



GASTRONOMIC TRIBUTE TO THE VEGETABLE GARDEN

The Andalusian orchard is a feast of colours and aromas, a legacy of the land that comes to life with each season. Under the generous southern sun, fruits and vegetables grow with the pure flavour of the terroir, harvested with the care of expert hands, a sign of patience and know-how. Once again, Balausta celebrates this gift of nature with elaborations that pay tribute to freshness, tradition and the simplicity of authenticity.

“ENCEBOLLADAS” BROAD BEANS FROM COÍN WITH ROASTED VEGETABLE JUS,
CONFIT COD SLICES AND MINT

20,00€

MONTENOVO D.O VALDEORRAS (GODELLO)

7,00 €

SMOKED LOCALLY GROWN PEAS WITH IBERIAN HAM IN SHERRY WINE BROTH
AND ONION SPRING CREAM WITH KEFIR AND PICKLED LEMON

18,00€

CLOÉ D.O SIERRAS DE MÁLAGA (CHARDONNAY)

8,00 €

SPRING ONION FROM MÁLAGA WITH FRIED EGG,
ÁLORA OLIVES SAUCE AND CRISPY QUINOA

15,00€

SAVINAT D.O PENEDES (SAUVIGNON BLANC)

10,00 €

STRAWBERRIES FROM HUELVA, CARAMELISED VANILLA CREAM
AND STRAWBERRY AND THYME-LEMON SAUCE

10,00€

CARÁMBANO D.O. CONDADO DE HUELVA (MOSCATEL, ZALEMA)

8,00 €
