

MALAFEMMENA

GROUP MENUS



MALAFEMMENA

CLASSICO

39 € per person

✦ STARTER · TO SHARE ✦

LA PARMIGIANA DELLA NONNA (1 PER 4 PEOPLE)

Oven-baked aubergine layered with San Marzano D.O.P. tomato, basil and Parmesan, just as nonna intended. Questioning her recipe is serious business in Italy.

PIZZA PROSCIUTTO E FUNGHI (1 PER 4 PEOPLE)

Italian cooked ham, mushrooms, mozzarella, San Marzano D.O.P. tomato and basil. A classic that never disappoints.

✦ MAIN COURSE · CHOOSE ONE ✦

LA LASAGNA DI ZIA LIDIA

Lasagna with San Marzano D.O.P. tomato, minced beef, béchamel and Parmesan. Zia Lidia's recipe, and it is not to be touched.

LA VERA CARBONARA

The authentic version: rigatoni, egg yolk, real guanciale, Pecorino Romano D.O.P. and black pepper. No cream - Rome is watching.

GNOCCHI AL PESTO (VEGETARIAN)

Homemade gnocchi with bright green Genovese pesto. Guaranteed basil aroma.

✦ DESSERT ✦

TIRAMISÙ 2.0

Savoiardi biscuits soaked in coffee, pasteurised egg yolk and mascarpone. The classic, with a twist.

COFFEE

Bread, focaccia and arissini included
One drink included: draft beer, house wine, soft drink or water

MALAFEMMENA

SORRENTO

39 € per person

✦ STARTER · TO SHARE ✦

BRUSCHETTE DI SORRENTO (1 PER 4 PEOPLE)

Two crisp slices of bread with datterino tomato, garlic, basil, olive oil and Parmigiano Reggiano D.O.P. shards. The aperitivo that disappears before the rest arrives.

PIZZA PROSCIUTTO E FUNGHI (1 PER 4 PEOPLE)

Italian cooked ham, mushrooms, mozzarella, San Marzano D.O.P. tomato and basil. A classic that never disappoints.

✦ MAIN COURSE · CHOOSE ONE ✦

LA VERA CARBONARA

The authentic version: rigatoni, egg yolk, real guanciale, Pecorino Romano D.O.P. and black pepper. No cream - Rome is watching.

POLLO ALLA CACCIATORA (TO BE CONFIRMED 48 HOURS IN ADVANCE)

Chicken breast fillet with San Marzano D.O.P. tomato sauce, black Gaeta olives, chilli and roast potatoes. A hunter-style dish without leaving the trattoria.

SPAGHETTI ALLA NERANO (VEGETARIAN)

Spaghetti with courgette, black pepper, provola, Parmesan and basil. The Amalfi Coast recipe that wins hearts without tomato.

✦ DESSERT ✦

NUTELLOTO

Nutella, mascarpone, gluten-free biscuit and pistachios. Possibly Madrid's most famous dessert - and we are not the only ones saying so.

COFFEE

Bread, focaccia and arissini included
One drink included: draft beer, house wine, soft drink or water

MALAFEMMENA

LA NOSTRA BURRATA

45 € per person

✦ STARTER · TO SHARE ✦

LA NOSTRA BURRATA (1 PER 2 PEOPLE)

Burrata with a touch of pesto and a Neapolitan bruschetta on the side. Creamy inside, dangerous for bread.

PIZZA DIAVOLA (1 PER 4 PEOPLE)

Spicy salami, San Marzano D.O.P. tomato, mozzarella, Gaeta olives and basil. Just enough heat to make itself noticed.

✦ MAIN COURSE · CHOOSE ONE ✦

LA VERA CARBONARA

The authentic version: rigatoni, egg yolk, real guanciale, Pecorino Romano D.O.P. and black pepper. No cream - Rome is watching.

PENNETTE SALMONE E VODKA

Pennette with smoked salmon, red onion, a touch of San Marzano D.O.P., cream and vodka. Creamy with a kick.

