



LAS MALVINAS

STEAKHOUSE

IT IS OUR PLEASURE TO WELCOME YOU TO
LAS MALVINAS !

ESTABLISHED IN BERLIN-MITTE SINCE 2000, OUR RESTAURANT
IS NAMED IN HONOUR OF THE ARGENTINE MALVINAS ISLANDS.

OUR PHILOSOPHY IS TO USE PREDOMINANTLY NATURAL
INGREDIENTS AND HIGH-QUALITY PRODUCTS FROM
ARGENTINA, PREPARED FOR YOU WITH THE MOST CARE.

BEGIN YOUR CULINARY EXPERIENCE WITH
ONE OF OUR APERITIFS . .

APEROL SPRITZ

APEROL & PROSECCO
28

HUGO

ELDERFLOWER SYRUP, MINT,
LIME & PROSECCO
1,11,28

LILLET WILDBERRY

LILLET, LEMON, TH WILD BERRY & STRAWBERRY

ESPRESSO MARTINI

VODKA, KAHLUA & ESPRESSO
1,28

9.0€

STARTERS

ROASTED GARLIC BREAD

4.5€

WITH AIOLI
& SOUR CREAM 

15a,17,24

CARPACCIO OF GRAS FED BEEF 13.0€

BASIL PESTO & MARINATED
BABY LEAF SALAD
21

BURRATA

11.8€

HONEY-GLAZED TOMATO, BASIL
PESTO & HERB MUSTARD VINAIGRETTE 
21,24

HALIBUT & SALMON

CARPACCIO

15.0€

WILD HERB SALAD, MANGO &
GINGER, TERIYAKI SAUCE
18,20,28

PRAWN PAN

11.5€

GARLIC, CHILLI, BASIL & OLIVE OIL
16

PESTO ROSSO BREAD

4.5€

TOASTED BAGUETTE WITH
RED PESTO, CHERRY TOMATOES
& BASIL 
15a

MUSHROOMS (LARGE)

11.0€

STUFFED WITH SPINACH, LIGHT CREAM
SAUCE & TOPPED
WITH CHEDDAR CHEESE 
21

BAKED BAKED POTATO

9.8€

CORN, RED BELL PEPPER, TOPPED
WITH CHEDDAR CHEESE, SERVED WITH
SOUR CREAM, AIOLI
& GARLIC BREAD 
21

WHOLE AVOCADO

12.5€

SERVED WITH MARINATED &
GRILLED PRAWNS
16

SOUPS

CREAMY TOMATO SOUP

7.0€

CRÈME FRAÎCHE & SEASONED WITH
FRESH BASIL 
21

ONION SOUP (FRENCH STYLE) 8.0€

COOKED IN THE TRADITIONAL WAY WITH
WHITE WINE, BAGUETTE TOPPED WITH
CHEDDAR CHEESE 
15a, 21,28

GOULASH SOUP 7.5€

WITH ARGENTINIAN BEEF,
RICHLY SEASONED



SALADS

ALL SALADS ARE SERVED WITH A DRESSING OF YOUR CHOICE:

FRENCH DRESSING: SWEET, CREAMY, REFINED WITH ESTRAGON;

21,24

HERB MUSTARD VINAIGRETTE OR **BALSAMIC DRESSING.**

24

28

ROCKET SALAD

9.5€

MARINATED ROCKET, SUN-RIPENED
TOMATOES AND GARLIC CROUTONS

15a



LAS MALVINAS SALAD

6.8€

LEAF LETTUCE AND ICEBERG
LETTUCE, CUCUMBER, TOMATOES,
ONIONS & CORN



STEAKHOUSE-SALAD

14.0€

ROCKET AND BABY LEAF SALAD,
CHERRY TOMATOES, BELL PEPPERS,
PARMESAN CHEESE & ARGENTINE
BEEF FILLET STRIPS

18,21

ORIGINAL CEASAR SALAD

9.8€

ROMAINE LETTUCE, GRANA PADANO
GARLIC CROUTONS &
FRENCH DRESSING



+ GRILLED CHICKEN BREAST

+ 6.5€

15a, 21,24

AVOCADO-PRAWN SALAD

12.5€

MARINATED FRESH AVOCADO,
PRAWNS, HONEY-GLAZED CHERRY
TOMATOES & GRANA PADANO

16,21

& ON TOP

+ GRILLED CHICKEN BREAST STRIPS (100 G)

