



GASTRONOMIC TRIBUTE TO THE COAST

Stepping through Balausta's doors means entering a world of the most emblematic recipes of Malaga's gastronomy, always prioritizing the seasonality of the products that its landscape offers.

On this occasion, the star is **the sea that inspired Picasso**.

Staying true to his word, the chef Sergio Solano chooses four exclusive dishes off the menu available **from August 8th until October 9th**.

FRIED OCTOPUS WITH LOCALLY GROWN TOMATO PIPIRRANA

20,00€

STRAWBERRIES GAZPACHO WITH "CONCHA FINA", ROASTED AVOCADO AND PIPARRA

18,00€

MELLOW SEAWEED RICE WITH SMOKED ROCKFISH, BLACK GARLIC ALIOLI AND SAFFRON

35,00€

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

38,00€

SUGGESTED WINE LIST BY THE GLASS

MIRANDA D'ESPIELLS - DO Penedés · CHARDONNAY

8,00€

VINO DE PASTO GRAN BARQUERO - DO MONTILLA MORILES · PEDRO XIMÉNEZ

10,00€

EL TIEMPO QUE NOS UNE - DO JUMILLA · MONASTRELL

8,00€

MAGNÉTICO - DO SIERRAS DE MÁLAGA · GARNACHA

10,00€
