



GASTRONOMIC TRIBUTE TO HUNTING AND MUSHROOMS

The mushrooms, gathered in cane, wicker, or olive branch baskets, blend perfectly into the wild cuisine, complemented by the intense flavors of the forest.

Once again, Balausta presents its culinary events celebrating the hunting and mushroom season, **available until December 4**, crafted by the chef and his team.

SAUTÉED RED PINE MUSHROOM WITH "DEHESA DE LOS MONTEROS" IBERIAN PORK JOWL
AND THYME-LEMON BEURRE BLANC SAUCE

24,00€

SEASONAL MUSHROOM STEW WITH ROASTED SWEET POTATO CREAM
AND ROAST CHICKEN JUS WITH RAS EL HANOUT

26,00€

JOSPER-GRILLED VENISON LOIN WITH GRAND VENEUR SAUCE, MANGO AND CHESTNUT CHUTNEY
AND VINE-SMOKED CHANTERELLE MUSHROOMS

35,00€

BRAISED PIGEON WITH TRUFFLED CAULIFLOWER CREAM, BLACK TRUMPET MUSHROOMS,
AND PERIGORD SAUCE

42,00€

SUGGESTED WINE LIST BY THE GLASS

CLOE - D.O. SIERRAS DE MÁLAGA · CHARDONNAY

8,00€

VALMICA - D.O. VALDEHORRAS · GODELLO

8,00€

ARROCAL CRIANZA - D.O. RIBERA DEL DUERO · TEMPRANILLO

10,00€

ELS PICS - D.O.Q. PRIORAT · CARIÑENA, GARNACHA & SYRAH

10,00€
