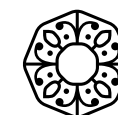
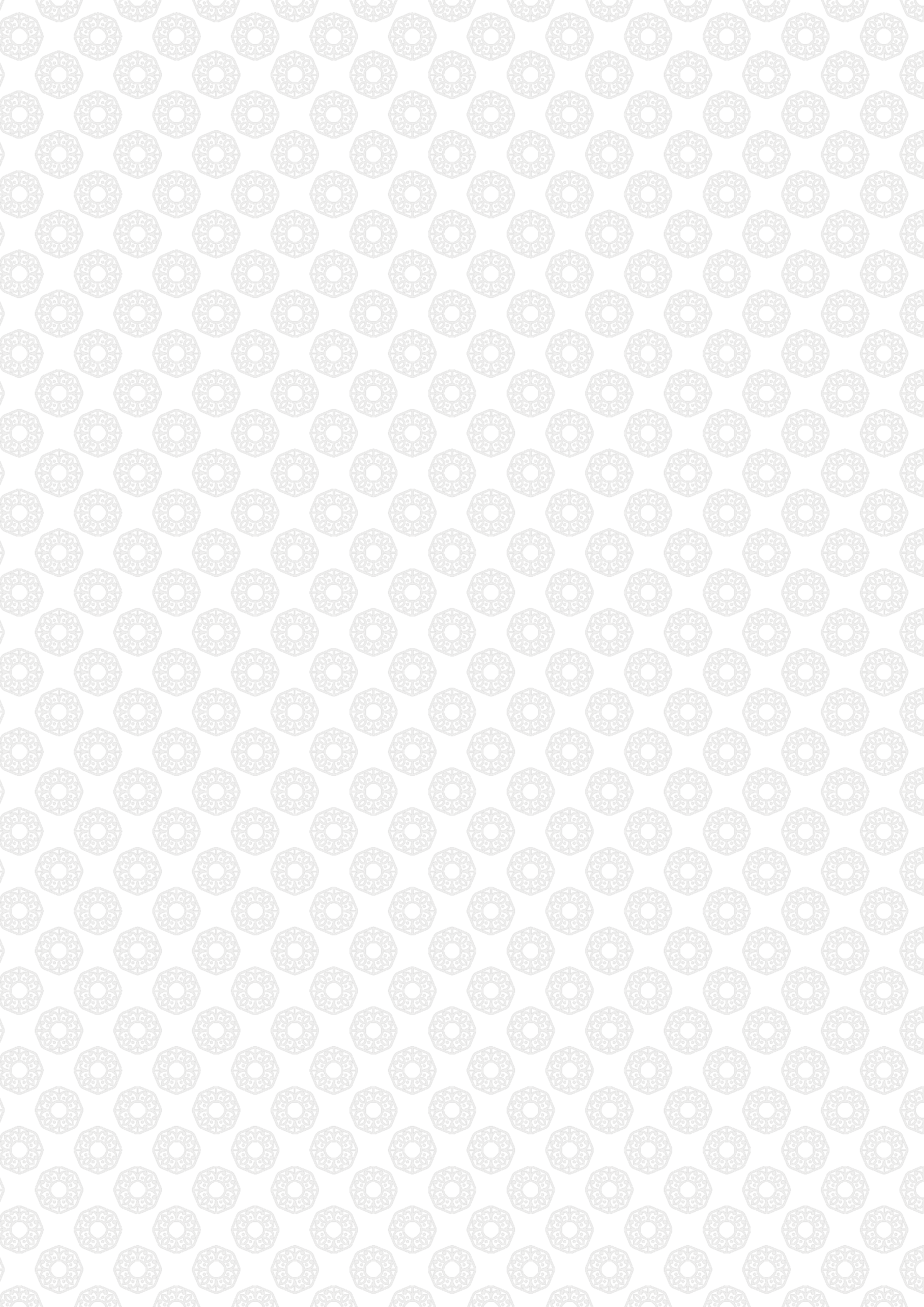


BALAUSTA

RESTAURANTE



THE FRUIT OF A LAND STEEPED IN HISTORY,
AND OF DIFFERENT CULTURES THAT HAVE BEEN INTERTWINING THEIR FLAVOURS.
THIS MENU IS A TRIBUTE TO MALAGA'S RECIPE BOOK
INTERPRETED WITH INTUITION AND CULINARY TECHNIQUE.

