



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



## **MÁLAGA PARA COMPARTIR**

### **ACORN AND CHESTNUT IBERIAN HAM "DEHESA DE LOS MONTEROS" CRYSTAL BREAD, GRATED TOMATO, OLIVE OIL AND SALT FLAKES**

Our Iberian gem from Genal valley with hints  
of chestnut and acorn

**32,00€**

### **GRILLED SARDINES WITH VEGETABLE PIPIRRANA**

Seaside memories on a bite

**7,50€ (unit)**

### **GARLIC PRAWN CROQUETTES**

Our traditional taste, with a special texture

**3,00€ (unit)**

### **HOMEMADE IBERIAN HAM CROQUETTES**

Prepared with iberian ham "Dehesa de los Monteros"

**3,00€ (unit)**

### **SEAFOOD MEATBALLS WITH CLAM SAUCE**

Tasty marine bites

**14,00€**

### **TRADITIONAL OLIVIER SALAD (SPANISH POTATOE SALAD) WITH SHRIMPS AND PRAWNS**

Chickpea flour fried, Málaga style

**16,00€**

### **FRIED SQUID IN TEMPURA AND AIOLI MALAGUEÑO**

**20,00€**

### **SELECTION OF GOAT'S CHEESE, DESIGNATION OF ORIGIN MÁLAGA**

**24,00€**



**STARTERS FROM THE SEA  
AND THE ORCHARD**

AJOBLANCO MALAGUEÑO WITH CRAYFISH TARTARE  
FROM VÉLEZ AND CHERRIES

19,00€ Add 10 gr of Russian caviar Baerii 10,00€

GRILLED LETTUCE HEARTS WITH PICKLED QUAIL AND  
AXARQUIA AVOCADO PESTO

A tribute to the interior of Malaga

19,00€

CHARCOIL GRILLED PEPPERS AND SPRING ONIONS SALAD  
WITH ANCHOVIES MARINATED IN VINEGAR

17,00€

GRILLED VEGETABLES SERVED WITH AN ONION SOUP, MALAGA  
GOAT'S CHEESE, AND A ROASTED PEPPERS AND HAZELNUTS  
ROMESCO SAUCE

20,00€

TRADITIONAL COLD AVOCADO SOUP WITH SCALLOP  
AND VEGETABLE GARNISH

16,00€ Add 10 gr of Russian caviar Baerii 10,00€

RICE WITH ARTICHOKES, SHITAKE AND IBERIAN HAM FROM  
"LA DEHESA DE LOS MONTEROS"

The best union of flavours of the land

27,00€



**FROM OUR  
FISHERMEN**

**TUNA STEW WITH MUSHROOMS AND POTATO MILLEFEUILLE**

One of the tastiest cuts of our most popular fish

**30,00€**

**OCTOPUS IN PAPILOTE AND FINISHED ON THE GRILL,  
GREEN BEANS AND CREAMY PARSNIP WITH SPICY TOUCHES**

**29,00€**

**GRILLED SEA BASS, PEPITORIA PINE NUTS SAUCE  
AND CREAMY BROCCOLI**

From the Mediterranean to the table

**34,00€**

**GRILLED CROAKER WITH MUSSELS AND SEAFOOD SAUCE**

**24,00€**

**SOLE TOURNEDOS IN BEURRE BLANC SAUCE WITH  
SAFFRON AND PEAS FROM COÍN**

**38,00€** Add 10 gr of Russian caviar Baerii **10,00€**

**LINGÜINI NERO DI SEPIA WITH RED PESTO  
AND GRATED BOTTARGA**

**22,00€**





**MEADOWS, MOUNTAIN RANGE  
AND PASTURES**

IBERIAN ACORN-FED PORK TENDERLOIN, VIOLET POTATO PURÉE  
AND BABY BROAD BEANS

28,00€

POULARDE CANNELLONI WITH BELUGA LENTILS  
AND SPINACH STEW

A trip around the most special flavours of the season

28,00€

SHOULDER OF PURE-BRED MALAGA SUCKLING GOAT  
WITH SHEPHERD'S SAUCE AND RUSTIZED POTATOES

A local icon

42,00€

BEEF TOURNEDO, WITH TRUFFLED BOLETUS RISOTTO  
AND BORDELAISE SAUCE

38,00€

DRY AGED BEEF TARTARE AND SOUFFLÉ POTATOES

32,00€



## **SWEET CUISINE**

### **BIENMESABE ANTEQUERANO**

An updated popular Andalusian dessert

**8,00€**

### **CHOCOLATE AND HAZELNUT COULANT, YOGHURT AND WHITE CHOCOLATE SOUP AND MANGO SORBET**

**8,00€**

### **TORRIJA, TOASTED ALMOND SOUP AND FRESH MILK ICE-CREAM**

Our own version of the most traditional Easter sweet recipe

**8,00€**

### **GOAT'S CHEESE PUDDING, AGED RUM CARAMEL AND POMEGRANATE**

**8,00€**

### **SEASONAL FRUITS WITH SABAYÓN GRATIN**

**8,00€**

VAT included