



ALMADRABA BLUEFIN TUNA GASTRONOMIC TRIBUTE

Every year, with the arrival of summer, the bluefin tuna begins its journey from the Atlantic to the Mediterranean, marking the start of an ancestral ritual: the ronqueo. This meticulous and ceremonial butchering technique represents the peak of tuna season, just as summer casts its purest light over the Andalusian coast. Each cut echoes the tradition, the power of the sea, and the wisdom of those who have worked with it for generations. At Balausta, we pay tribute to this ocean treasure with dishes that capture its essence — a celebration of flavour, heritage, and the Andalusian summer.

RED TUNA TATAKI WITH MEDITERRANEAN MICRO SALAD AND GARUM VINAIGRETTE

ADD 10 GR. OF CAVIAR BAERII 18 €

25,00€

D.O RIBEIRO, VIÑA MARTIN OS PASAS 2022 (TREIXADURA, ALBARIÑO, LOUREIRA & TORRONTÉS)

12,00€

RED TUNA BELLY CARPACCIO WITH PONZU GELE, TOASTED ALMOND
AND MANDARIN SORBET. ADD 10 GR. OF CAVIAR BAERII 18 €

22,00€

D.O SIERRAS DE MÁLAGA, ARIYANAS SECO SOBRE LÍAS 2022 (MOSCATEL)

8,00€

LASAGNE WITH RED TUNA BOLOGNESE, SLIGHTLY SPICY TUNA SAUCE
AND MARROW BECHAMEL

20,00€

D.O ALMANSA, ALBAHRA 2022 (GARNACHA TINTORERA)

8,00€

GRILLED RED TUNA SIRLOIN WITH GRENOBLESA SAUCE AND FENNEL
ADD 10 GR. OF CAVIAR BAERII 18 €

30,00€

D.O MONTILLA MORILES, FINO VIEJÍSIMO CAPATAZ (PEDRO XIMÉNEZ)

9,00€

BREAD & OLIVE OIL SERVICE: 3,5€ PP

VAT INCLUDED.