6.5€

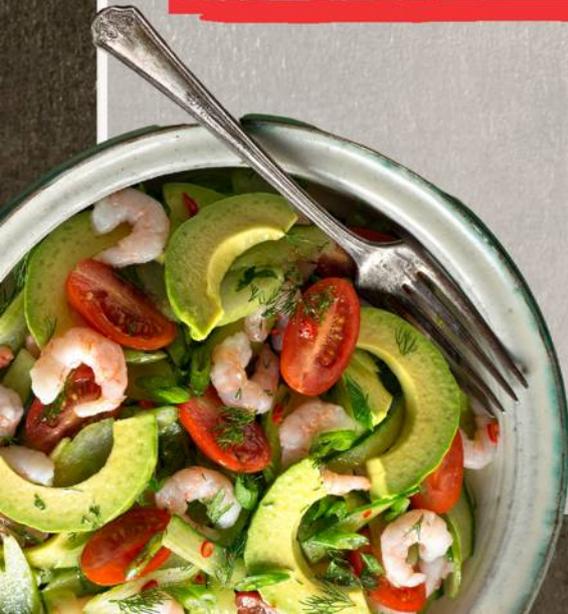
+ BEEF FILLET STRIPS

8.0€

+ PRAWNS

6.5€

16



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

RARE



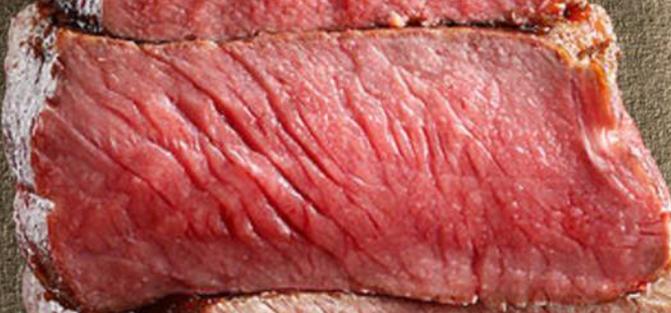
MEDIUM RARE



MEDIUM



MEDIUM WELL



DONE





STEAK CUTS

BLACK ANGUS BEEF FILLET

180G** | 250G**

23.0€ | 32.0€

BLACK ANGUS ENTRECÔTE

350G** | 500G**

33.0€ | 49.5

SHORTLOIN STEAK

180G** | 250G**

16.5€ | 23.5€

RUMP STEAK

180G** | 250G**

18.5€ | 25.5€

LAMB FILLET

180G** | 250G**

18.8€ | 27.0€

BEEF SPECIAL

BUTCHER'S CHOICE

T-BONE STEAK

WITH HERB BUTTER

APPROX. 400G**

33.0€

IRISH BEEF RIBS

WITH HERB BUTTER

APPROX. 400G**

33.0€

FLAME GRILLED IRISH TOMAHAWK STEAK FOR 2

WITH 2X HERB BUTTER

APPROX. 900G - 1000G**

98.0€



SIDE DISHES

GARLIC BREAD	4.5€
WITH AVOCADO CREAM & AIOLI DIP <small>15a, 17, 24</small>	
CREAMED SPINACH	5.0€
<small>21</small>	
ROASTED BEAN MIX	5.5€
WITH ONIONS	
ROASTED MUSHROOMS	5.0€
WITH ONIONS	
CORN ON THE COB	5.0€
WITH GARLIC BUTTER <small>21</small>	
BASMATI RICE	5.0€
WITH PURPLE CURRY & ROASTED HAZELNUTS <small>22b</small>	
GRILLED VEGETABLES	5.8€
BAKED POTATO	5.0€
+ SOUR CREAM <small>21</small>	
COUNTRY POTATOES	4.5€
FRENCH FRIES	4.5€
SWEET POTATO FRIES	5.8€
HERB BUTTER	1.5€
<small>21</small>	

FROM THE SEA

SALMON FILLET (FRESH)	26.5€
GRILLED ON THE SKIN, ON CREAMED SPINACH & BASMATI- RICE, SERVED WITH A SIDE SALAD <small>18, 21</small>	
GEBRATENE GARNELEN 	26.5€
FRIED IN THYME AND CHILLI BUTTER, SERVED WITH BASMATI-RICE, GARLIC BREAD & SIDE SALAD <small>15a, 16, 21</small>	

