80€ | #90@ |
|---|---------|--|
| Mini Mexican hamburger with guacamole, cheddar and chiplote sauce. | 4′90€ | & (|
| Torreznos with wiggled potatoes. | 6′50€ | # 4 # </th |
| Bravas with roasted garlic mayonnaise. | 6′50€ | () e7 (() (() |
| Our salad salad with ventresca, piquillo pepper mayonnaise and grated olives. | 7′50€ | ₩ () |
| Piparras in tempura with may smoke | 12′50€ | (8) |
| Spicy quesadilla with cheddar, chorizo, red onion, jalapeños and green tomatillo sauce. | 12 50 € | <u>\$</u> \$ |
| Bluefin tuna tartar scrambled eggs with black truffle aioli and red tobiko. | 13 50 € | G () (∰ |
| Iberian tomato salad with tuna belly, red onion and smoked oil. | 14′50 € | 리 |
| Grilled baby squid with crumbs and citrus mayonnaise. | 16′00€ | (C) (\$\$ (\text{\tin}\text{\tetx{\text{\tetx{\text{\text{\text{\texi}\text{\text{\texi}\text{\text{\text{\ti}\}\titttt{\text{\texi}\text{\texit{\texi}\tilitht{\text{\text{\texi}\text{\texit{\texi}\texit{\texi}\text{\texi}\text{\texi}\t |
| Burrata salad with cipolline, roasted cherries, Martini reduction, | 19 50 € | \$ 7 2 |

Tacos with Tradition

pistachios and homemade pesto.

| Miso chicken | 7′00 € | \$ |
|-----------------|--------|----|
| Cochinita pibil | 7′00€ | |





| Bienquerida Burger with smoked cheese, bacon, kimchie and onion chutney. | 10′50 € | 라 월 (8) |
|---|---------|-------------------------|
| Chicken and rice noodles with oriental marinade, vegetables and miso. | 14′50€ | # 9 6 |
| Tonkatsu with shredded cabbage, Katsu sauce and pickled cucumber. | 14′50€ | % E (3) |
| Puff pastry cannelloni with suckling with sauce of its juice. | 15′00€ | (8) |
| Tail ravioli with pumpkin cream and pumpkin juice. | 16′00€ | & (b) |
| Steamed cheek gyozas with consommé sauce, pistachio and siracha mayonnaise. | 16′50€ | |
| Cod club ranero with pil-pil foam and Biscayan base. | 17′50€ | () C] |
| Secreto ibérico with rustic sweet potato purée and Robert sauce. | 17΄50€ | & (|
| Marinated tuna cubes with wakame salad, chilli strands and carasau bread. | 18′50€ | ₹ |
| Steak tartar malquerido with pumpkin seeds and soya mayonnaise | 18′50€ | |
| Low-temperature ribs with sweet-spicy glaze and vegetables. | 18′50€ | \$ |
| Beef tenderloin with potatoes and padron peppers. | 24′00€ | R (8) |

Bread service 1,50€ // Oil service +1,80€ Prices in € incl. VAT

Some of our dishes can be adapted for intolerances or allergens. Please consult our staff.

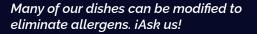
























The curtain is coming down...

but there is still room for one last act. In La Malquerida, the denouement is served with sweetness because every good story deserves a great ending.

(Desserts

| Cheescake with biscuit dough and cookie ice cream. | 6′90€ | © & ® |
|---|-------|-----------|
| Pineapple tataki with mandarin ice cream, hydrolysed raspberry and coconut cream. | 6′90€ | |
| Torrija with white chocolate ice cream. | 7 20€ | © & ® |
| Nutella croquettes with passion sauce and chocolate ice cream. | 7′20€ | (C) & (B) |
| Lotus cheescake with lotus soil and nougat ice cream. | 7′20€ | 7 d 6 |
| Ice cream white chocolate, raspberry and biscuit. | 7′20€ | 7026 |



