









# VALUES



### QUALITY

Our empanadas are a natural, juicy and authentic product, made and warmed daily in our shops, containing the freshest ingredients so our customers can enjoy fully its flavor.



### **VERSATILITY**

The consumption time has many ranges. From breakfast to dinner, it can be eaten as a snack, or a main meal. Being the only fast-food product with this virtue.



### **CONSERVATION**

It keeps all its properties intact for 48 hours.



### **PRICE**

Suitable for all budgets.



### LOCATION

We're in prime locations to always be able to serve our customers, wherever they are. We're at street level for easy access, with a modern and minimalistic aesthetic. Our counters allows you to see all our products freshly made.



### CATERING

### WE ADAPT TO THE NEEDS OF OUR CLIENTS, PERSONALISING THE OFFER.

At Malvón, our specialty is to organize and cover all types of events. Our mission is to offer personalized solutions that adapt to the specific needs of each client and occasion.









DINNER



SPECIAL OCCASIONS



COCKTAILS



BIRTHDAYS



WINE PAIRING

### **TERMS & CONDITIONS:**

Opelivery cost to be determined according to time and location.

Order at least 48 hours in advance. However, you can contact us if you have an urgent order.

### MINIMUM ORDER: 50 EMPANADAS

Send an email or call to request your catering order:













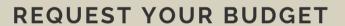
# FOODTRUCK & STAND

With our diverse options of food trucks and stands, we can offer total flexibility and adapt to the needs of each client.

Whether it's a company party, a corporate meeting or any celebration, our service is ideal to exceed your expectations and surprise your atendees! **Check out our options!** 

We adapt to your needs and guarantee an efficient and high-quality service.

Make your event more special with empanadas from Malvón!





catering@malvon.es

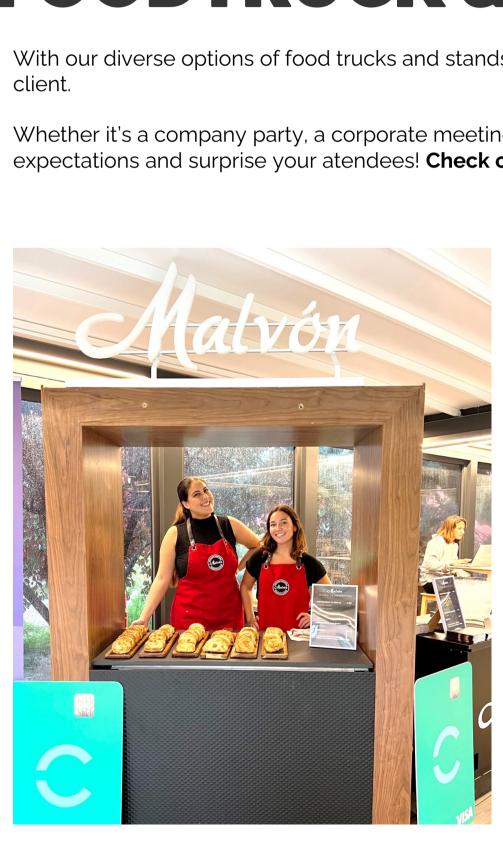


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° CHECK AVAILABILITY, TERMS & CONDITIONS











### **EMPANADAS**

The menu is formed by a wide variety of handmade Argentinian empanadas.

13 CLASSIC GOURMET EMPANADAS



We offer a variety of meat, vegetarian and vegan empanadas to suit the most demanding of tastes.



We have the classic Argentinean flavors, such as Humita (filled with corn, onion, red pepper, cheese and bechamel sauce) or Mild Meat (filled with 100% beef, green olives, boiled egg, red pepper and onion). Also available in a spicy version. ( 📦 )

As well as world flavors, like Cochinita (slow cooked pork with achiote chilli) or Thai Chicken (chicken cooked with coconut milk, curry and onion Thai style).

Some of our innovations consist of: Oh My Goat (slow cooked blend of goat cheese, mozzarella with caramelised onions), Smash Burger (delicious selection of beef, bacon and cheddar cheese) and Sicilian Chicken: (Chicken cooked Sicilian-style with sundried tomato, basil and delicious blend of Italian cheeses).



### CLASSIC EMPANADAS







### **ROQUEFORT PERA**

Intense fusion of blue cheese and artisanal mozzarrela with glazed pear.



