

BAR  
MALASANG

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# APPETIZERS

- Pickles & Cans

Chips	2,50	Anchovies	9,50
Olives stuffed with anchovies	2,50	Boquerones (pickled white anchovies)	6,60
Olives with red pepper sauce	2,50	Sardines	5,70
Octopus with olive oil	6,30	Smoked herring fillet	6,60
Pickled mussels	6,50	Mojama (dried salted tuna)	7,90
Cockles	9,00	Squid slices	6,90
Clams	8,20	Pa amb tomàquet (bread with tomato, salt and olive oil)	2,50
Razor clams	8,50		

# PLATTERS

Iberian acorn ham platter	15,50
Iberian pork platter	14,90
Chorizo platter	8,90
Longaniza sausage platter	8,90
Manchego cheese platter	9,90

# MIXED PLATTERS

Selection of Iberian cured meats	17,40
Selection of Catalanian cured meats	14,50
Selection of artisanal cheeses	15,80

## SALADS

Tomato varieties with mozzarella di bufala	10,70
Salmon with sliced almonds, mascarpone cheese and cava dressing	9,90
Goat cheese with tomato petals, chulpe corn and raisins	9,50
Tender lettuce, avocado, asparagus, apple dressing, tomato and hazelnuts	10,20

## TOASTS

Iberian acorn ham with brie cheese	8,50
Iberian acorn ham with green asparagus and Mahón cheese	9,20
Bacon with cheese and dates	7,30
“Bisbe negre” sausage with Urgelia cheese	7,50
Frankfurter, bacon, cheese and Alsatian mustard	7,40
Artisanal sobrassada (Majorcan sausage) with Mahón cheese	7,50
Botifarra (Catalan pork sausage) w. green peppers & cheese or grilled vegetables	7,95
Fillet of beef with foie and green padrón peppers	14,90
Beef burger with aubergine, rocket salad, brie cheese and Dijon mustard	8,90
Wild boar burger with green peppercorns, onion and nuts confiture, fried green tomatoes and Pedro Ximénez sauce	9,90
“Serranito” with pork tenderloin, green pepper, serrano ham and cheese	8,40
Chicken breast with caramelized onions, cheese and plums	7,90
Grilled vegetables with anchovies and black olives or goat cheese	8,30
Mushrooms, botifarra sausage, pine nuts and Mahón cheese	8,90
Smoked salmon with cream cheese and rocket salad	8,90
Four cheeses (blue, soft cheese, Mahón and goat cheese)	8,40
Vegetarian (grilled vegetables, mushrooms and green asparagus)	8,50

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*Please, inform us if you have any food allergies or dietary restrictions*

## BEER

Canya (0,2l)	1,80	1906 Red Vintage	3,00
Copa (0,3l)	2,50	Estrella Damm	2,70
Shandy	2,50	Voll-Damm	3,00
Quinto (bottle 0,2l)	1,80	Alhambra Reserva	3,00
Estrella Galicia	2,70	Craft beer	3,50
Estrella Galicia 0,0	2,70		

## VERMOUTH

House vermouth	2,50
Yzaguirre	2,80
Yzaguirre Reserva	3,20
Espinaler Reserva	3,20
Espinaler Blanc	2,50
Martini	4,00
Campari	5,00
Negroni	7,00
Spritz	5,00

## WINE & CAVA

Reds	Casa Mariol D.O. Terra Alta. Cabernet Sauvignon. Criança.	3,20	14,90
	Blau D.O. Montsant. Garnatxa, Carinyena i Syrah. 1/2 Criança.	3,40	17,50
	Entrelobos D.O. Ribera del Duero. Tinto fino. 1/2 Criança.	3,50	18,00
	Exibis D.O. Pla de Bages. Cabernet Sauvignon, Sumoll i Mandó.	3,70	19,50
	El Buscador D.O. Rioja. Tempranillo. Criança.		20,00
	Bru de Verdú D.O. Costers del Segre. Ull de Llebre, Syrah i Merlot. Criança.		21,00
	Juan Gil 12 meses D.O. Jumilla. Monastrell. Criança.		23,50
Tocat de l'ala D.O. Empordà. Carinyena, Garnatxa i Syrah. Criança.		24,50	
Ritme D.O. Priorat. Garnatxa negra i Carinyena. Criança.		25,00	
Whites	Afortunado D.O. Rueda. Verdejo.	3,40	16,50
	Guillamina D.O. Costers del Segre. Sauvignon Blanc, Macabeu i Gewürztraminer.	3,50	17,00
	Mas Uberní - Blanc de Blancs D.O. Penedès. Chardonnay i Xarel·lo	3,40	15,50
	Casa Mariol D.O. Terra Alta. Garnatxa blanca. Ecològic.	3,30	15,50
	Acústic D.O. Montsant. Garnatxa blanca, Macabeu i Pansal. Fermentat en bota.		23,50
Lagar da Condesa D.O. Rias Baixas. Albariño.		25,00	
Rosés	Mondes (de la casa)		13,00
	Ros Marina (pàl·lid) D.O. Penedès. Tempranillo, Cabernet, Merlot i Carinyena (ECO)		17,50
Cavas	Jané Ventura Reserva de la Música Brut Nature. Xarel·lo, Macabeu i Parellada.	3,90	17,50
	Jané Ventura Reserva de la Música Rosé. Garnatxa negra.	3,90	17,50

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