SAUCE

PEPPER CREAM SAUCE	4.5€
<small>21</small>	
MUSHROOM CREAM SAUCE	4.5€
<small>21</small>	
SAUCE BÉARNAISE	4.5€
<small>17, 21</small>	

DIPS

SOUR CREAM	1.5€
<small>21</small>	
GUACAMOLE	1.5€
<small>21</small>	
LAS MALVINAS STEAK DIP	1.5€
FIRE CRACKER 	1.5€
PESTO ROSSO	1.5€
AIOLI	1.5€
<small>17, 24</small>	
BBQ-SAUCE	1.5€

BURGER

ALL BURGERS COME WITH FRENCH FRIES AND COLESLAW. <small>17, 24, 28</small>	
CRISPY CHICKEN BURGER	17.0€
CHICKEN CHEESE BURGER	18.5€
<small>21</small>	
BLACK ANGUS BEEF BURGER	18.0€
BLACK ANGUS CHEESE BURGER	19.5€
<small>21</small>	
VEGAN BURGER 	17.0€



ROYAL GRILL FOR 2

TO SHARE & ENJOY

2X SPARKLING WINE AS AN APERITIF

VERY
POPULAR

STARTERS

MIXED APPETIZER PLATTER

BURRATA ON HONEY TOMATOES & BASIL PESTO,
STUFFED SPINACH AND CHEESE MUSHROOMS &
ROASTED GARLIC BREAD WITH AIOLI

15a,17,21,24

MAIN COURSE

CHICKEN BREAST FILLET

TENDER LAMB FILLET

BLACK ANGUS BEEF FILLET

LARGE PRAWNS

¹⁶ APPROX. 600G

FARM-GROWN POTATOES, GRILLED VEGETABLES, HERB BUTTER
& MUSHROOM CREAM SAUCE ²¹

DESSERT

DESSERT PLATE

WITH LAVA CAKE & CHEESECAKE,
WITH WILD BERRIES, FRUIT SORBET & VANILLA ICE CREAM ²¹

49.0€

EACH PERSON



SPECIALITIES

LUMBERJACK STEAK 23.0€

NECK STEAK GRILLED TO PERFECTION,
SALAD, GREEN BEANS, CHIPS &
HERB BUTTER

²¹

GRILL PLATTER 300G 33.0€

BLACK ANGUS ENTRECÔTE,
CHICKEN BREAST FILLET, PORK
MEDALLIONS, SALAD,
GREEN BEANS, CHIPS & HERB BUTTER
APPROX. 300G

+ ALSO FOR 2 PERSONS 64.0€

²¹

BEEF STRIPS WITH SAUCE 23.0€

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

²¹

PORK MEDALLIONS 23.0€

SALAD, GREEN BEANS, FRENCH FRIES
& HERB BUTTER

²¹

CHICKEN BREAST FILLET 23.0€

SALAD, GREEN BEANS, FRENCH FRIES
& HERB BUTTER

²¹

FITNESS PLATTER 25.0€

FRESHLY STIR-FRIED VEGETABLES,
JUICY STRIPS OF BEEF FILLET,
TERIYAKI SAUCE, GINGER AND GARLIC,
SERVED WITH BASMATI-RICE

^{20,28}

VEGGIE CURRY (VEGAN) 23.0€

SEASONAL VEGETABLES SAUTÉED IN
COCONUT MILK, SPICY SEASONING &
SERVED WITH BASMATI-RICE

DESSERT

LAVA CAKE

FRUIT SORBET &
FOREST FRUITS

8.0€

NEW YORK CHEESECAKE

MARINATED BLUEBERRIES

8.0€

²¹

TUTTI FRUTTI

FRUIT SORBET, BOURBON VANILLA ICE
CREAM, WILD BERRIES AND CREAM

7.5€

²¹

TIRAMISU

WHISKY ESPUMA, BAILEYS CRUNCH &
BOURBON VANILLA CREAM

7.5€

^{17,21,22a,15a}

WARM APPLE STRUDEL

WITH BOURBON VANILLA SAUCE

8.0€

^{15a,17,28}

CREME CATALANA

DELICATE LEMON & CINNAMON CREAM
WITH A CARAMELISED COATING

7.5€

^{17,21}

DESSERT PLATE FOR TWO

LAVA CAKE & CHEESECAKE WITH FOREST FRUITS,
FRUIT SORBET & VANILLA ICE CREAM

19.8€

²¹



COFFEE

ESPRESSO	3.0€
ESPRESSO DOPPIO	4.0€
CAFE CREMA	3.5€
CAPPUCCINO	4.0€
²¹ LATTE MACCHIATO	4.0€
²¹ HOT CHOCOLATE	4.0€
²¹ HOT CHOCOLATE + RUM	7.0€
²¹ AMARETTO COFFEE	7.0€
^{22a} BAILEYS COFFEE	7.0€
²¹ IRISH COFFEE WITH 4CL WHISKEY	9.0€

TEA

SERVED IN A POT.