### **MILD MEAT**

100% Beef, green olives, boiled egg, red pepper and onion.



### SPICY MEAT

Spicy récipe: beef, green olives, egg, red pepper, onion and spices.



### SPECIAL CHICKEN

Creole style roasted chicken with onion, red pepper, green olives and egg.



### TUNA

Tuna with red pepper and tomato sauce with onion in extra virgin olive oil.



### COCHINITA

Slow-cooked shredded pok with achiote. Not spicy.



### **SMASH BURGER**

Delicious selection of meat, bacon, cheddar cheese and our secret sauce.



### **CHEESE BACON**

Smoked bacon with a mixture of gouda cheese, mozzarella and cheddar.



### **OH MY GOAT!**

Goat cheese, mozzarella and slow-cooked caramelized onion mixture.



### SPICY CHORIZO

Chorizo de León, mozzarella and White cheese sauce with our blend of chiles



### CAPRESE

A mixture of artisan mozzarella, natural tomato and fresh basil.



### **HUMITA**

Sweet corn, onion, red pepper, gouda cheese and bechamel.



### **HAM & CHEESE**

Diced ham and a mixture of soft melted cheese.



### **CHEESE & ONION**

Artisan mozzarella, gouda cheese, roasted onion and Argentine oregano.

### GPURMET EMPANADAS







SICILIAN-STYLE CHICKEN

Sicilian-style chicken with dried tomato, basil, and a delicious mix of Italian cheeses.



**CHICKEN THAI** 

Chicken marinated in cocnut milk, curry, lim and ginger.



**BBQ RIBS** 

Slow-cooked marinated pork ribs with barbecue sauce.



SPECIAL PORK CHEEK

Juicy slow-cooked pork cheek with our special sauce. Traditional récipe.



**PROVOLONE TOMATO** 

Provolone cheese, rehydrated dried tomato and oregano.



**PIAMONTE** 

Delicious burrata-style cheese with mushrooms, bacon and tartufata sauce.









### ALFAJORES ORES

The classic Argentinian dessert, now in two versions! **Cornflour Alfajor and Brownie Alfajor.** Each of our artisan options will take you to Argentina in one bite with its intense notes of dulce de leche and the softness of its biscuits.

Our handmade **cornflour alfajor** consists of two soft biscuits joined by a creamy dulce de leche. The authentic Argentinian flavor.

The artisan **brownie alfajor** is a tempting combination of two soft layers of brownie-like chocolate sponge cake, joined by a generous filling of dulce de leche. A delicious experience that will delight all chocolate and dulce de leche lovers.



BROWNIE ALFAJOR

1,50€



CORNFLOUR ALFAJOR 1,50€



ALFAJORES 6 PACK MALVÓN 9,00€



# FRANUI



Franui is an Argentinian brand that offers exquisite bites of Patagonian raspberries double dipped in chocolate. These fresh raspberries are covered in white chocolate, and coated with dark or milk chocolate, creating a combination.

**Franui Dark Chocolate** is an Argentinian delicacy that combines fresh Patagonian raspberries with a layer of high quality dark chocolate. This combination offers a perfect contrast between the acidity of the fruit and the intensity of the chocolate, creating a unique and sophisticated taste experience.

**Franui Milk Chocolate** combines fresh Patagonian raspberries with a layer of smooth milk chocolate, creating a perfect balance between acidity and sweetness. This treat is ideal to enjoy on any special occasion.



DARK CHOCOLATE



MILK CHOCOLATE



### & SOFT DRINKS



COCA-COLA 2,00€



COCA-COLA ZERO 2,00€



FANTA LIMÓN 2,00€



FANTA NARANJA 2,00€



COCA-COLA ZERO ZERO 2,00€



AQUARIUS LIMÓN 2,00€



AQUARIUS NARANJA 2,00€



SPRITE 2,00€

### BEER & WINE



MAHOU CINCO ESTRELLAS (33 CL.) 1.90€



MAHOU TOSTADA o,o (33 CL.) 1.90€



CERVEZA QUILMES

2.10€



RUTINI CABERNET MALBEC

23.00€



SAN FELIPE MALBEC 9.00€



LA MASCOTA CABERNET SUAVIGNON 15.00€



TRUMPETER MALBEC

12.00€



CRIACUERVOS TEMPRANILLO 11.95€