



LAS MALVINAS

STEAKHOUSE

**IT'S OUR PLEASURE TO WELCOME YOU AT
LAS MALVINAS !**

ESTABLISHED SINCE 2000 IN BERLIN-MITTE,
OUR TRADITIONAL RESTAURANT OWES ITS NAME TO THE
HISTORICAL ISLANDS OF ARGENTINA.

PART OF OUR PHILOSOPHY, IS THAT WE STRIVE TO USE
NATURAL INGREDIENTS AS WELL AS HIGH QUALITY PRODUCTS
FROM ARGENTINA.

START YOUR DINING EXPERIENCE WITH
ONE OF OUR APERITIFS . .

APEROL SPRITZ
APEROL & PROSECCO

HUGO
ELDERFLOWER SYRUP, MINT,
LIME & PROSECCO

LILLET BERRY
LILLET, LEMON, TH WILD BERRY & STRAWBERRY

ESPRESSO MARTINI
VODKA, KALHUA & ESPRESSO

7.9€



STARTERS

GRILLED GARLIC BREAD

AVOCADOCREAM & AIOLI DIPS

4.0€



GRAS FED BEEF CARPACCIO

BASIL PESTO & MARINATED
BABYLEAFSALAD

10.8€

BURRATA

HONEY GLAZED TOMATO, BASIL
PESTO UND HERB-MUSTARD-
VINAIGRETTE

10.8€



HALIBUT-SALMON CARPACCIO 13.5€

WILD HERB SALAD, MANGO-&
GINGER-TERIYAKI-SAUCE

GRILLED KING PRAWNS

GARLIC, CHILI & OLIVE OIL

10.8€

PESTO ROSSO BREAD

ROASTED BAGUETTE WITH
RED PESTO ROSSO, CHERRY
TOMATOES & BASIL

4.0€



CHAMPIGNONS (LARGE)

FILLED WITH SPINACH, LIGHT
CREAM-SAUCE & GRATINATED WITH
CHEDDAR CHEESE

9.8€



OVENBAKED POTATOE

LEAF SPINACH, CORN & RED
BELLPEPPER, GRATINATED WITH
CHEDDAR CHEESE, SERVED WITH
SOUR-CREAM & AIOLI

7.9€



WHOLE AVOCADO

SERVED WITH MARINATED &
GRILLED PRAWNS

10.8€

SOUPS

TOMATO CREAM SOUP

CRÈME FRAÎCHE & FLAVORED WITH
FRESH BASIL

6.0€



ONION SOUP (FRENCH STYLE) 6.5€

CLASSICALLY COOKED WITH WHITE WINE,
BAGUETTE GRATINATED WITH CHEDDAR
CHEESE



GOULASH SOUP

6.8€

WITH ARGENTINIAN BEEF,
INTENSELY SPICED





SALADS

ALL SALADS ARE SERVED WITH A DRESSING OF YOUR CHOICE
FRENCH DRESSING: SWEET, CREAMY, REFINED WITH TARRAGON
HERB MUSTARD VINAIGRETTE OR **BALSAMIC DRESSING.**

ROCKET SALAD

8.8€

MARINATED ROCKET SALAD, SUN-
RIPENED TOMATOES & GARLIC
CROUTONS 

LAS MALVINAS SALAD MIX

5.8€

LETTUCE, CUCUMBER & TOMATO 

ORIGINAL CEASAR SALAD

8.8€

ROMAINE LETTUCE, GRANA PADANO
GARLIC CROUTON & FRENCH
DRESSING 

NIZZA-SALAD

11.0€

ROMAINE LETTUCE, TUNA,
CUCUMBERS, FETA CHEESE, HERB
VINAIGRETTE & RED ONIONS

AVOCADO-PRAWN-SALAD

11.8€

MARINATED FRESH AVOCADO,
SHRIMPS, HONEY GLAZED CHERRY
TOMATOES & GRANA PADANO

& ON TOP

+ GRILLED CHICKEN BREAST STRIPS (100G)

