

# MADUNIA

SHARING FOOD AND MOMENTS AROUND  
THE TABLE, ACCOMPANIED BY FRIENDS & FAMILY.

THIS MENU LISTS SHARABLE DISHES FROM SMALLER TO  
LARGER PORTIONS. CHOOSE WHAT YOU LIKE, AND WE'LL  
ENSURE EACH DISH IS SERVED IN THE OPTIMAL ORDER  
FOR YOUR ENJOYMENT.

## VEGETABLES



Bread alioli <sup>9</sup>

Crudité <sup>23</sup>

seasonal raw garden vegetables, lavender cream

Ibicenco tomatoes <sup>26</sup>

stracciatella, olives, tomato water dressing

Fennel salad <sup>14</sup>

thinly sliced fennel, seaweed, orange, lemon dressing

Green salad <sup>11</sup>

crispy green leaves, parsley powder,  
caramelized yeast dressing

Red peppers <sup>15</sup>

confit of red peppers, garlic, pilpil

Fried potatoes <sup>16</sup>

slow cooked and fried potatoes, jalapeño cream

Barbequed leeks <sup>21</sup>

hazelnut, parsley, salted lemon dressing

Vegetable rice <sup>26</sup>

twenty varieties of seasonal vegetables

## FISH



Poget oysters <sup>8pc</sup>

no 2, cava vinaigrette, lemon

Frutos del mar <sup>60</sup>

razor clams, king crab, octopus, langoustine, oysters, scallops  
minimum 2 persons / +10 grams caviar <sup>40</sup>

King crab <sup>35</sup>

salad of king crab, pipián verde, fried corn tortilla

Raw tuna <sup>38</sup>

pomelo, chives cream, tiger milk dressing

Red prawn carpaccio <sup>55</sup>

finger lime, caviar, red prawn oil

Grilled lettuce <sup>26</sup>

lukewarm little gem, almond mole, anchovy

Potato tart <sup>28</sup>

thinly sliced potato, cold cream, fish eggs  
+10 grams caviar <sup>40</sup>

Mussels <sup>29</sup>

steamed mussels, samphire, fresh garlic sauce

Monkfish <sup>35</sup>

pan fried monkfish, crispy kale, anchovy butter sauce

Whole turbot <sup>95/ kg</sup>

grilled turbot, 'bilbaína' garlic and vinegar sauce  
minimum 1kg

## MEAT



Arepa <sup>18/ 3pc</sup>

corn flat bread, 'cecina' cured beef, chipotle cream

Beef tartar <sup>36</sup>

thinly chopped lettuce, 'rocoto' spicy pepper cream

Jamón Ibérico <sup>39</sup>

Buttermilk chicken <sup>17</sup>

fried chicken thighs, lime sauce, avocado cream

Bone marrow <sup>26</sup>

grilled marrow served in its bone,  
chimichurri, toasted bread

Payés chicken <sup>23</sup>

grilled Ibicenco chicken, confit lemon, alioli

Presal Ibérica <sup>37</sup>

marinated fillet from the grill, tomatillo sauce,  
plum demi glace

Short rib from Wagyu <sup>83</sup>

slow cooked short rib, rosemary, black garlic glaze

Rubia Rib eye <sup>100/ 500 gr</sup>

## DESSERTS



Churros <sup>16</sup>

cinnamon, chocolate, salted caramel

Lemon curd <sup>18</sup>

meringue, lime mousse, verbena pearls

Chocolate mousse <sup>18</sup>

rose, brownie, raspberry sorbet

Cocos fresquito <sup>16</sup>

mango, blood orange & lemongrass granité

Burnt marshmallow <sup>20</sup>

hazelnut parfait, coffee

Café Caleta <sup>18 /for 2</sup>

SOME OF THE ELEMENTS ON THE MENU MAY CONTAIN  
ALLERGENS. ASK YOUR WAITER FOR MORE INFORMATION.  
VAT INCLUDED