



GASTRONOMIC TRIBUTE TO THE RED TUNA

Until early August, Balausta pays tribute to the 'red gold' of the sea with four off-menu specials. Chef Sergio Solano uses a different culinary technique in each bite, being each one of them a tribute that elevates the quality of the red tuna, the undisputed star of the season.

TUNA TARTAR WITH FRIED EGG CREAM AND SUMMER TRUFFLE
34,00€

BURRATA AND ROCKET SALAD WITH TUNA MOJAMA
20,00€

CÁDIZ-STYLE TUNA
26,00€

GRILLED TUNA "MORRILLO", CREAMY CARROT, ROASTED SPRING ONION
AND OPORTO CHERRY SAUCE
30,00€

SUGGESTED WINE LIST BY THE GLASS

PIO DEL RAMO BARRICA - D.O JUMILLA · CHARDONNAY
8,00€

TIRO AL BLANCO - D.O RIBEIRO · TREIXADURA
10,00€

ALBAHRA - D.O ALMANSA · GARNACHA TINTORERA
8,00€

ELS PICS - D.O.Q PRIORAT · CARIÑENA Y GARNACHA
10,00€