ASSAM SPEZIAL BLACK TEA	4.5€
GREENTEE CHINA	4.5€
EARL GREY	4.5€
BIO CHINA JASMIN	4.5€
HERBAL GARDEN	4.5€

FRESH TEA

SERVED IN A POT.

MINT	5.5€
GINGER	5.5€
LEMON	5.5€
GINGER LEMON MINT	5.5€

SOFTS

STAATL. FACHINGEN 0,25L STILL/MEDIUM	3.0€
STAATL. FACHINGEN 0,75L STILL/MEDIUM	6.8€
SAN PELLEGRINO/AQUA STILL / SPARKLING 0,25	3.2€
SAN PELLEGRINO/ AQUA STILL / SPARKLING 0,75L	7.0€
REGIONAL WATER WITH ICE & LEMON	2.2€
^{1,2} COLA / ^{1,2,6,13} COLA ZERO ^{1,5} SPRITE / FANTA	0,2L 3.2€ 0,4L 5.5€
THOMAS HENRY: TONIC WATER, BITTER LEMON, GINGER ALE, ³ SPICY GINGER, ¹ MYSTIC MANGO	3.8€

SÄFTE

	0,2L
APPLE ORANGE	3.8€
PINEAPPLE MANGO	
PASSION FRUIT	
CHERRY BANANA	

HOMEMADE LEMONADE

PASSIONFRUIT LIME, MINT, PASSIONFRUIT PUREE & SPRITE	7.8€
STRAWBERRY LIME, MINT, STRAWBERRY PUREE & SPRITE	7.8€
POMEGRANATE LIME, MINT, POMEGRANATE PUREE & SPRITE	7.8€

APERITIVO

APEROL SPRITZ APEROL & PROSECCO <small>28</small>	9.0€
HUGO ELDERFLOWER SYRUP, MINT, LIME & PROSECCO <small>1,11,28</small>	9.0€
LILLET BERRY LILLET, LEMON, TH WILD BERRY & STRAWBERRY	9.0€
ESPRESSO MARTINI VODKA, KAHLUA, ESPRESSO & SUGAR SYRUP <small>1,11,28</small>	8.5€

PROSECCO & CHAMPAGNER

	0.1 L	0.7 L
PROSECCO <small>28</small>	6.0€	35.0€
MOËT & CHANDON <small>28</small> BRUT IMPÉRIAL <small>28</small>		98.0€

VODKA

	4 CL	0.7 L
GREY GOOSE	8.0€	120.0€
SMIRNOFF	6.0€	90.0€

SIGNATURE COCKTAILS

APEROL SOUR APEROL, LEMON, SODA WATER, SUGAR SYRUP & EGG WHITE <small>1,11,17</small>	10.0€
GIN GIMLET GIN, LEMON & SUGAR SYRUP <small>1,11</small>	10.0€
MOSCOW MULE VODKA, LIME, CUCUMBER, FRESH GINGER & GINGER BEER	10.0€
CAMPARI SODA/ ORANGE/ PASSIONFRUIT	10.0€
LIMONCELLO SPRITZ LIMONCELLO, PROSECCO, MINT <small>28</small>	10.0€
SOURS VODKA/ WHISKY / GIN SUGAR & LEMON <small>1,11</small>	10.0€
HEMMINGWAY SOUR GIN, GRENADINE, LEMON, ORANGE JUICE <small>1,4</small>	10.0€
BASIL SMASH GIN, BASIL, SUGAR, LEMON <small>1,11</small>	10.0€
LYNCHBURG LEMONADE JACK DANIELS, LEMON, LIME JUICE, SPRITE	10.0€
HENDRICKS NEGRONI HENDRICKS GIN, CAMPARI, VERMOUTH	12.0€