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



MÁLAGA TO SHARE

ACORN-FED IBERIAN HAM “DEHESA DE LOS MONTEROS”
Crystal bread toasts with grated tomato, olive oil and salt flakes
34 €

SELECTION OF GOAT’S CHEESE FROM MÁLAGA
Local dairy flavours
20 €

GRILLED SARDINE WITH VEGETABLE PIPIRRANA
A bite of seaside memories
7,50 € (per unit)

GARLIC PRAWN CROQUETTES
A traditional taste with a special texture
3,50 € (per unit)

IBERIAN HAM CROQUETTES
Prepared with “Dehesa de Los Monteros” Iberian ham
3,50 € (per unit)

CODFISH EMPANADILLA
Crunchy sea taste
6 € (per unit)

OUR VERSION OF THE “ENSALADILLA RUSA”
Traditional recipe with our tasty contribution
16 €

**GRILLED IBERIAN PORK CHEEKS CANNELLONI
WITH PRAWN AND MOSCATEL WINE SAUCE**
Intense flavours in perfect harmony
18 €



**STARTERS FROM
THE SEA AND
THE ORCHARD**

**GAZPACHUELO MALAGUEÑO WITH NORWAY LOBSTER FROM
LA CALETA DE VÉLEZ AND COCKLES**
Freshness, tradition and sea in a spoonful
17 € - Add 10 gr. of caviar Baerii 18 €

GRILLED GREEN ASPARAGUS WITH BOLETUS BÉCHAMEL SAUCE
Vegetable garden and forest delights
20 €

**CONFIT AND BRAISED ARTICHOKEs WITH CLAMS
IN GREEN SAUCE OF ORGANIC SEAWEED**
Inland and coast harmony
21 €

**SPINACH AND KALE SALAD, TOASTED CHICKPEAS,
CASHEW NUTS, ORANGE AND CITRUS VINAIGRETTE
WITH TAHINI AND SPICES**
Subtle Oriental spices
15 €

**WARM SALAD OF LETTUCE HEARTS AND GRILLED SCALLOPS
WITH GREEN ASPARAGUS, SUNDRIED TOMATO VINAIGRETTE,
FRESH SPRING ONIONS AND TOASTED PINE NUTS**
A Tribute to the Mediterranean
19 €

**TUNA TARTAR WITH FRIED EGG CREAM
AND SEASONAL TRUFFLE**
A succulent tribute
32 € - Add 10 gr. of caviar Baerii 18 €

**GRILLED VEGETABLES SERVED WITH AN ONION SOUP,
MÁLAGA GOAT’S CHEESE, AND A ROASTED PEPPERS
AND HAZELNUTS SAUCE**
22 €



**FROM OUR
FISHERMEN**

GRILLED "ENCEBOLLADO" SQUID, ROASTED CHIVES BROTH
AND EGG YOLK CURED IN SHERRY WINE

The sea and its tradition

35 €

OCTOPUS IN PAPILLOTE, MARENGA SAUCE,
FLAME-CARAMELISED RED PEPPER AND BEANS FROM CÁRTAMA

Marine delight with smoky overtones

26 €

CONFIT COD LOIN WITH ORGANIC CHICKPEAS STEWED
IN FISH BROTH, ROASTED PUMPKIN AND CHARD FROM COÍN

Overseas and proximity

27 €

GRILLED SEA BASS LOIN WITH RAZOR CLAMS IN A CITRIC
BEURRE BLANC SAUCE AND GREEN BEANS WITH GARLIC

Light and succulent

38 € - Add 10 gr. of caviar Baerii 18 €

JOSPER TURBOT WITH MUSSELS IN AMERICAN SAUCE
AND SPICED SEMI-DRIED TOMATOES

A Harmony of marine contrasts

30 €

TAGLIATELLE WITH BUTTER, LOBSTER, MUSHROOMS,
TRUFFLE AND PARMESAN CHEESE

Surf and turf treat

40 € - Add 10 gr. of caviar Baerii 18 €



**MEADOWS,
MOUNTAIN RANGE
AND PASTURES**

IBERIAN ACORN-FED PORK WITH SEASONAL MUSHROOMS STEW,
SPINACH AND ROASTED CHESTNUTS

Taste of seasonal flavours

29 €

FIRE GRILLED DUCK MAGRET, ORANGE SAUCE, ROASTED
AUBERGINE AND RED BERRIES COMPOTE

A delightful glimpse into the past

26 €

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

A local icon, now a signature dish in Balausta

42 €

SIMMENTAL BEEF SIRLOIN WITH "CAFÉ DE PARÍS" SAUCE
AND POTATO MILLEFEUILLE

Luxury and texture in one mouthful

35 €

DRY-AGED BEEF STEAK TARTAR WITH MARROW
ON PUFF PASTRY BRIOCHE

25 € - Add 10 gr. of caviar Baerii 18 €

SEASONAL MUSHROOM RISOTTO
WITH CURED IBERIAN PORK JOWLS

Creamy, aromatic, full of comforting character

26 €

Bread and olive oil service: 3,50€ pp

VAT included



ENJOY OUR NEW ROOFTOP BAR "LA TERRAZA DE SOLECIO"