

QR MENU



- NEWS -

**RESERVATIONS
TAKE AWAY
871 943 368**Fábrica 12
Santa Catalina
diecisietegrados.com**DIECISIETE GRADOS**

OPENING HOURS: MONDAY TO SATURDAY - LUNCH: 12H - 16H / DINNER: 19H - 00H / SUNDAY CLOSED



DIECISIETEGRADOS

STARTERS**Iberian ham** 17,2€
from Huelva. 80gr.**Spanish cheese plate** 15,9€
with quince jelly and toasted almonds. 2/3**Cantabrian anchovies** 12,9€
with piparra pepper trampó - 6u. 1**Marinated dogfish** 9,8€
with salsa brava. 1**Fresh burrata** 12,5€
with dried tomato pesto and cherry confit. 2/3**Classic bonito salad** 11,5€
with piquillo pepper confit and extra virgin olive oil. 1**Sirloin tataki that wanted to be tuna** 12,9€
yakitori and seaweed salad. 3/4/5/9/12/14**Beef steak tartare** 17,5€
japanese mustard (Karashi) and caviaroli. 150gr. 5/7/11**Grandma's ensaladilla** 9,9€
salad with tuna, prawns and homemade focaccia sticks. 1/6/7**Goat cheese salad** 11,9€
browned bacon and apple with honey and rosemary vinaigrette.**Patatas bravas** 7,5€
with black garlic aioli. 7**Creamy croquettes** 9,9€
iberian ham. 3/5/7**Croquettes** 10,9€
shrimp and sausage. 3/5/6/7**Andalusian style squid** 12,5€
national squid with lemon mayonnaise in brine. 1/4/7**Grilled octopus leg** 19,5€
with monalisa and chipotle purée. 4/7**Llonguets** 4,2€
charcoal-grilled llonguets, ramallet tomatoes and olives. 5**FROM OUR GRILL (HOLM OAK COAL)****Stone-cooked Txogitxu steak** 54€/kg.**Twice-cooked thin slice of veal** 20€**Matured entrecôte** 300gr. 21,5€**Japanese-style rib-eye** 300gr. 25€**Wallega hamburger** 15,9€
50% Galician blonde, 50% Wagyu, mayomesku, oak leaves, tomato and cheddar cheese. 2/3/5/7/14**Acorn-fed iberian feather loin** 350gr. 24,5€**Weekly lunch menu**
Monday to Friday
14,90€**EGGS****Scramble eggs** 11,6€
fried scramble eggs with crunchy artichokes and iberian ham. 7**Young Gentleman's** 12€
scramble eggs with iberian ham and Idiazabal cheese. 3/7**Scramble eggs** 12,9€
fried scramble eggs with beef and mojo picon. 7/14Llucmajor 1 . Portixol
Reservas: 871 712 564**X Mala Madre**

malamadreportixol.com

COVID-19 SAFETY MEASURES

Our restaurant has been sanitized.



We clean the contact surfaces.



Our employees wear protection gear.



We have disinfectant gels available.



Our employees take their temperature.



We keep the safety distance.

OUR SPECIALITIES**Mushroom ravioli with truffle juice and parmesan reggiano.** 15,2€
3/5/7**Creamy rice with little octopus and pickled iberian secret.** 16€
4/14**Pickled cod with asparagus, artichokes & romesquet** 20,8€
1/2**Iberian sirloin with wild mushrooms and Pedro Ximénez** 16,9€
14**Beef sirloin with foie sirloin escalope & mango sauce.** 23€
14**Suckling lamb chops from Burgos** 34€
with fried eggs, potatoes, padron peppers & garlic. 7
- 2 pax -**HOMEMADE DESERTS****Choco, choco, choco** 6,5€
2/3/7/14**Almond sponge cake** 6,5€
from mallorca with lemon and meringue cream. 2/3/7/14**Cheese cake** 6,5€
with strawberries in a Martini sauce. 2/3/7/14**Tiramisú from my friend Marco** 6,5€
2/3/7/14**Homemade ice cream** 2,5€
vanilla and chocolate 3/7
Ball**Sorbets** 2,5€
raspberry and lemon
Ball