6.0€

+ BEEF FILLET STRIPS

7.0€

+ PRAWNS

7.0€



LOVE IS LIKE A
GOOD STEAK, **RARE**

RARE

MEDIUM RARE

**MEDIUM
WELL**

MEDIUM

DONE





STEAK CUTS

FOR THE PURE STEAK PLEASURE WE SEASON OUR STEAKS
ONLY WITH A LITTLE OIL AND SALT.
IF YOU DO NOT EXPRESS A WISH, YOUR STEAK WILL BE GRILLED MEDIUM.

**CHOOSE YOUR STEAK AND THAN EXTRA
YOUR SIDE DISH + SAUCE OR DIPS FROM**

BLACK ANGUS FILET

180G | 250G
22.0€ | 31.0€

BLACK ANGUS ENTRECÔTE

350G
32.0€

SIRLOIN STEAK

180G | 250G
16.5€ | 23.5€

RUMPSTEAK

180G | 250G
18.5€ | 24.5€

LAMB FILLET

180G | 250G
18.8€ | 27.0€

BEEF SPECIAL

BUTCHER'S CHOICE

T-BONE STEAK

WITH HERB BUTTER CA. 400G
31.5€

IRISH BEEF RIBS

CA. 400G
31.3€

FLAME GRILLED IRISH TOMAHAWK STEAK

WITH 2X HERB BUTTER
CA. 1000G
85.0€





SIDES

GARLIC BREAD	4.0€
WITH AVOCADOCREAM & AIOLI DIP	
CREAM SPINACH	4.8€
WITH GARLIC & CREAM	
GRILLED BEAN-MIX	4.8€
WITH ONION	
GRILLED CHAMPIGNONS	4.8€
WITH ONIONS	
CORNCOB	4.5€
WITH GARLIC BUTTER	
BASMATI-RICE	4.0€
WITH PURPLE CURRY & ROASTED HAZELNUT	
GRILLED VEGGIES	5.5€
OVEN BAKED POTATOES	4.0€
+ SOUR CREAM	
COUNTRY POTATOS	4.0€
POMMES FRITES	3.8€
SWEET POTATOS FRITES	5.5€
HERB BUTTER	1.5€

FROM THE SEA

SALMON FILET	24.8€
GRILLED ON THE SKIN ON CREAMED SPINACH & BASMATI RICE, SERVED WITH A SIDE SALAD	
PRAWN PLATE 	23.5€
FRIED IN THYME-CHILI BUTTER, SERVED WITH BASMATI RICE, GARLIC BREAD & SERVED WITH A SIDE SALAD	

SAUCE

PEPPER CREAM SAUCE	3.5€
CREAMY MUSHROOM SAUCE	3.8€
SAUCE BERNAISE	3.5€

DIPS

SOUR CREAM	1.5€
GUACAMOLE	1.5€
LAS MALVINAS STEAK DIP	1.5€
FIRE CRACKER 	1.5€
PESTO ROSSO	1.5€
LIME-SCHMAND	1.5€
AIOLI	1.5€
BBQ-SAUCE	1.5€

BURGER

ALL BURGERS ARE SERVED WITH POMMES
AND COLESLAW.

CHICKEN BURGER	16.8€
CHICKEN CHEESE BURGER	18.3€
BLACK ANGUS BEEF BURGER	17.5€
BLACK ANGUS CHEESE BURGER	19.0€
VEGAN BURGER 	16.8€



MIXED GRILL

TO SHARE & ENJOY

LAS MALVINAS 3-COURSE MENU ROYAL GRILL FOR 2

CA. 600G

1. LAS MALVINAS SALAD MIX

2. CHICKEN BREAST FILLET

TENDER LAMB FILLET

BLACK ANGUS BEEF FILLET

PRAWNS

COUNTRY POTATOES, GRILLED VEGETABLES, HERB BUTTER &
CREAMY MUSHROOM SAUCE

+

3. DESSERT PLATTER

WITH LAVA CAKE & CHEESECAKE

WITH FOREST FRUITS, FRUIT SORBET & VANILLA ICE CREAM

89.0€





SPECIALTIES

ALL DISHES ARE SERVED WITH A LAS MALVINAS SALAD MIX.

