



## **GASTRONOMIC TRIBUTE TO THE VEGETABLE GARDEN**

**From April 4th to June 5th**, the joy of the vegetable garden unfolds at Balausta with new especial dishes that celebrate seasonal ingredients.

An authentic expression of the delicious colour and flavour palette of the jewels of our land.

RAF TOMATO FROM ALMERÍA, CUCUMBER, RADISH AND MARINATED MACKEREL SALAD  
**18,00€**

GRILLED PEAS FROM COÍN SERVED WITH EGG COOKED AT LOW TEMPERATURE,  
PORK JOWL AND IBERIAN MEATS JUS  
**20,00€**

GRILLED WHITE ASPARAGUS FROM NAVARRA ON ROASTED VEGETABLES  
AND NUTS ROMESCU SAUCE, WITH PIPARRAS MAYONNAISE AND GRATED BOTARGA  
**22,00€**

STRAWBERRIES FROM HUELVA IN PUFF PASTRY WITH PEDRO XIMÉNEZ  
ALMOND CREAM AND CARAPINO ICE CREAM  
**9,00€**

### **SUGGESTED WINE LIST BY THE GLASS**

DOMINIO DE ARENAS - D.O. SIERRAS DE MÁLAGA · MOSCATEL  
**7,00€**

PRIETO PARENTE - I.G.P CASTILLA Y LEÓN · VIOGNIER  
**7,00€**

MANZANILLA NAVE TRINIDAD - D.O SANLÚCAR DE BARRAMEDA  
**6,00€**

CARAMBANO - D.O. CONDADO DE HUELVA · MOSCATEL Y ZALEMA  
**9,00€**

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