BEER

	ON TAP 0.4 L
BITBURGER <small>15a,c</small>	4.8€
KÖSTRITZER „SCHWARZ“ <small>15a,c</small>	5.5€
RADLER/ALSTER <small>1,5,15a,c</small>	4.8€

	BOTTLE
BITBURGER 0.0 ALKFR. 0,3L <small>15a,c</small>	4.8€
BENEDIKTINER WEIZEN 0,5L <small>15a,c</small> LIGHT NON-ALCOHOLIC	5.5€
CORONA/DESPERADOS 0,3L <small>15a,c</small>	5.0€



FRUIT BRANDIES

	4 CL
SCHLADERER WILLIAMSBIERNE	6.0€
SCHLADERER HIMBEERGEIST	6.0€
SCHLADERER KIRSCHWASSER	6.0€

GIN

	4 CL
BOMBAY SAPPHIRE	6.5€
TANQUERAY 10	6.5€
BROCKMANS	7.5€
HENDRICKS	7.5€
MONKEY 47	8.5€

RUM

	4 CL
BACARDI	6.5€
BOTUCAL	6.8€
RON ZACAPA 23	7.5€
HAVANNA 3 YRS.	6.5€
HAVANNA 7YRS.	8.5€

WHISKEY

	4 CL
JACK DANIELS	6.5€
GLENFIDDICH 12 YRS.	7.0€
LAPHROAIG 10 YRS.	7.0€
TULLAMORE DEW	6.0€

1

COGNAC

	4 CL
HENNESSY VS	8.0€
⁶ REMY MARTIN VSOP	9.0€
GRAPPA CHARDONNAY	8.5€
GRAPPA HAUSMARKE	6.0€

TEQUILA

	4 CL
CAZADORES BLANCO	6.5€
CAZADORES RESPOSADO	6.5€

HERBAL LIQUEURS

	4 CL
AVERNA	6.5€
RAMAZZOTTI	6.5€
JÄGERMEISTER	6.5€

LIQUEURS

	4 CL
MALIBU	5.5€
FRANGELICO	5.5€
BAILEYS	5.5€
²¹ KALHUA	5.5€
¹ AMARETTO DISARONNO	5.5€
^{22a} SAMBUCCA	5.5€

LONGDRINK FILLER:	
SOFTS JUICES TONIC	
LEMON WILDBERRY	3.0€

WINE

IS BOTTLED

POETRY





RED WINE OPEN

0.2L

ARGENTINIAN HOUSE WINE (RED)

28

7.0€

CHIANTI RESERVA

ITALY / DRY / TUSCANY

28

7.5€

WHITE WINE OPEN

6.8€

CHARDONNAY

DOMAINE TARIQUET | FRANCE | CÔTES DE GASCOGNE

HINTS OF FLORAL NOTES, FRESH BUTTER AND A TOUCH OF PEACH;
APPEARS MULTI-LAYERED AND COMPLEX, WITH VANILLA NOTES AND
TOASTED NUANCES.

28

ROSÉ OPEN

MERLOT ROSÉ

CONCHA Y TORO | CHILE | VALLE CENTRAL

FRUITY NOSE WITH AROMAS OF RASPBERRY, CHERRY, SLOE,
POMEGRANATE, A HINT OF MINT AND LILAC.

28

7.0€



BOTTLED RED WINE

0.75L

GRAN RESERVA

50.0€

ESCUDO ROJO | CHILE | VALLE CENTRAL

GRAPE VARIETIES: CARMENERE, PETIT VERDOT, CABERNET SAUVIGNON. SYRAH, CABERNET FRANC

INTENSE NOTES OF BLACK CHERRIES, CURRANTS AND SMOKY AROMAS OF ROASTED COFFEE, VERY POWERFUL ON THE PALATE.

28

"ROTHSCHILD HÉRITAGE"

55.0€

BARON PHILIPPE DE ROTHSCHILD | FRANCE | BORDEAUX

GRAPE VARIETIES: MERLOT AND CABERNET SAUVIGNON

BOUQUET OF BERRIES, CHERRIES AND WARM ROASTED AND SAFFRON NOTES; AROMATIC AND FRUITY ON THE PALATE WITH STRUCTURED TANNINS.

28

RESERVA

60.0€

BODEGAS MONTECILLO | SPAIN | RIOJA

GRAPE VARIETY: TEMPRANILLO

BLACKBERRIES, FENNEL, DARK FRUITS & SUBTLE WOOD AROMAS; INTENSE, BALANCED & WITH A LONG FINISH.

