

LUNCH ENTREES

Spanish Meatballs 13.95

Beef meatballs, tomato sauce, rice, mixed greens

Primavera Aglio e Olio 12.95 [gf pasta available]

Oven roasted vegetables and angel hair pasta tossed in sautéed garlic and evo

Beef Churrasco* 14.95

Grilled skirt steak, chimichurri sauce, with fried yuca & mixed greens [gf]

Chicken Paillard 12.95

Grilled chicken breast with rosemary olive oil marinade, served with patatas bravas and mixed greens [gf]

Ravioli 12.95

Roasted eggplant, manchego cheese, rustic tomato, saffron sauce

Malabar Quesadilla 9.95

Peppers, onions, mushrooms, manchego cheese, with pico de gallo, guacamole & sour cream on the side, served with fried yuca & mixed greens [with chicken 11.95 // with skirt steak 13.95]

LUNCH SALADS [gf]

Malabar 7.95

Mixed greens, tomato, cucumber, julienned carrots, citrus vinaigrette

Arugula 7.95

With roasted peppers, hardboiled egg, caramelized walnuts, manchego, balsamic vinaigrette

Roasted Vegetable & Quinoa 7.95

Oven roasted fall vegetables tossed with mixed greens, quinoa and sherry vinaigrette

Greek 7.95

Romaine, tomatoes, feta, red onion, spanish olives, cucumber, red wine vinaigrette

ADD: avocado [1.95] / grilled chicken [4.95]
grilled salmon*/seared tuna*/skirt steak*/grilled shrimp [6.95]

LUNCH SANDWICHES

all sandwiches are made on the panini press and served with mixed greens and a choice of patatas bravas or fried yuca

Cubano 11.95

Pork, ham, swiss cheese, housemade pickles and mustard on a baguette

Vegetale 11.95

Grilled eggplant, zucchini, sweet peppers, tomatoes and goat cheese on focaccia bread with pesto mayo

Veggie Burger 11.95

Housemade veggie burger topped with avocado, beefsteak tomato, grilled onions, arugula, garlic aioli on brioche

Torta* 11.95

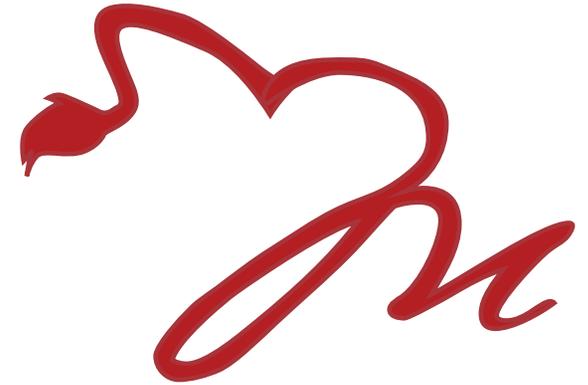
Ropa vieja, avocado, roma tomatoes, mahón cheese on brioche

Milanesa 11.95

Lightly breaded chicken breast, avocado, oaxaca cheese, chipotle mayo on ciabatta

Tuna* 13.95

Seared tuna, avocado, jalapeño, mojo verde on a brioche bun



MALABAR

214 North Tryon
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Charlotte, NC 28202

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

Dinner

VERDURAS vegetable tapas

Pan con Tomate 3.95

Toasted bread, tomato, evoo, sea salt

Spanish Olives 4.95

Marinated with rosemary, lemon zest [gf]

Fried Eggplant Chips 7.95

Tossed with rosemary and honey

Patatas Bravas 6.95

Fiery potatoes with aioli & salsa brava

Tortilla Española 5.95

Potato and onion omelette with aioli [gf]

Stuffed Peppers 9.95

Roasted peppers stuffed with Manchego cheese, rice, spinach [gf]

Grilled Asparagus and Mushrooms 8.95

Served with romesco sauce

Spinach Sauté 6.95

With raisins, pinenuts [gf]

Ravioli 12.95

Roasted eggplant, manchego cheese, rustic tomato, saffron sauce

Montadito of the Day 6.95

Selection of two Spanish bruschettas.

Preparation changes daily.

ENSALADILLAS [gf]

Mixed Greens 6.95

Greens, tomato, cucumber, julienned carrots, sherry vinaigrette

Burrata Caprese 8.95

Tomatoes, burratina, fresh basil

EMBUTIDOS Y QUESOS [gf]

Tabla Mixta 19.95

Combination of meats and cheeses

Jamón Ibérico de Bellota 25.95

100% acorn fed Ibérico ham

Jamón Serrano 13.95

Sliced serrano ham

Pata Negra 18.95

Authentic Ibérico ham, 3 years cured

Tabla de Embutidos 14.95

A selection of serrano, lomo, dried chorizo

Tabla de Quesos 14.95

A selection of Spanish cheeses

CARNE meat tapas

Croquetas Cremosas 2.95/each

Potato, manchego, jamón serrano

Albondigas 8.95

Beef meatballs, salsa Española

Crispy Beef 9.95

Marinated skirt steak, caramelized onions

Beef Empanadas 9.95

Braised beef empanadas with salsa española (tomato sauce & sofrito)

Chicken Empanada 6.95

Served with avocado purée

Dátiles con Bacon 9.95

Dates stuffed with goat cheese, wrapped in bacon [gf]

Beef Churrasco* 16.95

Skirt steak, chimichurri, roasted potatoes [gf]

Lamb Chops* 14.95

Marinated in paprika and lemon [gf]

PESCADO seafood tapas

Pulpo 14.95

Grilled octopus, potatoes, olives

Scallops a la Plancha 13.95

Served with lemon butter sauce

Fried Calamari 9.95

Served with aioli sauce

Gambas al Ajillo 13.95

Sautéed garlic shrimp [gf]

Boquerones* 11.95

Marinated Mediterranean white anchovies [gf]

Fish Stew 15.95

Spanish style fish stew with clams, mussels, shrimp, scallops, calamari and the fresh catch of the day in tomato broth [gf]

FRESH PAELLA [gf]

PREPARED TO ORDER ~ 35 MIN. (ORDER REQUIRES MINIMUM OF TWO - PRICE IS PER PERSON)

Paella Royal 17.95

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

Paella Valenciana 17.95

Chorizo, chicken, pork shoulder, sofrito

Paella de Marisco 17.95

Calamari, scallops, shrimp, clams, mussels, sofrito

Paella de Verdura 15.95

Seasonal vegetables

DESSERTS all selections \$5.95

Churros

Tiramisu

Tres Leches

Crema Catalana

Flan de Coco

Gelato del Dia

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