PORK NECK STEAK 19.5€

NECK STEAK GRILLED TO THE POINT,
POTATO WEDGES, GREEN BEANS,
HERB BUTTER

PORK MEDALLIONS 22.0€

CHAMPIGNON-CREAM SAUCE,
COUNTRY POTATOES

GRILL PLATTER 30.0€

BLACK ANGUS ENTRECOTE,
CHICKEN FILLET & PORK MEDALLIONS,
WITH FRIES & HERB BUTTER
APPROX. 300G

CHICKEN BREAST FILLET 21.0€

CHAMPIGNON- CREAM SAUCE,
POMMES FRITES

+ AS WELL FOR 2 PERSONS 59.0€

VEGGIE CURRY (VEGAN) 19.0€

FINISHED WITH COCONUT MILK,
BASMATI RICE

BEEF IN CREAMY SAUCE 21.0€

TENDER BEEF STRIPS, PEPPERS,
ONIONS, TOMATO CREAM SAUCE
& RICE

FITNESS-PLATTER 19.8€

FRESH STIR-FRIED VEGETABLES,
JUICY BEEF TENDERLOIN STRIPS,
TERIYAKI SAUCE, GINGER &
GARLIC

VEAL CUTLET 22.5€

WITH POMMES FRITES & LEMON

DESSERT

LAVA CAKE

FRUIT SORBET AND
WILD BERRIES
7.0€

TIRAMISU

WHISKEY ESPUMA, BAILEYS- CRUNCH
& BOURBON-VANILLA CREAM
6.5€

NEW YORK CHEESECAKE

MARINATED BLUEBERRIES
7.0€

WARM APPLESTRUDEL

WITH BOURBON-VANILLES AUCE
7.0€

TUTTI FRUTTI

FRUIT SORBET, BOURBON VANILLA ICE
CREAM, WILD BERRIES & CREAM
6.5€



COFFEE

ESPRESSO	2.5€
ESPRESSO DOPPIO	3.8€
AMERICANO	3.0€
CAPPUCCINO	3.5€
LATTE MACCHIATO	3.8€
HOT CHOCOLATE	3.8€
HOT CHOCOLATE + RUM	6.5€
AMARETTO CAFÉ	6.8€
BAILEYS CAFÉ	6.8€
IRISH CAFÉ MIT 4CL WHISKEY	8.5€

SIRUP: HAZELNUT	0.5€
CARAMEL	
VANILLA	

TEA

SERVED IN THE POT.

ASSAM SPEZIAL	4.0€
BLACK TEA	
GREEN TEA CHINA	4.0€
EARL GREY	4.0€
BIO CHINA JASMIN	4.0€
HERB GARDEN	4.0€
HEALTHY HERB-MIX	

FRESH TEA

SERVED IN THE POT.

MINT	4.8€
GINGER	4.8€
LEMON	4.8€

SOFTS

STAATL. FACHINGEN 0,25L	2.8€
STILL/MEDIUM	
STAATL. FACHINGEN 0,75L	6.5€
STILL/MEDIUM	
SAN PELLEGRINO/AQUA	2.9€
STILL / SPARKLING 0,25	
SAN PELLEGRINO/ AQUA	6.8€
STILL / SPARKLING 0,75L	
TAP WATER	2.0€
WITH ICE & LEMON	
COLA / COLA ZERO	3.0€
SPRITE / FANTA	

