



## **GASTRONOMIC TRIBUTE TO "TRUFFLE"**

2023 comes to Balausta with an exquisite gift: the black diamond of gastronomy. Until mid-February, the days of the black truffle or tuber melanosporum truffle will allow you to enjoy elaborations that fuse this authentic delicacy with all kinds of products, both meat and fish, vegetables and even sweet proposals.

AGED PIGEON, BLACK LENTILS AND GRATED TRUFFLE

**38,00€**

DUCK LIVER WITH MUSHROOM RISOTTO AND GRATED TRUFFLE

**38,00€**

ROASTED ARTICHOKE WITH BABY SQUID, CHICKEN BROTH AND TRUFFLE

**29,00€**

ROASTED ARTICHOKE WITH TOFU, TOASTED VEGETABLE BROTH AND TRUFFLE

**29,00€**

HOT PEAR TART WITH "LECHE MERENGADA" (CINNAMON-LEMON ICE MILK) ICE CREAM  
AND GRATED TRUFFLES

**22,00€**

## **CELLAR BY THE GLASS**

OLOROSO ORIGEN CALLEJUELA D.O. SANLÚCAR DE BARRAMEDA

**10,00€**

LES CRESTES D.O.Q. PRIORAT

**7,00€**

SCHATZ PINOT NOIR D.O. SIERRAS DE MÁLAGA

**9,00€**

DAVID D.O. MÁLAGA

**8,00€**

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