

LUNCH SALADS [ensaladas]

Ensalada de Rúcula y Col RizadaGF

Baby arugula, kale, roasted peppers, hard-boiled egg, caramelized walnuts, manchego cheese, balsamic vinaigrette 7.95

Ensalada de QuinoaGF

Mixed greens, quinoa, roasted carrots, avocado, chick peas, dates, citrus vinaigrette 7.95

Ensalada GrecaGF

Romaine, tomatoes, fresh feta cheese, red onion, Spanish olives, cucumber, red wine vinaigrette 7.95

Add your choice of protein to any salad:

Grilled chicken +4.95

Grilled shrimp +6.95

Skirt steak* +7.95

Seared tuna* +7.95

Grilled salmon* +7.95

Avocado +3.95

LUNCH ENTREES [platos]

Albondigas Bowl

Spanish beef meatballs in salsa española, rice and yuca frita 14.95

Pollo a la Plancha

Grilled free range chicken breast with rosemary olive oil marinade, served with patatas bravas & mixed greens 13.95

Churrasco*

Grilled skirt steak, chimichurri sauce, french fries and mixed greens 16.95

Fritura de Calamari y Gambas

Fried calamari and shrimp, aioli sauce, with french fries & mixed greens 15.95

LUNCH SANDWICHES [bocatas]

Cubano

Pork, ham, swiss cheese, housemade pickles and mustard on a baguette, served with patatas bravas & mixed greens 10.95

Serrano

Jamón Serrano and manchego cheese on pan con tomate, served with patatas bravas & mixed greens 10.95

Tuna

Seared tuna, avocado, jalapeño, mojo verde on a brioche bun, served with patatas bravas & mixed greens 12.95

Milanesa

Lightly breaded chicken breast, avocado, oaxaca cheese, chipotle mayo on ciabatta, with fried yuca & mixed greens 10.95

Torta*

Ropa vieja, avocado, roma tomatoes, mahón cheese on brioche, served with fried yuca & mixed greens 10.95



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MALABAR

Authentic Spanish Cuisine

214 North Tryon
Plaza Suite 3
Charlotte, NC 28202

704-344-8878

	LUNCH	DINNER
MON	11 ³⁰ -2 ³⁰	5-10 ³⁰
TUE	11 ³⁰ -2 ³⁰	5-10 ³⁰
WED	11 ³⁰ -2 ³⁰	5-10 ³⁰
THU	11 ³⁰ -2 ³⁰	5-10 ³⁰
FRI	11 ³⁰ -2 ³⁰	5-11
SAT	CLOSED	5-11
SUN		CLOSED

Dinner

VERDURAS *Vegetable Tapas*

Pan con Tomate

Toasted bread, fresh tomato, olive oil, sea salt 3.95

Olivas EspañolasGF

Olives marinated with rosemary and lemon zest 4.95

Berenjenas

Fried eggplant chips, rosemary, and honey 7.95

Patatas Bravas

Fiery potatoes with aioli and salsa brava 7.95

Tortilla EspañolaGF

Potato and onion omelette served with aioli 7.95

Pimientos RellenosGF

Roasted peppers stuffed with Manchego cheese, rice, spinach 11.95

Espárragos y ChampiñonesGF

Sautéed wild mushrooms, grilled asparagus, romesco sauce 8.95

Espinaca CatalanaGF

Sautéed baby spinach, raisins, pinenuts 7.95

DESSERTS [postres]

all selections \$5

Gelato Del DiaGF

Tiramisu

Churros y Chocolate

Tres Leches

Coconut FlanGF

Crema CatalanaGF

Macedonia de FrutasGF

CARNE *Meat Tapas*

Croquetas Cremosas

Potato, manchego, jamón serrano 2.95/ea

Albondigas

Beef meatballs, salsa Española 10.95

Crispy Beef

Marinated skirt steak, caramelized onions 11.95

Brochetas de Pollo Salsa SatayGF

Vegetable and chicken kebab 12.95

Special Empanadas de Carne

Braised beef empanadas 9.95

Dátiles con BaconGF

Dates stuffed with almonds and Valdeón blue cheese, wrapped in bacon 9.95

Churrasco*GF

Skirt steak served with chimichurri sauce and roasted potatoes 16.95

PESCADO *Seafood Tapas*

PulpoGF

Grilled octopus, potatoes, olives 14.95

Calamares a la Romana

Fried calamari, aioli sauce 9.95

Gambas al AjilloGF

Sautéed garlic shrimp 14.95

Boquerones*GF

Marinated Mediterranean white anchovies 11.95

ZarzuelaGF

Spanish style fish stew of clams, mussels, shrimp, scallops, calamari, and the fish of the day in a tomato broth 16.95

**May be prepared raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

EMBUTIDOS Y QUESOS

Jamón Ibérico de BellotaGF

100% acorn fed Ibérico ham 25.95

Jamón SerranoGF

Sliced serrano ham 13.95

Pata NegraGF

Authentic Ibérico ham, 3 years cured 18.95

Tabla de EmbutidosGF

Serrano, lomo, dried chorizo 16.95

Tabla de QuesosGF

Mahón, Tetilla, Manchego, Murcia 15.95

FRESH PAELLA

Prepared to Order ~ 35 min

ORDER REQUIRES MINIMUM of TWO

PRICE IS PER PERSON

Paella RoyalGF

Chorizo, chicken, pork shoulder, calamari, shrimp, clams, mussels, vegetables 17.95

Paella ValencianaGF

Chorizo, chicken, pork shoulder, sofrito 17.95

Paella de MariscoGF

Calamari, scallops, shrimp, clams, mussels, sofrito 17.95

Paella de VerduraGF

Seasonal vegetables 15.95

ENSALADILLAS

QuinoaGF

Mixed greens, quinoa, roasted carrots, avocado, chick peas, dates, citrus vinaigrette 5.95

GrecaGF

Tomatoes, cucumbers, feta cheese, onions, oregano 5.95

Burrata CapreseGF

Tomatoes, burratina, fresh basil 8.95