THOMAS HENRY:	3.5€
TONIC WATER, BITTER LEMON,	
GINGER ALE, SPICY GINGER,	
MYSTIC MANGO	

JUICES

	0,2L
APPLE ORANGE	3.5€
PINEAPPLE MANGO	
PASSIONFRUIT	
CHERRY BANANA	



HOMEMADE LEMONADE

PASSIONFRUIT	6.8€
LIME, MINT, PASSIONFRUIT PUREE & SPRITE	
STRAWBERRY	6.8€
LIME, MINT, STRAWBERRY PUREE & SPRITE	
GRANATAPFEL	6.8€
LIME, MINT, POMEGRANATE PUREE & SPRITE	

APERITIVO

APEROL SPRITZ	7.9€
APEROL & PROSECCO	
HUGO	7.9€
ELDERFLOWER SYRUP, MINT, LIME & PROSECCO	
LILLET BERRY	7.9€
LILLET, LEMON, TH WILD BERRY & STRAWBERRY	
ESPRESSO MARTINI	7.9€
VODKA, KALHUA, ESPRESSO & SUGAR SIRUP	

PROSECCO & CHAMPAGNER

	0.1 L	0.7 L
PROSECCO	5.8€	35.0€
MOËT & CHANDON		
BRUT IMPÉRIAL		98.0€

VODKA

	4 CL	0.7 L
GREY GOOSE	7.5€	95.0€
SMIRNOFF	5.5€	85.0€

SIGNATURES

APEROL SOUR	8.8€
APEROL, LEMON, SODA, SUGARSIRUP & EGG WHITE	
GIN GIMLET	8.8€
GIN, LEMON & SUGAR SIRUP	
MOSCOW MULE	9.0€
VODKA, LIME, CUCUMBER, GINGER & GINGER BEER	
CAMPARI	8.5€
SODA/ ORANGE/ PASSIONFRUIT	
LIMONCELLO SPRITZ	8.8€
LIMONCELLO, PROSECCO, MINT	
SOURS	8.8€
VODKA/ WHISKY / GIN SUGAR & LEMON	
HEMMINGWAY SOUR	9.0€
GIN, GRENADINE, LEMON, ORANGE JUICE	
BASIL SMASH	9.0€
GIN, BASIL, SUGAR, LEMON	
LYNCHBURG LEMONADE	8.8€
JACK DANIELS, LEMON, LIMEJUICE & SPRITE	

BEER

VOM FASS 0.4 L

BITBURGER	4.5€
KÖSTRITZER „SCHWARZ“	5.0€
RADLER/ALSTER	4.8€
BEER MIXED WITH SPRITE I FANTA	

AUS DER FLASCHE

BITBURGER 0.0 ALKFR. 0,3L	4.5€
BENEDIKTINER WEIZEN 0,5L	5.0€
HELL CRISTAL ALKOHOL FREE	
CORONA/DESPERADOS 0,3L	4.9€



FRUIT SPIRIT

	4 CL
SCHLADERER WILLIAMSPEAR	6.0€
SCHLADERER HIMBEERGEIST	6.0€
SCHLADERER KIRSCHWASSER	6.0€

GIN

	4 CL
BOMBAY SAPPHIRE	6.0€
TANQUERAY 10	6.0€
BROCKMANS	7.0€
HENDRICKS	7.0€
MONKEY 47	8.0€

RUM

	4 CL
BACARDI	6.0€
BOTUCAL	6.0€
RON ZACAPA 23	7.0€
HAVANNA 3 YRS.	6.0€
HAVANNA 7YRS.	8.5€

WHISKEY

	4 CL
JACK DANIELS	6.0€
GLENFIDDICH 12 YRS.	7.0€
LAPHROAIG 10 YRS.	7.0€
TULLAMORE DEW	6.0€

COGNAC

	4 CL
HENNESSY VS	7.5€
REMY MARTIN VSOP	9.0€
GRAPPA CHARDONNAY	7.0€

TEQUILA

	4 CL
CAZADORES BLANCO	6.0€
CAZADORES RESPOSADO	6.0€

HERB LIQUOR

	4 CL
AVERNA	6.0€
RAMAZZOTTI	6.0€
JÄGERMEISTER	6.0€

LIQUOR

	4 CL
MALIBU	5.0€
FRANGELICO	5.0€
BAILEYS	5.0€
KALHUA	5.5€
AMARETTO DISARONNO	5.0€
SAMBUCCA	5.0€
LONGDRINK FILLER: SOFTS JUICES TONIC LEMON WILDBERRY	3.0€

