



GASTRONOMIC TRIBUTE TO BLACK TRUFFLE

Since ancient times, the black truffle has been considered a culinary treasure. Its scarcity and seasonality, together with its intense aroma and earthy flavour, have made it an ingredient coveted by emperors and kings.

Once again this year, Balausta invites you to enjoy this delicacy at its best. Each dish on this menu is a celebration of the history and exquisiteness of this black fungus.

SIMMENTAL BEEF SIRLOIN CARPACCIO WITH MÁLAGA GOAT CHEESE AND BLACK TRUFFLE

28 €

POTATO VELOUTÉ WITH LOW TEMPERATURE POACHED EGG, CRISPY CRYSTAL SHRIMPS AND BLACK TRUFFLE

21 €

GNOCCHIS WITH BUTTER, TARRAGON, PARMESAN CHEESE AND GRATED BLACK TRUFFLE

24 €

ROSSINI TENDERLOIN WITH CREAMY ROASTED POTATOES

48 €

PORTION OF BLACK TRUFFLE - 5GR

18 €

SUGGESTED WINE LIST BY THE GLASS

MAJUELO EL CHIVIRITERO - IGP CASTILLA Y LEÓN · VERDEJO

10 €

DONIENE GORRONDONA - D.O BIZKAIKO TXAKOLINA · HONDARRABI ZURI

8 €

GUÍMARO CAMIÑO REAL - D.O RIBIEIRA SACRA · MENCÍA

8 €

TRITÓN - D.O TORO · TINTA DE TORO

10 €
