



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.).

2'00€



Bao de tonkatsu

with shredded cabbage, Katsu sauce, and pickled cucumber.

4'90€



Mini Mexican hamburger

with guacamole, cheddar and chipotle sauce.

4'90€



Torreznos

with wiggled potatoes.

7'50€



Bravas

with roasted garlic mayonnaise.

7'50€



Our salad

with ventresca, piquillo pepper mayonnaise and grated olives.

7'50€



Spicy quesadilla

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

12'50 €



Piparras in tempura

with may smoke

13'50€



Bluefin tuna tartar scrambled eggs

with black truffle aioli and red tobiko.

14'50 €



Iberian tomato salad

with tuna belly, red onion and smoked oil.

14'50 €



Grilled baby squid

with crumbs and citrus mayonnaise.

16'50€



Burrata salad

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

19'50 €



Tacos with Tradition

Miso chicken

7'50 €



Cochinita pibil

7'50€



The Protagonists



Bienquerida Burger

with smoked cheese, bacon, kimchie and onion chutney.

12'50 €



Chicken and rice noodles

with oriental marinade, vegetables and miso.

15'50€



Tail ravioli

with pumpkin cream and pumpkin juice.

16'00€



Steamed cheek gyozas

with consommé sauce, pistachio and siracha mayonnaise.

16'50€



Secreto ibérico

with rustic sweet potato purée and Robert sauce.

17'50€



Puff pastry cannelloni with suckling

with sauce of its juice.

17'50€



Marinated tuna cubes

with wakame salad, chilli strands and carasau bread.

19'50€



Steak tartar malquerido

with pumpkin seeds and soya mayonnaise

19'50€



Low-temperature ribs

with sweet-spicy glaze and vegetables.

20'50€



Cod club ranero

with pil-pil foam and Biscayan base.

21'50€



Beef tenderloin

with potatoes and padron peppers.

25'50€



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. iAsk us!



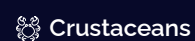
Gluten



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.

7'20€



Pineapple tataki

with mandarin ice cream, hydrolysed raspberry and coconut cream.

7'20€



Torrija

with white chocolate ice cream.

7'50€



Nutella croquettes

with passion sauce and chocolate ice cream.

7'50€



Lotus cheescake

with lotus soil and nougat ice cream.

7'50€



Ice cream

white chocolate, raspberry and biscuit.

7'50€



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restaurantelamalquerida.com