WINE
IS BOTTLED
POETRY





RED WINE OPEN

0.2L

LETRA DE TANGO" TINTO

6.5€

SAN POLO | ARGENTINA | MENDOZA

CABERNET SAUVIGNON & BONARDA: BOUQUET OF RED FRUIT AND BLACK CURRANT

CHIANTI RESERVA

6.5€

ITALIEN / DRY / TOSCANA

WHITE WINE OPEN

CHARDONNAY

5.9€

DOMAINE TARIQUET | FRANKREICH | CÔTES DE GASCogne

HINTS OF FLORAL NOTES, FRESH BUTTER AND SOME PEACH; APPEARS MULTILAYERED AND COMPLEX, WITH BEAUTIFUL VANILLA NOTES AND TOASTED NUANCES.

LETRA DE TANGO" BLANCO

6.5€

SAN POLO | ARGENTINA | MENDOZA

GRAPE VARIETIES: VIOGNIER & TORRONTÉS: DELICATE SCENTS OF GRAPEFRUIT, MELON & TROPICAL FRUITS.

ROSÉ OPEN

MERLOT ROSÉ

6.5€

CONCHA Y TORO | CHILE | VALLE CENTRAL

FFRUITY NOSE WITH AROMAS OF RASPBERRY, CHERRY, SLOE, POMEGRANATE, SOME MINT & LILAC



BOTTLED WINES RED

0.75L

GRAN RESERVA

48.0€

ESCUDO ROJO | CHILE | VALLE CENTRAL

GRAPE VARIETIES: CARMENERE, PETIT VERDOT, CABERNET SAUVIGNON. SYRAH, CABERNET FRANC INTENSE NOTES OF BLACK CHERRY, CURRANT, AND SMOKY AROMAS OF ROASTED COFFEE; VERY POWERFUL IN THE MOUTH.

"ROTHSCHILD HÉRITAGE"

53.0€

BARON PHILIPPE DE ROTHSCHILD | FRANKREICH | BORDEAUX

GRAPE VARIETIES: MERLOT & CABERNET SAUVIGNON
ELEGANT BOUQUET OF RED AND BLACK CURRANTS, CHERRIES AND BLUEBERRIES, UNDERPINNED BY WARM TOASTY AND SPICY SAFFRON NOTES; AROMATIC ON THE PALATE, WITH LUSH FRUIT AND STRUCTURED TANNINS

RESERVA

58.0€

BODEGAS MONTECILLO | SPANIEN | RIOJA

GRAPE VARIETY: TEMPRANILLO
ELEGANT AND COMPLEX NOSE OF BLACKBERRIES AND A HINT OF FENNEL; INTENSE AND PERFECTLY BALANCED TASTE OF RIPE DARK FRUITS AND DELICATE WOOD AROMAS;
VERY LONG AND PERSISTENT FINISH

LETRA DE TANGO" TINTO

31.0€

SAN POLO | MENDOZA - ARGENTINIEN

CABERNET SAUVIGNON & BONARDA: BOUQUET OF RED FRUITS AND BLACKCURRANT, FULL-BODIED ON THE PALATE WITH A FINE SWEETNESS; NICELY INTEGRATED TANNINS; CRISP FINISH.

