

ma
khin
DECOLONIAL
ASIAN FOOD

At Ma Khin, every dish tells many stories. Stories from Southeast Asia inspire our recipes along with stories of Ma Khin's matriarchal family, whose legacy is recorded in the photographs you'll see on the walls of our restaurant. But equally important is the narrative of the land surrounding us here in Valencia: the sea, the mountains, the forests, the olive groves, the fields, and, most importantly, the hands that work them. Ma Khin transforms dishes from thousands of miles away, and that transformation begins with our appreciation and respect for local produce and providers.

/ APERITIF

Drinks

COCKTAILS

FRESH MARTINI	11€
Dry Martini, vodka, ginger beer, makrut lime and cardamon	
PEGU LADIES' CLUB	11€
Gin, triple sec, lime juice and angostura	
THAI SOUR	11€
Dark rum, makrut lime leaves, mint, lemon grass, egg white	
BURMESE MARGARITA	11€
Tequila, mezcal, lime pickle, orange juice	

ALCOHOL FREE

MOJITO MOCKTAIL WITH YUZU & GREEN TEA ...	8€
Mint, yuzu, green tea, ginger beer and angostura	
KOMBUCHAS	5.5€
Please ask for the flavours this week	
HOMEMADE LIMENADE	5€
Lime juice and soda	
ICED TEA	4€
Black tea with mango or Indian spice infusion	
COLA SR. NUEZ	3.8€
Hand made Valencian cola	
NAVELLATE	3.8€
Hand made Valencian orangeade	
CÍTRICO MONTOYA	3.8€
Hand made Valencian lemonade	
JAMU MOCKTAIL	6€
An ayurvedic drink of turmeric, ginger, lime and coconut water	

BEERS

SMALL DRAUGHT ÁGUILA SIN FILTRAR	2.7€
MEDIUM DRAUGHT ÁGUILA SIN FILTRAR	3.8€
HEINEKEN / HEINEKEN 0.0	3.8€
AMSTEL ORO / AMSTEL ORO 0.0	3.8€
AMSTEL RADLER	3.8€
18/70 LA RUBIA	3.8€
PRIMAVERA / BLESSED WITH A TOUCH OF LEMON BALM ...	4.5€
BOIRA / PALE ALE WITH PLENTY OF HOPS	4.5€

/ SALADS

BURMESE GINGER SALAD WITH SHREDDED CABBAGE, 15€
SHALLOTS AND PEANUTS (Ca)

TOFU THOKE: FROM THE SHAN STATES WITH HOMEMADE 15€
CHICKPEA TOFU (Ca-Se)

ARTICHOKE SALAD WITH HAZELNUTS AND LIME PICKLE 17€
(F-Su)

/ SMALL DISHES

VALENCIAN OYSTERS WITH KIMCHI /PIECE (Mo-P-S-Su) 6€/PIECE

BAINGAN BHARTA: INDIAN ROASTED AUBERGINE TOPPED 16€
WITH PICKLED ALMAGRO EGGPLANT (L-Su)

CHICKEN LARB WITH MINT, TOASTED RICE AND 16€
SAMBAL OELEK (S-G-M-P)

PARATHA MASALA WITH TOMATO CHUTNEY (M-G-L-Ca) 16€

THAI SPRING ROLLS WITH CHOPPED PORK AND PRAWNS 17€
/4 PIECES (S-G-C-L-H)

FRIED SQUID WITH SWEET SOY GLAZE (Mo-S-G-Se) 20€

CHICKEN AND RED CURRY CROQUETTES WITH LIME MAYO 16€
/4 PIECES (H-G-C-L-P)

CHA SIU PORK BELLY BAO WITH PICKLES /2 PIECES 15€
(G-Su-Mo-S-Se-Su)

CHICKEN SATAY WITH PEANUT SAUCE AND WATERCRESS 17€
AND CUCUMBER SALAD (Ca-S-Su)

