

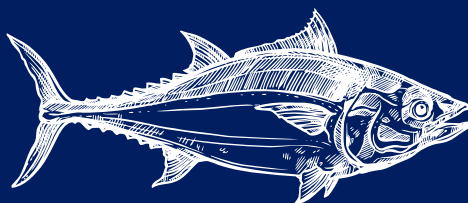


BALBUENA Y HUERTAS

EST. 1924



MENU



Red Tuna Selection

Exclusive creations by the chef

Almadraba taco: diced tuna loin with avocado cream and citrus	5,00€/ud
Tataki from the Estrecho served on marinated wakame seaweed with sesame	12,00€
Almadraba tuna toast with truffle mayonnaise and chives	6,00 €/ud
Bluefin tuna loin brioche with creamy avocado and lime.	6,50€/ud
Tuna tartare, Cádiz Style: tuna tartare with potatoes, shrimp, and egg yolk	18,50€

MENU

Appetizers

Anchovy on brioche with pipirrana 4,50€

Smoked sardine on brioche with strawberry jam 4,50€

Pulled pork brioche marinated in achiote and citrus,
with pickled red onion 6,00€

Starters

Cod fritters cone 6,75€

Balbuena's croquettes 6,75€

Papas bravas 7,25€

Potatoes salad with fried shrimps 7,50€

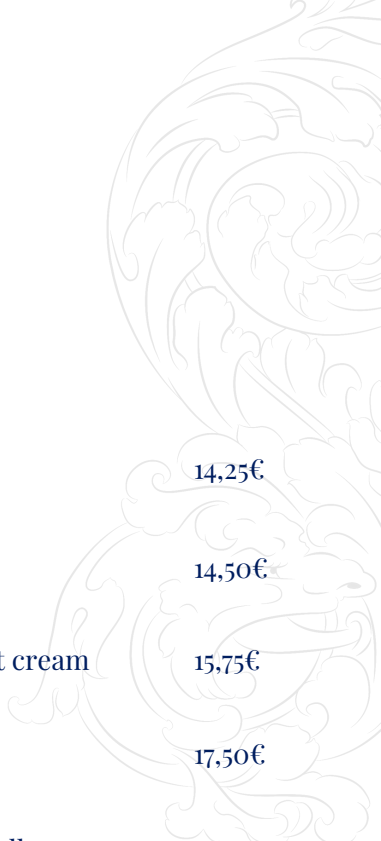
Tempura shrimp bao with kimchee 8,25€/ud

Ceviche of Today's Catch 8,75€

Slightly spicy red tuna tartare from Almadraba
with wakame 20,75€

MENU

Starters



Duck gyozas with strawberry hoisin 6 pcs	14,25€
Iberian pork cheeks lasagna with parmentier	14,50€
Caramelized mushroom canneloni with chestnut cream	15,75€
Prawns with fried garlic, red lard and fried egg	17,50€
Beef steak tartare on brioche bread with egg yolk	19,55€

Rice



Creamy mushroom rice	12,95€
Creamy pork cheeks rice with whisky sauce	17,50€

MENU

From Sea to Table

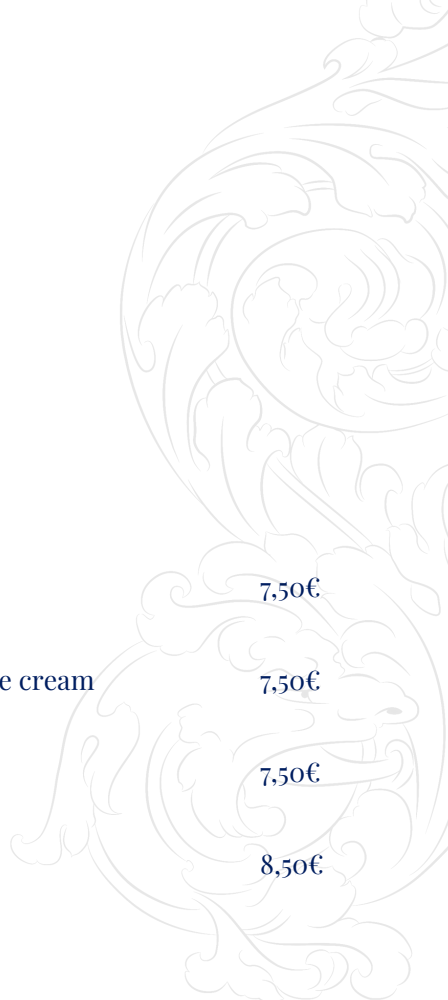
Charcoal-grilled amberjack, Bilbaína sauce & charred pineapple	20,55€
Salt cod “pil-pil”, almond cream & roasted-garlic emulsion	20,50€
Tuna cheek with Los Palacios tomato fritá	21,75€
Line-caught squid, grilled, with salsa verde	22,50€
Chargrilled octopus with baby potatoes	23,75€

From the Grill

Braised pork cheeks in red wine	14,95€
Chargrilled Ibérico pork presa with baby potatoes	22,50€
Chargrilled dry-aged ribeye	23,75€
Chargrilled beef tenderloin	25,80€

MENU

Desserts



Creamy cheese cake with strawberry jam	7,50€
Brownie, salted caramel sauce and vanilla ice cream	7,50€
Inverted puff pastry, enoki and tangerine	7,50€
Creamy french toast and vanilla ice cream	8,50€

*IVA included.

*Bread and crackers: 2,00€/pax



MENU ALEGRIA

Anchovies tartar, ajo blanco and candied almond

Potatoes salad with chicharrón de Cádiz and quail egg

Grilled courgette sack and pumpkin cream

Pilpil cod, almonds cream roasted garlic emulsion

Iberian prey with yucca puree

Black chocolate dentelle, caramel mousse and vanilla ice cream

Tasting Menu 38,00 €
IVA included

*Service, bread and drinks are not included in price