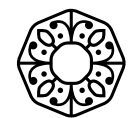


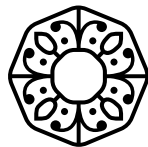
BALAUSTA

RESTAURANTE



REFLECTING THE RICH HISTORY OF THIS LAND
AND THE BLEND OF FLAVOURS FROM ITS DIFFERENT CULTURES,
OUR DISHES ARE PREPARED WITH THE INTUITION
AND CULINARY TECHNIQUE OF
OUR CHEF **JOSÉ CARLOS GARCÍA.**

Please, check the menu with our staff if you have any food intolerance.



**MALAGA
TO SHARE**

“ENSALADILLA” SPANISH POTATO SALAD
12,00€

IBERIAN HAM WITH CRYSTAL BREAD
Grated Tomato, Salt and Olive Oil
25,00€

“CONCHA FINA” COCKLES
18,00€ (6 PIECES)

LETTUCE HEARTS WITH ANCHOVIES
3,00€ (PIECES)

HOMEMADE BEEF STEW CROQUETTES
10,00€ (6 PIECES)

VEGETABLE CRUDITÉS, “PAYOYO” CHEESE AND TOASTS
10,00€

GRILLED SARDINES WITH CHILI PEPPERS
15,00€

**STARTERS FROM
THE SEA &
THE ORCHARD**

COD SALAD WITH ORANGE AND OLIVES
12,00€

SEA BASS TARTARE WITH GREEN APPLE
20,00€

GUADALHORCE TOMATOES WITH CITRICS AND BASIL
12,00€

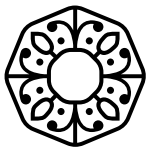
RED PRAWN CARPACCIO WITH TOMATO VINAIGRETTE
14,00€

“GAZPACHUELO”, POTATO AND MONKFISH
14,00€

VEGETABLE PANACHE WITH IBERIAN HAM
12,00€

ARTICHOKE CREAM WITH GRILLED KING PRAWNS
14,00€

MALAGA FISH SOUP
10,00€



**FROM OUR
FISHERMEN**

PRAWN AND CLAM TAGLIATELLE
12,00€

SEA BASS “BILBAÍNA” STYLE
20,00€

“PIJOTA” EN SALSA VERDE
Small Hake from the Mediterranean Sea
20,00€

GRILLED TURBOT STEW
22,00€

**MEADOWS,
MOUNTAIN RANGE
AND PASTURES**

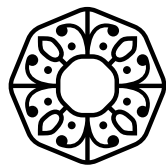
“CAMPERO” RICE WITH IBERIAN PORK JOWL, CHANTERELLES
AND YOUNG GARLIC
14,00€

GRILLED BEEF SIRLOIN WITH VEGETABLES
25,00€

MARINATED IBERIAN PORK, BEANS, CARROT
AND BABY ONION
20,00€

SHOULDER OF BABY LAMB, “MIGAS” AND CHESTNUTS
25,00€

IVA INCLUIDO



BALAUSTA
RESTAURANTE

