



## GASTRONOMIC TRIBUTE IBERIAN PORK

**From February 1st to April 3rd**, the gastronomic tribute to the Iberian pork will be protagonista at Balausta, the purest of breeds will be extolled through the culinary mastery of our chefs from Malaga.

Unique recipes prepared with **100% Iberian pork, raised among the oaks and chestnut trees of La Dehesa de los Monteros**, whose singular orography sculpts a unique meat that takes center stage in an authentic experience for the delight of the five senses.

STEW BROTH WITH HUMMUS OF ITS OWN VEGETABLES AND CURED PAPADA

**14,00€**

CURED IBERIAN PORK TARTAR WITH SPICY NUTS VINAIGRETTE AND MÁLAGA SULTANAS

**24,00€**

IBERIAN PORK CHEEK STEWED IN PEDRO XIMÉNEZ, CREAMY JERUSALEM ARTICHOKE AND SEASONAL MUSHROOMS

**26,00€**

MARINATED AND GRILLED IBERIAN PORK PLUMA, BEURRE BLANC SAUCE AND CABBAGE

**34,00€**

## SUGGESTED WINE LIST BY THE GLASS

TIO DIEGO AMONTILLADO - D.O JEREZ-XÉRÈZ-SHERRY · PALOMINO FINO

**8,00€**

MIRANDA DÉSPIELLS - D.O Penedés · CHARDONNAY

**7,00€**

PAGO EL ESPINO - D.O SIERRAS DE MÁLAGA · PETIT VERDOT, SYRAH, GARNACHA

**7,50€**

DOMINIO DE ANZA, SELECCIÓN DE PARCELAS - D.O BIERZO · MENCIA

**10,00€**

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