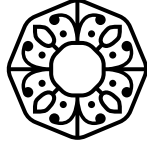




THE FRUIT OF A LAND STEEPED IN HISTORY,
AND OF DIFFERENT CULTURES THAT HAVE BEEN INTERTWINING THEIR FLAVOURS.
THIS MENU IS A TRIBUTE TO MALAGA'S RECIPE BOOK
INTERPRETED WITH INTUITION AND CULINARY TECHNIQUE.



MÁLAGA TO SHARE

ACORN-FED IBERIAN HAM "DEHESA DE LOS MONTEROS"
Crystal bread toasts with grated tomato, olive oil and salt flakes
34,00€

GRILLED SARDINES WITH VEGETABLE PIPIRRANA
A bite of seaside memories
7,50€ (per unit)

SEAFOOD MEATBALLS WITH CLAM SAUCE
Tasty marine bites
14,00€ - Add 10 gr. of caviar Baerii 18 €

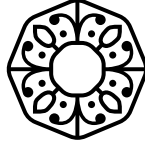
GARLIC PRAWN CROQUETTES
A traditional taste with a special texture
3,50€ (per unit)

IBERIAN HAM CROQUETTES
Prepared with "Dehesa de los Monteros" Iberian ham
3,50€ (per unit)

**TRADITIONAL "ENSALADILLA RUSA" WITH ROE MAYONNAISE
AND ANDALUSIAN CRYSTAL SHRIMP**
Traditional recipe with our tasty contribution
16,00€

**DRY-AGED BEEF STEAK TARTAR WITH MARROW
ON PUFF PASTRY BRIOCHE**
25,00€ - Add 10 gr. of caviar Baerii 18 €

SELECTION OF GOAT'S CHEESE FROM MALAGA
20,00€



STARTERS FROM THE SEA AND THE ORCHARD

**"AJOBLANCO MALAGUEÑO" WITH NORWAY LOBSTER TARTAR
FROM CALETA DE VELEZ, PEDRO XIMENEZ WINE GEL AND
RASPBERRIES**

Creative folklore

18,00€ - Add 10 gr. of caviar Baerii **18 €**

**"SALMOREJO" WITH CONFIT AND SMOKED RED TUNA BELLY,
QUAIL EGG AND IBERIAN HAM**

The intensity of the Andalusian flavour far from formalities

19,00€ - Add 10 gr. of caviar Baerii **18 €**

**SPINACH AND KALE SALAD, ROASTED CHICKPEAS,
CASHEW NUTS, ORANGE AND CITRUS VINAIGRETTE
WITH TAHINI AND SPICES**

Spicy with oriental overtones

14,00€

**LOCAL TOMATE SALAD, CUCUMBER, RADISHES
AND CITRUS-MARINATED MACKEREL**

Light and citric

16,00€

**GRILLED SCALLOPS AND LETTUCE HEARTS WARM SALAD WITH
GREEN ASPARAGUS, SUNDRIED TOMATO VINAIGRETTE, FRESH
SPRING ONION AND TOASTED PINE NUTS**

Homage to the Mediterranean

18,00€

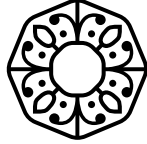
**SEA BASS TARTAR WITH GREEN APPLE, AXARQUÍA AVOCADO
CREAM AND TOBIKO YUZU ROE**

Aquanaria organic sea bass with textures and smoky touches

28,00€ - Add 10 gr. of caviar Baerii **18 €**

**GRILLED VEGETABLES SERVED WITH MÁLAGA GOAT CHEESE
AND PEPPERS AND HAZELNUTS ROMESCO SAUCE**

21,00€



FROM OUR FISHERMEN

GRILLED TUNA BELLY, TUNA BONE JUS, CREAMY FENNEL AND SEAWEED MOJO

The succulent cut of an iconic fish

34,00€ - Add 10 gr. of caviar Baerii **18 €**

OCTOPUS IN PAPILOTE WITH PICKLED LOCAL GREEN BEANS

Finished in the wood-fired oven with its jus in "oloroso" wine

24,00€

CONFIT COD LOIN WITH TOMATO SAUCE AND BEANS FROM CÁRTAMA

Overseas and proximity

26,00€

MONKFISH IN GREEN CLAM SAUCE WITH PEAS FROM COÍN

Marine bite

30,00€ - Add 10 gr. of caviar Baerii **18 €**

MALAGUEÑA STYLE SNAPPER LOIN WITH SEA CRAB "GAZPACHUELO" FOAM

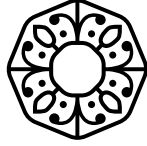
Our coasts and tradition

38,00€ - Add 10 gr. of caviar Baerii **18 €**

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

Surf and turf treat

40,00€ - Add 10 gr. of caviar Baerii **18 €**



**MEADOWS, MOUNTAIN RANGE
AND PASTURES**

**IBERIAN ACORN-FED PORK FILLET "DEHESA DE LOS MONTEROS"
WITH GRILLED GREEN ASPARAGUS, TOASTED ALMONDS SAUCE
AND PEPPER IBERIAN JUS**

Iberian succulence

28,00€

**FIRE GRILLED DUCK MAGRET, ORANGE SAUCE, ROASTED
AUBERGINE AND RED BERRIES COMPOTE**

A delightful glimpse into the past

26,00€

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

A local icon, now a signature dish in Balausta

42,00€

**SIMMENTAL BEEF SIRLOIN WITH "CAFÉ DE PARIS" SAUCE,
POTATO AND BOLETUS MILLEFEUILLE**

Luxury and texture in one mouthful

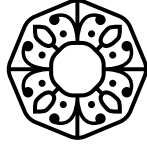
32,00€

ENTRECÔTE OF GRILLED BEEF SIRLOIN STEAK

Juiciness at its best

58,00€ / 500 g

VAT included



SWEET CUISINE

BIENMESABE ANTEQUERANO

A popular dessert with an updated Andalusian heritage

9,00€

CHOCOLATE AND HAZELNUT COULANT, YOGHURT AND WHITE CHOCOLATE SOUP SERVED WITH MANGO SORBET

9,00€

CARAMELISED BRIOCHE "TORRIJA" WITH MERINGUE MILK, LEMON COMPOTE FROM THE GUADALHORCE VALLEY AND STRAWBERRIES FROM HUELVA

Spongy and tender inside

9,00€

TIRAMISU OF SAVOIARDI SPONGE CAKE

With malaga goat's cheese cream
and spiced cocoa

9,00€

ROASTED PINEAPPLE WITH PASSION FRUIT AND COCONUT AND PINEAPPLE SORBET

Exotic festival

9,00€

SELECTION OF GOAT'S CHEESE FROM MALAGA

9,00€

VAT included