GNOCCHI AL PESTO (VEGETARIAN)

Homemade gnocchi with bright green Genovese pesto. Guaranteed basil aroma.

✦ DESSERT ✦

NUTELLOTO

Nutella, mascarpone, gluten-free biscuit and pistachios. Possibly Madrid's most famous dessert - and we are not the only ones saying so.

COFFEE

*Bread. focaccia and arissini included
One drink included: draft beer, house wine, soft drink or water*

MALAFEMMENA

POLENTA E TARTUFO

45 € per person

✦ STARTER · TO SHARE ✦

POLENTA TARTUFATA (1 PER 2 PEOPLE)

Creamy polenta with Parmesan fondue, porcini mushrooms and fresh truffle shavings. Comforting and sophisticated.

PIZZA DIAVOLA (1 PER 4 PEOPLE)

Spicy salami, San Marzano D.O.P. tomato, mozzarella, Gaeta olives and basil. Just enough heat to make itself noticed.

✦ MAIN COURSE · CHOOSE ONE ✦

SPAGHETTI AI GAMBERI

Spaghetti with homemade bisque, prawns, datterino tomato and a touch of heat. The sea concentrated in every bite.

TAGLIATELLE ALLA BOLOGNESE

Tagliatelle with Bolognese-style beef ragù and San Marzano D.O.P. tomato. The classic, the one that always wins.

TORTELLONI ALLA ZUCCA (VEGETARIAN)

Pumpkin-filled tortelloni with a creamy sauce and truffle aroma. Sweet and savoury at once, like any good surprise.

✦ DESSERT ✦

TIRAMISÙ 2.0

Savoiardi biscuits soaked in coffee, pasteurised egg yolk and mascarpone. The classic, with a twist.

COFFEE

Bread, focaccia and arissini included
One drink included: draft beer, house wine, soft drink or water

MALAFEMMENA

MILANESE

48 € per person

✦ STARTER · TO SHARE ✦

LA PARMIGIANA DELLA NONNA (1 PER 2 PEOPLE)

Oven-baked aubergine layered with San Marzano D.O.P. tomato, basil and Parmesan, just as nonna intended. Questioning her recipe is serious business in Italy.

BRUSCHETTE DI SORRENTO (1 PER 4 PEOPLE)

Two crisp slices of bread with datterino tomato, garlic, basil, olive oil and Parmigiano Reggiano D.O.P. shards. The aperitivo that disappears before the rest arrives.

PIZZA PISTACCHIO E MORTADELLA (1 PER 4 PEOPLE)

Pistachio cream, fior di latte, mortadella and ricotta. The fashionable combination that is here to stay.

✦ MAIN COURSE · CHOOSE ONE ✦

COTOLETTA ALLA MILANESE (TO BE CONFIRMED 48 HOURS IN ADVANCE)

Breaded veal with fries and rocket with Sicilian cherry tomatoes. Crispy on the outside, happiness on the inside.

LA VERA CARBONARA

The authentic version: rigatoni, egg yolk, real guanciale, Pecorino Romano D.O.P. and black pepper. No cream - Rome is watching.

TORTELLONI ALLA ZUCCA (VEGETARIAN)

Pumpkin-filled tortelloni with a creamy sauce and truffle aroma. Sweet and savoury at once, like any good surprise.

✦ DESSERT ✦

TIRAMISÙ 2.0

Savoiardi biscuits soaked in coffee, pasteurised egg yolk and mascarpone. The classic, with a twist.

COFFEE

Bread, focaccia and arissini included
One drink included: draft beer, house wine, soft drink or water

MALAFEMMENA

LA GRAN MALAFEMMENA

48 € per person

✦ STARTER · TO SHARE ✦

CARPACCIO DI MANZO (1 PER 2 PEOPLE)

Very thin slices of raw beef fillet with rocket and Parmigiano Reggiano D.O.P. shavings. Less is more.