/ MAIN COURSES

CHILE CRAB: SOFT SHELLED CRAB WITH SPICY SAUCE (C-H-S).....	29€
FISH IN THAI GREEN CURRY (C-P)	26€
DUCK VINDALOO WITH STIR FRIED RICE AND SEEDS (M-Su).....	24€
BEEF IN THAI RED CURRY WITH JASMINE RICE (C-P)	22€
PEKING PORK WITH STEAMED PANCAKES AND HOISIN SAUCE	22€
(S-G)	
SEA BREAM CHA CA, MARINATED WITH DILL, GALANGAL AND	24€
TURMERIC (L-S-P-Se-Su)	
CANTONESE STEAMED FISH WITH SEASONAL VEGETABLES	24€
AND PAK CHOI (P-Se-S-Su)	
CAULIFLOWER BIRYANI (L)	20€
VEGETARIAN THALI: MIXED VEGETARIAN CURRIES AND	22€
PICKLES (M-G-Su-L)	

/ NOODLES

NOODLES WITH IBERIAN PORK AND BIMBI (G-S-Su-Se-H-Mo)	22€
SHAN NOODLES WITH PRAWNS AND PICKLED MUSTARD	26€
(M-C-Su-Ca-S)	
BURMESE KHAO SWE WITH CORN FED CHICKEN AND	24€
BALACHAUNG (M-H-G-C-Ca-P)	

/ EXTRAS

AROMATIC RICE	3€
PARATHA (G)	3€
OUR HOMEMADE KIMCHI (S-Se-P)	6€
PAPADUM WITH CHUTNEYS (M-L-Su-Se-G)	6€
DAHL: CREAMY INDIAN LENTILS (M)	8€

/ DESSERTS

MA KHIN CHEESECAKE WITH TOFFEE AND MACADAMIAS (L-H-G-F)	8.5€
STRAWBERRIES WITH SICHUAN PEPPER AND LEMON ICE CREAM (L)	8€
MANGO WITH STICKY RICE (Se-L)	8.5€
CHOCOLATE, CITRUS FRUIT AND SPICES (L-H)	8.5€

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**

/ WHITE WINES



SÍLICE	34€
ALBARIÑO, PALOMINO, TREIXADURA / D.O. RIBERA SACRA / Crianza mixta, 8 months aging on lees. Elegantly mineral.	
MENADE	24€ / 5€
VERDEJO / VT CASTILLA Y LEÓN / Vegan. Fruity and herbaceous with floral touches and well-balanced acidity.	
CAN SUMOI	27€ / 5.5€
XAREL.LO / D.O. PENEDÉS / High altitude Mediterranean wine with mineral and Provençal herb flavors.	
CULLEROT	23€ / 5€
MACABEO, PX, CHARDONNAY... / D.O. VALENCIA / Slightly spicy with herbaceous and balsamic undertones. Aged on lees in antique clay amphora.	
LES FRESES	24€
MOSCATEL DE ALEJANDRÍA / D.O. ALICANTE / Sparkling, citrus and floral. A great summery wine. Lightly aged on lees.	
MERAN	33€ / 6€
GEWÜRZTRAMINER / D.O. ALTO ADIGE, ITALIA / Intensely aromatic, with hints of peach and apricot. Mellow with a very agreeable acidity.	
L'ABRUNET	23€
GARNACHA BLANCA / D.O. TERRA ALTA / Fresh, vibrant and mineral with aromas of green apple and pear.	
GABA DO XIL	28€
GODELLO / D.O. VALDEORRAS / Expressive and elegant Godello with ripe white fruit, a mineral backbone and fresh acidity that lengthens the finish.	
MIRABRÁS	34€
PALOMINO / VT CÁDIZ / An extraordinary wine aged for 12 months in sherry barrels. Intense, spicy and citrus.	
PONCE BLANCO	31€
ALBILLO / D.O. MANCHUELA / Barbadillo revives the traditional production of Palomino Fino grapes with aging under "velo de flor" in sherry casks. Floral aromas, ripe fruit, and nuts.	
DOMAIN GUIBERTEAU SAUMUR BLANC	45€
CHENIN BLANC / AOC LOIRE / Intense with aromas of lemon and grapefruit. A touch of saltiness and vanilla.	

/ NEITHER RED NOR WHITE!

LES PRUNES	26€ / 5.5€
MANDÓ (BLANC DE NOIR) / D.O. VALENCIA / Fruity and fresh, aged on lees in clay amphora. Undertones of orange blossom, jasmine and citrus fruit.	
LES DANSES	31€
MANDÓ / D.O. VALENCIA / An ancestral cava, made following organic principles. Fresh and light with plum, citrus and spicy aromas.	
TERROIR SENSE FRONTERES	30€
BRISAT DE GARNAXA / D.O. MONTSANT / Mediterranean wine with a fine mineral profile, fresh red fruit and an elegant, highly food-friendly character.	

