



GASTRONOMIC TRIBUTE TO SEASONAL VEGETABLES

Balausta continues to enjoy the good weather and the freshness of the season in the company of the star products of the Malaga market garden.

Until mid-June, the chefs José Carlos García and Sergio Solano offer dishes featuring the best ingredients that the land has to offer, such as chard, aubergines and asparagus.

- From May 3rd to June 13th -

CHARDS WITH POACHED EGG

14,00€

GRILLED "GAZELLE'S HORN" AUBERGINE WITH SMOKED SARDINE TAPENADE

16,00€

WARM GRILLED GREEN BEAN SALAD WITH MARINATED TUNA BELLY FILLET

16,00€

WHITE ASPARAGUS AU NATUREL WITH SMOKED SALMON AND HOLLANDAISE SAUCE

18,00€

SUGGESTED WINE LIST BY THE GLASS

LÍMITE NORTE (TEMPRANILLO WHITE & MATURANA) - D.O.C. RIOJA

9,00€

3 MIRADAS VINO DE PUEBLO (PEDRO XIMÉNEZ) - D.O. MONTILLA MORILES

6,00€

LOS CIPRESES (SYRAH & GARNACHA) - D.O. SIERRAS DE MÁLAGA

7,00€

MANZANILLA EN RAMA CALLEJUELA - D.O. SANLÚCAR DE BARRAMEDA

6,00€
