

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, GRATED TOMATO, OLIVE OIL AND SALT FLAKES

Crystal bread toast with grated tomato, olive oil and salt flakes
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 SPANISH POTATOES SALAD (OLIVIER SALAD) WITH PRAWNS AND FRIED BABY SHRIMPS

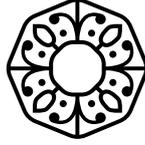
Fried with Chickpeas flower in Malaga's style
16,00€

DRY AGED BEEF TARTARE, TRUFFLE AND TOASTED BRIOCHE

28,00€ Add 10 gr. of caviar Baerii 15,00€

SELECTION OF GOAT'S CHEESE, DESIGNATION OF ORIGIN MÁLAGA

20,00€



**STARTERS FROM THE SEA
AND THE ORCHARD**

**SPINACH AND KALE SALAD, CARAMELIZED TOFU, PECAN NUTS
AND RAS EL HANOUT VINAIGRETTE**

Healthy with Arabian overtones

14,00€

**"CUERNO DE GACELA" WARM AUBERGINE SALAD WITH
SARDINES TAPENADE, SUN-DRIED TOMATO VINAIGRETTE
AND MALAGA GOAT'S CHEESE**

16,00€

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

21,00€

**NORWAY LOBSTER "VIÑA AB" SOUP WITH GREEN BEANS
AND CONFIT POTATO**

17,00€ Add 10 gr. of caviar Baerii **15,00€**

**TARRAGON VICHYSOISSE WITH ROASTED SCALLOPS
AND SLOW COOKED LEEK**

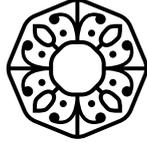
French tradition with a Malaga twist

16,00€ Add 10 gr. of caviar Baerii **15,00€**

CHICKPEAS STEW WITH KING RED PRAWN AND FENNEL

Grandma's recipe with a taste of the sea

23,00€



**FROM OUR
FISHERMEN**

TUNA STEW WITH MUSHROOMS AND POTATO MILLEFEUILLE

One of the tastiest cuts of our most popular fish

29,00€

**OCTOPUS BAKED IN PARCHMENT WITH ITS OWN JUICE
PERFUMED WITH OLOROSO WINE; ROMANESCO
AND CREAMY PARSNIP**

Characterful and slightly spicy

26,00€

RAOSTED SEA BASS WTH CLAMS VELOUTÉ AND CHARD

Smoky, saline and mineral

34,00€ Add 10 gr. of caviar Baerii 15,00€

**GRILLED FILLET OF SALMON WITH BILBAINA SAUCE, PURPLE
CARROT AND CRUNCHY QUINOA**

22,00€

**CONFIT COD WITH ANDALUSIAN VEGETABLE "PISTO" AND
RAOSTED RED PEPPER JUS**

24,00€

**TAGLIATELLE WITH BUTTER, LOBSTER, MUSHROOMS, TRUFFLE
AND PARMESAN CHEESE**

Surf and turf treat

38,00€



**MEADOWS, MOUNTAIN RANGE
AND PASTURES**

**IBERIAN ACON-FED PORK FILLET WITH GAZPACHUELO PORK
JUS AND CHESTNUT IN TWO VERSIONS**

From Ronda and in chestnut season

24,00€

**DUCK CONFIT WITH MANGO AND NUTS CHUTNEY,
AND ROASTED BEETROOT**

An exotic autumn on the plate

28,00€

**PURE-BRED MALAGA SUCKLING GOAT SHOULDER WITH
SHEPHERD'S SAUCE AND ROASTED POTATOES**

A local icon, today emblematic of Balausta

42,00€

**BEEF Tournedo, WITH TRUFFLED BOLETUS RISOTTO
AND BORDELAISE SAUCE**

38,00€

DRY AGED BEEF STEAK WITH FRENCH FRIES (2 PEOPLE)

98,00€

Bread and olive oil service: 3€ pp

VAT included