28

CABERNET SAUVIGNON

40.0€

ANDERRA | CHILE | VALLE CENTRAL

STRONG NOSE AND INTENSE WITH AROMAS OF BLACKCURRANT, ROASTED HAZELNUT AND A HINT OF MOCHA.

28

CÔTES-DU-RHÔNE ROUGE "BELLERUCHE"

45.0€

M. CHAPOUTIER | RHÔNE | FRANCE

GRENACHE & SYRAH: SMOKY CURRANT, BLACK CHERRY & HERBAL SPICE; SOFT AND SMOOTH WITH LOVELY LENGTH.

28





BOTTLED WHITE WINE

0.75L

SAVIGNON & COLOMBARD

38.0€

HORGELUS | FRANCE | GASCOGNE

REFRESHINGLY FRAGRANT BOUQUET OF FLOWERS AND TROPICAL FRUITS, CITRUS AROMAS, DELICATE ACIDITY.

28

RIESLING "COLUMBIA VALLEY"

40.0€

CHATEAU STE. MICHELLE | USA | WASHINGTON STATE

LEMON, APPLE AND PEACH ON THE NOSE; ACCOMPANIED BY FINE MINERALITY AND ELEGANT ACIDITY ON THE PALATE.

28

SAUVIGNON BLANC



48.0€

OYSTER BAY | MARLBOROUGH | NEW ZEALAND

AROMAS OF PASSION FRUIT, GOOSEBERRY, HERBS AND TROPICAL FRUITS.

28

CHARDONNAY RESERVA

50.0€

ESCUDO ROJO | CHILE | VALLE DE CASABLANCA

FLORAL NOTES WITH A DELICATE ROAST; FRUITY WITH PINEAPPLE, PEACH AND VANILLA. FULL-BODIED FRUIT AND HAZELNUT ON THE PALATE.

28

PINOT BLANC TROCKEN "EINSTERN"

58.0€

MARKUS MOLITOR | GERMANY | MOSEL

CLEAR, DELICATE AROMA; EXCEPTIONALLY ELEGANT ON THE PALATE; DELICATE MINERAL ACIDITY AND FRUITY AROMA.

28

BOTTLED ROSÉ WINE

0.75L

"GOOD HOPE" ROSÉ

33.0€

DANI DE WET | ROBERTSON | SOUTH AFRICA

MERLOT & CABERNET SAUVIGNON: A WONDERFULLY FRUITY WITH A HINT OF FRESHLY PICKED RASPBERRIES.

28

"ALWAYS ENJOY LIFE" ROSÉ DRY

40.0€

EMIL BAUER | GERMANY | PFALZ

GRAPE VARIETIES: CABERNET SAUVIGNON, PINOT MEUNIER, PINOT NOIR REFRESHING CURRANT, PEACH AND HERBS; FRUITY WITH NOTES

28



ALLERGEN LABELLING

(15) CEREALS CONTAINING GLUTEN (A=WHEAT, C=BARLEY),
(16) CRUSTACEANS, (17) EGGS, (18) FISH, (21) MILK,
(22) NUTS (A=ALMONDS, B=HAZELNUTS, C=WALNUTS, D=CASHEWS), (23)
CELERY, (24) MUSTARD, (25) SESAME SEEDS,
(27) MOLLUSCS, (28) SULPHUR DIOXIDE AND SULPHITE

1) WITH COLOURING, 2) CONTAINING CAFFEINE,
3) CONTAINING QUININE,
4) WITH PRESERVATIVES, 5) WITH ANTIOXIDANTS,
8) BLACKENED, 9) SULPHURISED,
12) MADE FROM FINELY MINCED MEAT,
13) CONTAINS A SOURCE OF PHENYLALANINE,
*) COOKED TURKEY HAM MADE FROM PARTS,
**) FRESH MEAT WEIGHT

THE ENTIRE TEAM...



LAS MALVINAS

STEAKHOUSE

**THANKS YOU FOR VISITING!
WE LOOK FORWARD TO YOUR
FEEDBACK AND STORIES!
YOU CAN FIND US...**



BARNIMSTR. 18
10249 BERLIN-
FRIEDRICHSHAIN



WWW.LAS-MALVINAS.DE



STEAKHOUSE.LASMALVINAS



030 24727004



LAS_MALVINAS_STEAKHOUSE