



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 €

MÁLAGA GOAT CHEESE SELECTION

20 €

GRILLED SARDINE WITH VEGETABLES 'PIPIRRANA' SALAD

A bite of seaside memories

7,50 € (per unit)

GARLIC PRAWN CROQUETTE

3,50 € (per unit)

IBERIAN HAM CROQUETTE

Prepared with "Dehesa Monteros" Iberian Ham

3,50 € (per unit)

CODFISH 'EMPANADILLA'

Crunchy and tasty sea bite

6 € (per unit)

OUR VERSION OF THE 'ENSALADILLA RUSA'

We never miss the classics

16 €

IBERIAN MEATBALLS WITH ALMOND SAUCE, SAFFRON AND CURED PORK JOWL

18 €

DRY-AGED BEEF STEAK TARTARE WITH MARROW ON BRIOCHE BREAD

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



**STARTERS FROM THE SEA
AND THE ORCHARD**

'AJOBLANCO MALAGUEÑO' WITH NORWAY LOBSTER TARTARE
FROM CALETA DE VÉLEZ, MOSCATEL WINE GEL AND RASPBERRIES

Local tradition, with our personal touch

17 € - Add 10 gr. of caviar Baerii 18 €

LOCAL TOMATO, CUCUMBER, RADISH
AND MARINATED MACKEREL SALAD

16 €

FRESH SPINACH, KALE AND SPRING ONION SALAD WITH CHERRY
TOMATO, CUCUMBER, BRAISED MELON, KALAMATA OLIVES
AND KEFIR WITH OLD STYLE MUSTARD VINAIGRETTE

15 €

MANGO 'PORRA' WITH ROASTED HAMACHI, SMOKED AVOCADO,
TOBIKO ROE AND PICKLED RED ONION

19 €

WARM SALAD OF LETTUCE HEARTS AND GRILLED SCALLOPS
WITH GREEN ASPARAGUS, SUNDRIED TOMATO VINAIGRETTE,
FRESH SPRING ONION AND TOASTED PINE NUTS

21 €

TUNA TARTARE WITH FRIED EGG CREAM
AND SEASONAL TRUFFLE

32 € - Add 10 gr. of caviar Baerii 18 €

GRILLED VEGETABLES SERVED WITH ONION SAUCE,
MÁLAGA GOAT CHEESE, WITH ROASTED PEPPERS
AND HAZELNUTS SAUCE

22 €



**FROM
OUR FISHERMEN**

BRAISED WHITE SEABREAM WITH SEAFOOD PUNTALETTE,
MUSSELS AND SNAP PEAS

29 €

OCTOPUS IN PAPILLOTE, MARENGA SAUCE WITH POTATO
AND SMOKED PAPRIKA FOAM

A juicy bite with local coast overtones

26 €

PILPIL CONFIT COD LOIN, MASHED LOCAL CHARD
WITH PISTACHIO AND GARLIC EMULSION

27 €

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

Light and fleshy

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

MEDITERRANEAN HAKE IN ORGANIC SEAWEED GREEN SAUCE
WITH COCKLES AND LOCALLY GROWN PEAS

30 €

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

The best of our surf and turf

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



PASTURES & MEADOWS

IBERIAN ACORN-FED PORK, CARROT CREAM WITH CUMIN,
ROASTED AUBERGINE AND SPICED IBERIAN JUS
29 €

FIRE GRILLED DUCK MAGRET, ORANGE SAUCE,
ROASTED THAI AUBERGINE AND RED BERRIES COMPOTE
27 €

PURE-BRED MÁLAGA SUCKLING GOAT SHOULDER
WITH SHEPHERD SAUCE AND ROASTED POTATOES
A local icon, now a signature dish in Balausta
42 €

RETINTA BEEF SIRLOIN WITH 'CAFÉ DE PARÍS' SAUCE
AND POTATO MILLEFEUILLE
36 €

IBERIAN PORK CHEEK CANNELLONI WITH MUSCATEL WINE SAUCE,
MÁLAGA GOAT CHEESE BÉCHAMEL AND TOASTED PINE NUTS
23 €

MELLOW RICE WITH IBERIAN 'PLUMA' FILLET, BEANS
FROM CÁRTAMA WITH IBERIAN HAM OIL AND
TARRAGON EMULSION
24 €



ENJOY A REFRESHING DRINK OR COCKTAIL AT OUR SOLECIO TERRACE