



# 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.**

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





**MALAGA  
TO SHARE**

"ENSALADILLA" SPANISH POTATO SALAD  
12,00€

GREEN SALAD  
13,00€

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

LETTUCE HEARTS WITH ANCHOVIES  
3,00€ (PIECES)

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

GRILLED SARDINES WITH CHILI PEPPERS  
15,00€

18 MONTH CURED GOAT CHEESE  
12,00€

**STARTERS FROM  
THE SEA &  
THE ORCHARD**

SEA BASS TARTARE WITH GREEN APPLE  
20,00€

"GUADALHORCE" TOMATOES WITH CITRICS AND BASIL  
12,00€

WATERMELON GAZPACHO  
9,00€

RAZOR CLAMS "AJOBLANCO"  
14,00€



**FROM OUR  
FISHERMEN**

PRAWN TAGLIATELLE  
12,00€

"PIJOTA" IN GREEN SAUCE  
Small Hake from the Mediterranean Sea  
22,00€

RED TUNA WITH GRILLED AUBERGINES  
24,00€

**MEADOWS,  
MOUNTAIN RANGE  
AND PASTURES**

"A BANDA" RICE WITH GRILLED VEGETABLES  
16,00€

POULARDE IN "PEPITORIA" SAUCE  
22,00€

GRILLED BEEF SIRLOIN WITH VEGETABLES  
25,00€

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

BEEF BURGER WITH FOIE GRAS AND CAFÉ PARIS SAUCE  
15,00€

VAT INCLUDED



## **SWEET CUISINE**

CHOCOLATE TEXTURES  
8,00€

FRUIT SORBET  
7,00€

LOCAL **ALMOND** CAKE  
8,00€

EGG YOLK, PASSION FRUIT AND **ALMONDS**  
8,00€

SEASONAL **FRUIT**  
7,00€

VAT INCLUDED





