



LA MALQUERIDA

BAR; RESTAURANTE

# Malquerida

*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*.*



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# Art of Tapeo



## Creamy croquettes

*a different one every week (ham, cecina, jijas, cod, etc.).*

1'80€



## Mini Mexican hamburger

*with guacamole, cheddar and chipotle sauce.*

4'90€



## Torreznos

*with wiggled potatoes.*

6'50€



## Bravas

*with roasted garlic mayonnaise.*

6'50€



## Our salad salad

*with ventresca, piquillo pepper mayonnaise and grated olives.*

7'50€



## Piparras in tempura

*with may smoke*

12'50€



## Spicy quesadilla

*with cheddar, chorizo, red onion, jalapeños and green tomatillo sauce.*

12'50 €



## Bluefin tuna tartar scrambled eggs

*with black truffle aioli and red tobiko.*

13'50 €



## Iberian tomato salad

*with tuna belly, red onion and smoked oil.*

14'50 €



## Grilled baby squid

*with crumbs and citrus mayonnaise.*

16'00€



## Burrata salad

*with cipolline, roasted cherries, Martini reduction, pistachios and homemade pesto.*

19'50 €



# Tacos with Tradition

## Miso chicken

7'00 €



## Cochinita pibil

7'00€



# The Protagonists



## Bienquerida Burger

with smoked cheese, bacon, kimchie and onion chutney.

10'50 €



## Chicken and rice noodles

with oriental marinade, vegetables and miso.

14'50€



## Tonkatsu

with shredded cabbage, Katsu sauce and pickled cucumber.

14'50€



## Puff pastry cannelloni with suckling

with sauce of its juice.

15'00€



## Tail ravioli

with pumpkin cream and pumpkin juice.

16'00€



## Steamed cheek gyozas

with consommé sauce, pistachio and siracha mayonnaise.

16'50€



## Cod club ranero

with pil-pil foam and Biscayan base.

17'50€



## 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€



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.

Many of our dishes can be modified to  
eliminate allergens. ¡Ask us!

Gluten

Egg

Sesame

Crustaceans

Molluscs

Mustard

Fish

Sulphites

Dried fruits

Dairy

Soja

*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€



### Lotus cheescake

*with lotus soil and nougat ice cream.*

7'20€



### Ice cream

*white chocolate, raspberry and biscuit.*

7'20€



@lamalqueridavalladolid



restaurantelamalquerida.com

