

OUR MENUS

MA KHIN FAVOURITES
Flavours that shape our journey



FALLAS 2026
02/03 - 19/03

ALLERGENS: PLEASE TELL A MEMBER OF STAFF IF YOU HAVE ANY FOOD ALLERGIES.

Gluten	G	Fish	P	Milk	L	Mustard	M	Lupin	Al
Crustaceans	C	Peanuts	Ca	Nuts	F	Sesame seeds	Se	Molluscs	Mo
Eggs	H	Soybeans	S	Celery	A	Sulphites	Su		

* Our marinated fish is previously frozen at -20°C for five days.

** All dishes that include fried ingredients may contain traces of: **G, C, H, P, Ca, S, L, F, A, M, Se, Su, Mo**

LUNCH TIME MENU FALLAS

WHOLE TABLE

STARTERS TO SHARE:

CHICKEN CROQUETTE · THAI RED CURRY (H-G-C-L-P)
Golden and crisp, creamy and gently spiced inside.

BROCCOLI, FETA, TOASTED SEEDS & LIME (H-L)
Crunchy textures with bright acidity and a citrus finish.

BAIGAN BHARTA · FIRE-ROASTED AUBERGINE (L)
Smoky roasted aubergine with warm spices and depth.

PRAWN SATAY SKEWERS (CA-S-SU-C)
Grilled prawns with toasted peanut sauce, sweet and savoury.

»» Why not add some optional starters from our a la carte menu?

THAI SPRING ROLLS WITH CHOPPED PORK AND PRAWNS (S-G-C-L-H) +4€
Golden and juicy, the perfect land-and-sea bite.

VALENCIAN OYSTER WITH KIMCHI (MO-P-G-S-SU) +5€
Sea freshness meets fermentation: saline, bright and deep.

MAINS COURSES TO CHOOSE BETWEEN:

MALABARI FISH CURRY (L-P-M-F-S)
Creamy coconut curry from Southern India, aromatic and smooth.

CHICKEN TIKKA MASALA WITH BASMATI (L)
Rich, velvety and spicy.

BIBIMBAP VEGETARIANO · KIMCHI CASERO (H-SU-SE-S-P)
Arroz, vegetales y fermentos con gochujang: equilibrio y energía.

DESSERT:

STRAWBERRIES · SICHUAN PEPPER · LEMON ICE CREAM
Fresh citrus perfume with a gentle, tingling finish.

»» Why not treat yourself to our award-winning dessert (+4€)

MA KHIN CHEESECAKE WITH MACADAMIA NUTS AND TOFFEE (L-H-F-G)

32€

EVENING MENU

WHOLE TABLE

STARTERS TO SHARE:

VALENCIAN OYSTER WITH KIMCHI (MO-S-P-SU)
Sea freshness meets fermentation: saline, bright and deep.

BROCCOLI, FETA, SEEDS & LIME (H-L)
Crunchy textures with bright acidity and a citrus finish.

PRAWN & PORK SPRING ROLLS (S-G-C-L-H)
Golden and juicy, the perfect land-and-sea bite.

PORK BELLY BAO · HOUSE PICKLES (G-SU-MO-S-SE-SU)
Soft steamed bun, glazed pork belly and sharp house pickles.

MAINS COURSES TO CHOOSE BETWEEN:

DUCK VINDALOO · BASMATI & SEED RICE (M-SU)
Bold and aromatic, with a long, spicy finish.

CHA CA SEA BREAM · DILL & TURMERIC (P-L-S-SE-SU)
Fragrant and clean, inspired by Hanoi's iconic flavours.

BIBIMBAP VEGETARIANO · KIMCHI CASERO (H-SU-SE-S-P)
Arroz, vegetales y fermentos con gochujang: equilibrio y energía.

DESSERT:

MA KHIN CHEESECAKE WITH TOFFEE AND MACADAMIAS (G-L-H-F)

42€