



GASTRONOMIC TRIBUTE TO ALMONDS

Balausta welcomes the re-entry with one of the region's greatest gastronomic jewels: almonds, a product closely bonded to its Andalusian essence and tradition, and a protagonist in its most emblematic recipes.

Until the beginning of October, chefs Sergio Solano and José Carlos García will allow us to enjoy dishes that fuse the cultural heritage of Malaga with the best products of their land.

- From September 6th to October 3rd -

ALMOND MAZAMORRA, RAISINS WITH PEDRO XIMENEZ WITH MANGO AND GREEN APPLE TARTAR

14,00€

COD WITH GARLIC AND ALMOND OIL WITH BEANS AND PUMPKIN STEW

26,00€

CHICKEN WITH PEPITORIA SAUCE

22,00€

ALMOND MILK CURD WITH HONEY AND FIGS

8,00€

SUGGESTED WINE LIST BY THE GLASS

FINO FERNANDO DE CASTILLA (PALOMINO FINO) - DO JEREZ-XÉRÈS-SHERRY

6,00€

VILLAZO FABIO COULLET (MOSCATEL) - DO SIERRAS DE MÁLAGA

8,00€

LA SERVIL (MONASTRELL) - DO JUMILLA

8,00€

CHÂTEAU LARIBOTTE (SEMILLON & SAUVIGNON BLANC) - AOC SAUTERNES

10,00€
