



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 inform our staff if you have any food allergies or dietary requirements.



MÁLAGA TO SHARE

ACORN AND CHESTNUT IBERIAN HAM

"DEHESA DE LOS MONTEROS" CRYSTAL BREAD, EXTRA VIRGIN OLIVE OIL AND SALT FLAKES

Our Iberian Gem from Genal Valley with Hints of Chestnut and Acorn

25,00€

CONCHAS FINAS WITH ITS DRESSING

A Type of Oyster From Málaga, Citrics and Mint

17,00€

GRILLED SARDINES WITH VEGETABLE PIPIRRANA

Seaside Memories on a Bite

6,50€ (unit)

FRIED CRAWFISH WITH SAFFRON ALIOLI, INFUSED WITH SOY, ORANGE AND PEPPERMINT

Light and Tasteful with Moorish Hints

17,00€

HOMEMADE SPIDER CRAB CROQUETTES

Gentle, Creamy and Flavoursome

2,00€ (unit)

HOMEMADE IBERIAN HAM CROQUETTES

Prepared with Iberian Ham "Dehesa de los Monteros"

2,00€ (unit)

TRADITIONAL RUSSIAN SALAD WITH CRYSTAL SHRIMPS

Chickpea Flour Fried, Málaga Style

14,00€

LITTLE GEM LETTUCE WITH ANCHOVIES

An Ancient Andalusian Technique combined with Treasures of the Cantabrian Sea

3,50€ (unit)

GOAT'S CHEESE PLATTER. DESIGNATION OF ORIGIN, MÁLAGA

CURD CHEESE LA HORTELANA (COÍN); QUINCE CUBES

GRIS DE MONTAÑA DE ARGUDO (CAMPILLOS); CARAMELISED

PINEAPPLE WITH THYME

CURED CHEESE DE AGAMMA (COLMENAR); DRIED PLUMS

WITH PEDRO XIMENEZ SWEET WINE

GRAN RESERVA EL PINSAPO (AGASUR); PORT WINE GELEÉ

14,50€



STARTERS FROM THE SEA AND THE ORCHARD

**PORRA ANTEQUERANA SOUP, GRILLED TUNA BELLY
AND MARINATED POTATOES**

Andalusian Tradition

15,50€

**SLOW COOKER MUSHROOM STEW WITH PAYOYO CHEESE,
CHESTNUT CREAM AND CURED GAME MEAT**

Mountain Pastures. Culinary Craftsmanship

22,00€

SMOKED GRILLES ANCHOVIES

From our Coast with an Antique Technique

12,00€

GRILLED RAZOR CLAMS AND CAPERS MEUNIÈRE

Salty, Sweet and Vegetable taste

22,00€

LOBSTER CREAM SOUP PROFOUND AND ELABORATE

RAVIOLI FILLED WITH IBERIAN PORC CHEEK AND MÁLAGA CLAMS

14,00€

ARTICHOKE SOUP WITH GRILLED LANGOUSTINES

Seasonal Surf and Turf

14,00€

TOMATO TASTING PLATTER

A Tribute to the Guadalhorce Tomato

12,00€

**KALE SALAD, MARINATED TOFU WITH NUT VINAIGRETTE
AND CANE HONEY**

With Andalusian Pomegranate Seeds

12,00€

VAT INCLUDED



FROM OUR FISHERMEN

RED TUNA TARTARE WITH SLIGHTLY SPICY
AJOBLANCO CREAM

Our most Universal Fish and the icon in The Al-Andalus Cuisine
22,00€

SCALLOPS, MÁLAGA GAZPACHUELO FISCH STEW
AND SPICED TOMATOES

A Traditional Recipe from our Fishermen,
Revisited and with Texture
22,00€

COD LOIN WITH PINTARROJA STEW AND PUMPKIN
ESCALIVADA

Reinterpreted Recipe of the
Humble Fishermen Stew
22,00€

GRILLED SEA BASS, MÁLAGA CLAM VELOUTÉ,
BLACK GARLIC AND PAK CHOI

Local Seaside Culinary Tradition
27,00€

LOBSTER PAPARDELLE

WITH MUSHROOMS, TRUFFLE AND PARMESAN
A Whim from the Sea and the Mountains
30,50€

MEADOWS, MOUNTAIN RANGE AND PASTURES

OXTAIL STEW ON CRÉPINETTE WITH MUSHROOMS,
CHESTNUTS AND PEAS

Our Flavoursome Revisited Recipe
22,00€

MARINATED IBERIAN PORK

Andalusian Heritage
24,00€

SLOW-ROASTED GOAT SHOULDER

Málaga Breed, a Local Icon
26,00€

PICKLED PARTRIDGE RICE

Andalusian Technique with a Product from the Country Side
18,00€

MATURE BEEF Tournedó, HAZELNUT PRALINÉ,
WILDBERRIES MUSTARD AND MUSHROOMS

Pastures from Andalucía
26,00€



SWEET CUISINE

BIENMESABE ANTEQUERANO

Revisited Local Recipe

7,00€

CHOCOLATE SURPRISE

Our Tribute to Solecio's Hot Chocolate

8,00€

"PAVLOVA" CAKE WITH BLACK LABEL

AND RED BERRIES

With Chocolate

8,00€

LEMON TART, WITH LIME SORBET AND BASIL

Gourmand Crumble

7,00€

WARM APPLE CAKE WITH GRANNY SMITH APPLE

SORBET, BUTTER AND PUFF PASTRY

9,50€

GRILLED PINEAPPLE

Acid and Smoke Taste

7,00€

VAT INCLUDED