/ RED WINES



ARTUKE	23€ / 4.8€
TEMPRANILLO / D.O.C. LA RIOJA / Young red wine, fresh and juicy, with a vibrant fruity profile and an easy-drinking, light finish.	
PONCE PIE FRANCO	33€
BOBAL / D.O. MÁNCHELA / Aged 10 months in oak barrels. Raspberries and black currants with smooth tannins and well balanced acidity.	
CASA CASTILLO	24€ / 5€
MONASTRELL / D.O.P. JUMILLA / Aromas of berries and wild herbs are perfectly balanced in this exquisite red wine.	
SAFRÁ	25€ / 5€
MANDÓ / D.O. VALENCIA / A light floral, fruity wine with balsamic notes and a touch of spices and aromatic herbs. This is one of our favourite wine makers from the Valencian region.	
FUENTENEBRO MEDIA CRIANZA	28€ / 6€
TEMPRANILLO / D. O. RIBERA DEL DUERO / Balanced and honest, showing ripe red fruit, subtle oak ageing and smooth tannins.	
PARAJES CÉSAR	30€
MENCIA / D.O. BIERZO / Full of fruit with a touch of spices.	
12 VOLTS	33€
CALLET, FOGONEU, SYRAH, MERLOT / VT MALLORCA / A peculiar wine from a peculiar winemaker! Aged for 9 months, slightly balsamic with plenty of fruit!	
FUNDAMENTALISTA	25€
BOBAL Y OTRAS / D.O. MANCHUELA / Traditionally made in concrete tanks, with floral aromas, plum, and toasted notes.	
VALDUERO "EN DOS MADERAS"	42€ / 7€
TEMPRANILLO / D.O. RIBERA DEL DUERO / High-altitude wine that ages in two types of wood from different origins. Aromas of fresh red fruit, with spicy and balsamic notes.	
GUIBERTEAU SAUMUR LES MOULINS 2023	39€
CABERNET FRANC / AOC LOIRE / Intense and refined with notes of dark cherry, spices and a mineral background. Fine tannins and a silky-smooth texture.	

/ SPARKLING WINES

CAN SUMOI MUNTANYA	28€ / 6€
MACABEO, XARELLO / D.O. PENEDÉS / An approachable and refreshing sparkling wine with hints of mountain herbs and apple.	
RAVENTOS I BLANC LA FINCA	43€
XAREL-LO, MACABEO Y PARELLADA / D.O. PENEDÉS / Comes from the most historic vineyards of the renowned Catalan winery. Dry, noble, with fine bubbles and overwhelming complexity.	
ANDRE CLOUET	52€
PINOT NOIR / AOC CHAMPAGNE / A perfect combination of mineral flavours and citrus fruit with a hint of toasted smokey nuts.	

/ SHOTS AND SPIRITS

SHOT	5€
PREMIUM SHOT	8€
SPIRITS	7€
PREMIUM SPIRITS	12€
MIXED DRINKS	9€
PREMIUM MIXED DRINKS	14€

/ WATER

FILTERED WATER 1.5€ p/p

In 2026 we will donate the profit from all filtered water sales to Action Against Hunger

MINERAL WATER LANJARON 50CL 2.7€

SPARKLING WATER PERRIER 33CL 3.2€

/ COFFEES AND TEAS

EXPRESSO 2.7€

CORTADO 2.7€

FLAT WHITE 3.2€

BOMBÓN (WITH CONDENSED MILK)..... 3.2€

CAPPUCCINO 3.7€

CARAJILLO (WITH RUM OR WHISKY)... 3.7€

CVALENCIAN CREMAET 4.7€

BLACK TEA WITH MANGO 3.9€

BLACK TEA WITH SPICES 3.9€

WHITE TEA PAI MU TAN 3.9€

GREEN TEA WITH GINGER 3.9€

DARJEELING 3.9€

ROOIBOS WITH CINNAMON 3.9€

YOGI TEA INFUSION OF INDIAN SPICES... 3.9€

MINT WITH LICORICE ROOT 3.9€

CAMOMILE WITH APPLE 3.9€