

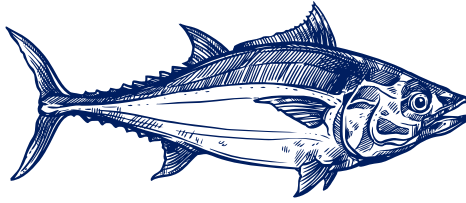


BALBUENA Y HUERTAS

EST. 1924



MENU



Bluefin Tuna Selection

Exclusive creations by the chef

Almadraba tuna taco: diced tuna loin with avocado cream and citrus	6,00€/ud
Almadraba tuna toast with truffle mayonnaise and chives	6,50 €/ud
Bluefin tuna loin brioche with creamy avocado and lime.	7,50€/ud
Tataki from the strait served on marinated wakame seaweed with sesame	13,50€
Tuna tartare, Cádiz Style: tuna tartare with potatoes, fried egg, foie gras, and truffle	18,50€

MENU

Appetizers

Anchovy on brioche with pipirrana 4,50€

Smoked sardine on brioche with strawberry jam 4,50€

Cochinita pibil brioche with achiote and citrus and pickled red onion 6,00€

Starters

Cod fritters cone 6,75€

Balbuena's croquettes 6,75€

Papas bravas 7,25€

Potato salad with fried shrimps 8,00€

Tempura shrimp bao with kimchi 8,25€/ud

Ceviche of Today's Catch 8,75€

Slightly spicy Almadraba bluefin tuna tartare with wakame 21,50€

MENU

Starters

Duck gyozas with strawberry hoisin 6 12 pcs	9,00€ 15,00€
Iberian pork cheeks lasagna with parmentier	15,50€
Caramelized mushroom cannelloni with chestnut cream	15,75€
Prawns with garlic, Andalusian manteca colorá and fried egg	18,50€
Beef steak tartare on brioche bread with egg yolk	21,00€

Rice

Creamy mushroom rice	13,50€
Creamy pork cheeks rice with whisky sauce	18,00€

MENU

From Sea to Table


Charcoal-grilled amberjack with Bilbaína sauce, roasted pineapple, served over smashed potatoes.	22,00€
Salt cod with pil-pil sauce, almond cream & roasted garlic emulsion	22,00€
Tuna cheek with Los Palacios tomato <i>fritá</i>	23,00€
Line-caught squid, grilled, with salsa verde	24,00€
Chargrilled octopus with mashed potatoes and paprika	25,50€

From the Grill

Braised pork cheeks in red wine	15,50€
Chargrilled Ibérico pork presa with baby potatoes	24,50€
Chargrilled dry-aged ribeye	25,90€
Chargrilled beef tenderloin	26,50€

MENU

Desserts



Creamy cheesecake with strawberry jam	8,50€
Brownie, salted caramel sauce and vanilla ice cream	8,50€
Inverted puff pastry, enoki and tangerine	8,50€
Creamy french toast and vanilla ice cream	9,00€

*VAT 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

Salt cod with pil-pil sauce, almond cream and roasted garlic emulsión

Grilled Iberian pork presa with yucca puree

Dark chocolate dentelle, caramel mousse and vanilla ice cream

38,00€

*Service, bread and drinks are not included in price