

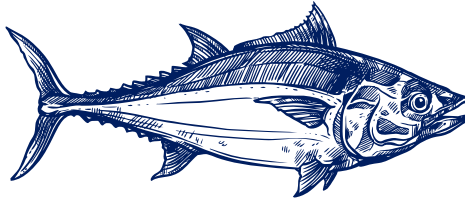


BALBUENA Y HUERTAS

EST. 1924



MENU



Bluefin Tuna Selection

Exclusive creations by the chef

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|--|-----------|
| 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

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|---|--------|
| 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

AZAHAR MENU

Salmorejo with spider crab meat, cured egg yolk and drops of
PX reduction

Cádiz-style chicharrón potato salad topped with a delicate
layer of Iberian pork jowl and paprika oil

Pumpkin and Payoyo cheese fritter with honey

Roasted corvina with cauliflower purée and fennel beurre blanc

Beef tenderloin with pine nut risotto and Oloroso reduction

Orange and chocolate

40,00€

AZAHAR MENU

Salmorejo with spider crab meat, cured egg yolk and drops of PX reduction

Pazo San Mauro / Albariño / D.O. Rias Baixas

Cádiz-style chicharrón potato salad topped with a delicate layer of Iberian pork jowl and paprika oil

Gabriela / Manzanilla / Sanlúcar de Barrameda

Pumpkin and Payoyo cheese fritter with honey

La Caleta / Chardonnay / Cádiz

Roasted corvina with cauliflower purée and fennel beurre blanc

Castillo Andrade 2024 / Sauvignon Blanc / Bollullos par del Condado

Beef tenderloin with pine nut risotto and Oloroso reduction

Protos 9 meses / Roble / D.O. Ribera del Duero

Orange and chocolate

Don PX 2023 / Pedro Ximénez / D.O. Montilla Moriles

70,00€