CABERNET SAUVIGNON

38.0€

ANDERRA | CHILE | VALLE CENTRAL

THE NOSE IS POWERFUL AND INTENSE WITH AROMAS OF BLACKCURRANT AS WELL AS ROASTED HAZELNUT AND SOME MOCHA

CÔTES-DU-RHÔNE ROUGE "BELLERUCHE"

42.0€

M. CHAPOUTIER | RHÔNE - FRANKREICH

GRENACHE & SYRAH: DELICATE SMOKY CURRANT, BLACK CHERRY AND HERBAL SPICE ON THE PALATE; WITH NICE LENGTH, SOFT AND SMOOTH FINISH.





BOTTLED WINES WHITE

0.75L

"LETRA DE TANGO" BLANCO

31.0€

SAN POLO | ARGENTINIEN | MENDOZA

GRAPE VARIETIES: VIOGNIER & TORRONTÉS

FINE SCENTS OF GRAPEFRUIT, MELON AND TROPICAL FRUITS,
A HINT OF PEPPER IN THE FINISH, A YOUNG AND TANGY WHITE WINE.

SAVIGNON & COLOMBARD

35.0€

HORGELUS | FRANKREICH | GASCOGNE

REFRESHINGLY FRAGRANT BOUQUET OF FLOWERS AND TROPICAL FRUITS,
CITRUS AROMAS, FINE ACID STRUCTURE

RIESLING "COLUMBIA VALLEY"

39.0€

CHATEAU STE. MICHELLE | USA | WASHINGTON STATE

THE SCENT OF LEMON, APPLE AND PEACH ENCHANTS THE NOSE
AND IS ACCOMPANIED ON THE PALATE BY A BEAUTIFUL MINERALITY AND
GALLANT ACIDITY

SAUVIGNON BLANC

45.0€

OYSTER BAY | MARLBOROUGH | NEUSEELAND

FRAGRANCE NOTES OF PASSION FRUIT, GOOSEBERRY, HERBS AS WELL AS
TROPICAL FRUIT AROMAS.

CHARDONNAY RESERVA

48.0€

ESCUDO ROJO | CHILE | VALLE DE CASABLANCA

FLORAL NOTES THAT EVOLVE INTO SUBTLE TOASTED AROMAS; THEN VERY
FRUITY WITH HINTS OF PINEAPPLE AND PEACH AND SOME VANILLA, PALATE
WITH VARIED FRUIT AND HAZELNUT.

PINOT BLANC TROCKEN "EINSTERN"

55.0€

MARKUS MOLITOR | DEUTSCHLAND | MOSEL

CLEAR, FINE FRAGRANCE; DISTINCTLY ELEGANT ON THE PALATE; DELICATE
MINERAL ACIDITY & A FRUITY AROMA



BOTTLED WINES ROSÉ

0.75L

"GOOD HOPE" ROSÉ

31.0€

DANI DE WET | ROBERTSON - SÜDAFRIKA

MERLOT & CABERNET SAUVIGNON: WONDERFULLY FRUITY AND SEDUCTIVELY FRAGRANT ROSÉ WINE, WITH HINTS OF FRESHLY PICKED RASPBERRIES.

"ALWAYS ENJOY LIFE" ROSÉ TROCKEN

39.0€

EMIL BAUER | DEUTSCHLAND | PFALZ

GRAPE VARIETIES: CABERNET SAUVIGNON, PINOT MEUNIER, PINOT NOIR
REFRESHING AROMA OF CURRANT, PEACH AND HERBS; FRUITY AROMA
WITH NOTES OF CURRANT, SOUR CHERRY AND PEACH; CRISP STRUCTURE

THE WHOLE TEAM ..



LAS MALVINAS

STEAKHOUSE

THANKS YOU FOR YOUR VISIT !

WE ARE LOOKING FORWARD TO YOUR
FEEDBACK & STORIES !

YOU WILL FIND US ...



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FRIEDRICHSHAIN



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STEAKHOUSE.LASMALVINAS



030 24727004



LAS_MALVINAS_STEAKHOUSE