



BALAUSTA

RESTAURANTE



REFLECTING THE RICH HISTORY OF THIS LAND
AND THE BLEND OF FLAVOURS FROM ITS DIFFERENT CULTURES,
OUR DISHES ARE PREPARED WITH THE INTUITION
AND CULINARY TECHNIQUE OF
OUR CHEF **JOSÉ CARLOS GARCÍA**.

Please inform our staff if you have any food allergies or dietary requirements.



MÁLAGA PARA COMPARTIR

ACORN AND CHESTNUT IBERIAN HAM "DEHESA DE LOS MONTEROS" CRYSTAL BREAD, GRATED TOMATO, OLIVE OIL AND SALT FLAKES

Our Iberian gem from Genal valley with hints of chestnut and acorn

32,00€

GRILLED SARDINES WITH VEGETABLE PIPIRRANA

Seaside memories on a bite

7,50€ (unit)

GARLIC PRAWN CROQUETTES

Our traditional taste, with a special texture

3,00€ (unit)

HOMEMADE IBERIAN HAM CROQUETTES

Prepared with iberian ham "Dehesa de los Monteros"

3,00€ (unit)

SEAFOOD MEATBALLS WITH CLAM SAUCE

Tasty marine bites

14,00€

TRADITIONAL OLIVIER SALAD (SPANISH POTATOE SALAD) WITH SHRIMPS AND PRAWNS

Chickpea flour fried, Málaga style

16,00€

FRIED SQUID IN TEMPURA AND AIOLI MALAGUEÑO

20,00€

SELECTION OF GOAT'S CHEESE, DESIGNATION OF ORIGIN MÁLAGA

24,00€



**STARTERS FROM THE SEA
AND THE ORCHARD**

**AJOBLANCO MALAGUEÑO WITH CRAYFISH TARTARE
FROM VÉLEZ AND CHERRIES**

19,00€ Add 10 gr of Russian caviar Baerii 10,00€

**GRILLED LETTUCE HEARTS WITH PICKLED QUAIL AND
AXARQUIA AVOCADO PESTO**

A tribute to the interior of Malaga

19,00€

**CHARCOIL GRILLED PEPPERS AND SPRING ONIONS SALAD
WITH ANCHOVIES MARINATED IN VINEGAR**

17,00€

**GRILLED VEGETABLES SERVED WITH AN ONION SOUP, MALAGA
GOAT'S CHEESE, AND A ROASTED PEPPERS AND HAZELNUTS
ROMESCO SAUCE**

20,00€

**TRADITIONAL COLD AVOCADO SOUP WITH SCALLOP
AND VEGETABLE GARNISH**

16,00€ Add 10 gr of Russian caviar Baerii 10,00€

**RICE WITH ARTICHOKE, SHITAKE AND IBERIAN HAM FROM
"LA DEHESA DE LOS MONTEROS"**

The best union of flavours of the land

27,00€



**FROM OUR
FISHERMEN**

TUNA STEW WITH MUSHROOMS AND POTATO MILLEFEUILLE

One of the tastiest cuts of our most popular fish

30,00€

**OCTOPUS IN PAPILOTE AND FINISHED ON THE GRILL,
GREEN BEANS AND CREAMY PARSNIP WITH SPICY TOUCHES**

29,00€

**GRILLED SEA BASS, PEPITORIA PINE NUTS SAUCE
AND CREAMY BROCCOLI**

From the Mediterranean to the table

34,00€

GRILLED CROAKER WITH MUSSELS AND SEAFOOD SAUCE

24,00€

**SOLE Tournedos in Beurre Blanc sauce with
saffron and peas from Coín**

38,00€ Add 10 gr of Russian caviar Baerii **10,00€**

**Lingüini Nero di Sepia with red pesto
and grated bottarga**

22,00€



**MEADOWS, MOUNTAIN RANGE
AND PASTURES**

IBERIAN ACORN-FED PORK TENDERLOIN, VIOLET POTATO PURÉE
AND BABY BROAD BEANS

28,00€

POULARDE CANNELLONI WITH BELUGA LENTILS
AND SPINACH STEW

A trip around the most special flavours of the season

28,00€

SHOULDER OF PURE-BRED MALAGA SUCKLING GOAT
WITH SHEPHERD'S SAUCE AND RUSTIZED POTATOES

A local icon

42,00€

BEEF TOURNEDO, WITH TRUFFLED BOLETUS RISOTTO
AND BORDELAISE SAUCE

38,00€

DRY AGED BEEF TARTARE AND SOUFFLÉ POTATOES

32,00€



SWEET CUISINE

BIENMESABE ANTEQUERANO

An updated popular Andalusian dessert

8,00€

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

8,00€

TORRIJA, TOASTED ALMOND SOUP AND FRESH MILK ICE-CREAM

Our own version of the most traditional Easter sweet recipe

8,00€

GOAT'S CHEESE PUDDING, AGED RUM CARAMEL AND POMEGRANATE

8,00€

SEASONAL FRUITS WITH SABAYÓN GRATIN

8,00€

VAT included