BRUSCHETTE DI SORRENTO (1 PER 4 PEOPLE)

Two crisp slices of bread with datterino tomato, garlic, basil, olive oil and Parmigiano Reggiano D.O.P. shards. The aperitivo that disappears before the rest arrives.

PIZZA PROSCIUTTO E FUNGHI (1 PER 4 PEOPLE)

Italian cooked ham, mushrooms, mozzarella, San Marzano D.O.P. tomato and basil. A classic that never disappoints.

✦ MAIN COURSE · CHOOSE ONE ✦

LA VERA CARBONARA

The authentic version: rigatoni, egg yolk, real guanciale, Pecorino Romano D.O.P. and black pepper. No cream - Rome is watching.

BACCALÀ ALLA NAPOLETANA (TO BE CONFIRMED 48 HOURS IN ADVANCE)

Neapolitan-style stewed cod in San Marzano D.O.P. tomato sauce with Gaeta olives and capers. A classic of Naples' festive tables.

RISOTTO AI PORCINI E TARTUFO (VEGETARIAN)

Creamy rice with porcini mushrooms and fresh truffle shavings. It is made to order, so it is worth the wait.

✦ DESSERT ✦

NUTELLOTO

Nutella, mascarpone, gluten-free biscuit and pistachios. Possibly Madrid's most famous dessert - and we are not the only ones saying so.

COFFEE

*Bread: focaccia and arissini included
One drink included: draft beer, house wine, soft drink or water*

MALAFEMMENA

IL FILETTO

55 € per person

✦ STARTER · TO SHARE ✦

CARPACCIO DI MANZO (1 PER 2 PEOPLE)

Very thin slices of raw beef fillet with rocket and Parmigiano Reggiano D.O.P. shavings. Less is more.

POLENTA TARTUFATA (1 PER 4 PEOPLE)

Creamy polenta with Parmesan fondue, porcini mushrooms and fresh truffle shavings. Comforting and sophisticated.

PIZZA PROSCIUTTO E FUNGHI (1 PER 4 PEOPLE)

Italian cooked ham, mushrooms, mozzarella, San Marzano D.O.P. tomato and basil. A classic that never disappoints.

✦ MAIN COURSE · CHOOSE ONE ✦

FILETTO DI MANZO IN SALSA DI VINO (TO BE CONFIRMED 48 HOURS IN ADVANCE)

Beef fillet in red wine sauce on a bed of spinach, served with roast potatoes. The dish for occasions that deserve it.

BACCALÀ ALLA NAPOLETANA (TO BE CONFIRMED 48 HOURS IN ADVANCE)

Neapolitan-style stewed cod in San Marzano D.O.P. tomato sauce with Gaeta olives and capers. A classic of Naples' festive tables.

TAGLIATELLE AL TARTUFO (VEGETARIAN)

Fresh tagliatelle with truffle sauce and seasonal fresh truffle shavings. For days that call for an indulgence in capital letters.

✦ DESSERT ✦

NUTELLOTO

Nutella, mascarpone, gluten-free biscuit and pistachios. Possibly Madrid's most famous dessert - and we are not the only ones saying so.

COFFEE

*Bread: focaccia and arissini included
One drink included: draft beer, house wine, soft drink or water*

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CONDITIONS

- Minimum 8 diners. All diners at the table have the same menu.
- Each diner chooses their main course at the table. No need to let us know in advance.
- Menus including meat or fish - Filetto, Cotoletta alla Milanese, Pollo alla Cacciatora and Baccalà alla Napoletana - require the number of portions to be confirmed 48 hours in advance.
- Included drink: one drink per person, chosen from draft beer, house wine, soft drink or water. Additional drinks are charged separately.
- Dessert is the one specified in each menu, one per diner. It cannot be replaced with another from the à la carte menu.
- Bread, focaccia and grissini included at no extra charge.
- Prices per person, VAT included.
- Allergies and intolerances: please let us know when booking. All menus include at least one vegetarian option.

