

SUMMER MENU



OUR BOARDS & BITES

- Bruschetta tomatoes, onions, black olives & basil, balsamic reduction, EVOO* 8.5€
- Bruschetta black truffles, parmesan cheese, fresh herbs..... 12€
- Selection of Balthazar Spanish cheeses, dry fruits, nuts , chocolate & fig jam..... 15€
- Classic Jamon Iberico "Cebo de Campo", homemade pickles vegetables (100gr)..... 20€

100% Bellota Spanish Iberico Maldonado (Premium cold cut)

Served with Balthazar's homemade pickled vegetables:

- 100% Bellota Spanish Iberico ham Pata Negra (100gr)..... 35€
- 100% Bellota Spanish Iberico Lomo (100gr)..... 27€
- 100% Bellota Spanish Iberico Chorizo (100gr)..... 15€
- 100% Bellota Spanish Iberico Salchichon (100gr)..... 15€

START YOUR CULINARY JOURNEY - SHARING IS CARING

- **Gratinated French onions soup**
Wild sage, gruyere cheese crouton..... 9.5€
- **South of France "Salade Niçoise"**
Mixed salad leaves, bell peppers, baby potatoes, tomatoes, black olives, boiled eggs, French beans, poached tuna, salted anchovies ("v" available)..... 17€
- **Baked cassalette of Burgundy snails**
Garlic, shallots & parsley butter..... 17€
- **Chicken liver & foie gras terrine "Alexandre"**
Truffled butter, red onions Rioja wine marmalade, toasted sour dough bread..... 19€
- **Tartare of Scottish salmon & prawns "Sophie"**
Fernando farm organic avocado, Jaen orange EVOO* 20€
- **Crispy truffled goat cheese "Queso y Besos"**
Mixed leaves salad, apple cinnamon & nuts jam, olive oil caviar (v)..... 18€
- **Gratinated Galician mussels Balthazar**
Saffron & garlic butter crust (12 pieces)..... 16€
- **Michelangelo Burrata**
Seasonal organic tomatoes, Picual premium organic EVOO* (Gold medal), Benahavis hills herbs & roasted garlic dressing (v)..... 18€
- **Chef Balthazar's special of the day**.....Market Price

La Escalera

DE BALTHAZAR

*EVOO (Extra Virgin Olive Oil)



MAIN COURSES: The grill...

All our grilled dishes are cooked over olive wood charcoal.

From the sea....

- **Line caught seabass (600gr)**
Mixed peppers and garlic Finca Oliveral EVOO* marinade..... 26€
- **Seabream / Dorade (600gr)**
Smoked orange Finca Oliveral EVOO* marinade..... 22€
- **Octopus & Mediterranean vegetables brochette 350gr**
Balthazar's lemon blossom honey & fresh herbs marinade..... 24€
- **Grilled jumbo tiger prawns (350gr)**
Confit organic lemon..... 26€

Sauces:

Champagne sauce, Lobster bisque sauce, White butter sauce, Vierge sauce (EVOO*, fresh tomato & basil)..... 2,5€

From the land....

- **Double Iberico porc ribs (350gr)**
Spanish cider & sweet paprika marinated..... 20€
- **Lamb ribs "Segureno" de Jaen (8 ribs)**
Balthazar's lavender honey & spices mix "La Guarigue"..... 26€
- **40 days matured Galician Ribeye steak (350gr)**
Balthazar's special mixed Mediterranean herbs "Gulf of the Lion"..... 27€
- **40 days matured Galician beef tenderloin steak (250gr)**
Balthazar's special mixed Mediterranean herbs "Gulf of the Lion"..... 27€
- **Brochette of Jumbo free-range chicken wings**
Teriyaki style toasted sesame seeds..... 20€
- **Brochette of Spanish lamb leg**
Moroccan spices marinade, orange blossom honey..... 22€

Sauces:

Whole grain mustard gravy, Homemade red chili sauce, Pink & green pepper sauce, Mushroom sauce..... 2,5€
Black truffle sauce, Bearnaise sauce..... 5€



Balthazar's classics...

- **Provençal baked eggplant Balthazar's Tian**
Grilled eggplant, zucchini, garlic, tomato, onion, fresh herbs, EVOO* (v) **18€**
- **Homemade cappelletti of lobster**
Vegetables brunoise, Brandy lobster sauce..... **26€**
- **Homemade truffle tagliatelle**
Creamy black truffle sauce, aged Parmesano Reggiano (v)..... **22€**
- **Braised shoulder of lamb (2 people)**
Confit onions & lemon, rosemary & thyme jus..... **50€**
- **Slow cooked beef "À la Bourguignonne"**
Red wine, mushroom, smoked bacon..... **22€**
- **Chicken casserole "Blanquette"**
Spanish cider, caramelized apples, tarragon creamy sauce..... **19€**
- **Sautéed jumbo Gambas**
Garlic & parsley butter, flamed with Marseille's Pastis..... **26€**
- **Gratinated spinach & mushroom pancake**
Black truffle & Manchego creamy sauce..... **20€**
- **Chef Balthazar's special of the day**..... **Market Price**

Sides dishes...

- Creamy potato gratin Dauphinois..... **4€**
- French beans in garlic butter..... **4€**
- Mixed seasonal vegetables..... **4€**
- Provençale tomatoes (2 pieces)..... **4€**
- Ratatouille de Marseille..... **4€**
- Mixed leaves seasonal salad..... **4€**
- Garlic cream chopped spinach..... **6€**
- Balthazar potatoes truffles & Parmesano Reggiano..... **6€**



Balthazar's desserts...

- **Balthazar's apple tart**
Shortcrust homemade Normandy apple tart, vanilla ice cream..... 8€
- **Hot chocolate mousse**
French Valhrona 70% cacao & pistachio ice cream..... 9€
- **Balthazar's Pavlova**
Organic berries & fresh fruits, homemade raspberry sorbet..... 8€
- **Crème brûlée**
Madagascar vanilla Bourbon, Gianduja almond ice cream..... 8€
- **Balthazar's crumble**
Organic lemon posset & curd, crunchy almond crumble & meringue..... 8€
- **Iced turrón**
Iced confit fruits & roasted nuts, Andalusia avocado flowers honey & peach coulis..... 8€
- **Uncle Michel's crêpe Suzette**
Organic Seville orange butter sauce, flamed with Grand Marnier liquor..... 12€
- **Café Liégeois**
Coffee & vanilla ice cream, chocolate sauce, Espresso, fresh whipped cream..... 12€
- **Coupe Colonel**
Homemade organic lemon sorbet & Beluga vodka..... 12€
- **Coupe Créole**
Mango homemade sorbet & Martinique agricole Rum..... 12€
- **Homemade sorbet**..... 3€/scoop
Raspberry, mango, lemon
- **Homemade ice cream**..... 3€/scoop
Vanilla, chocolate, strawberry, coffee, pistachio, Gianduja almond

Balthazar's bread & condiments of the day 3€ / person

Extra bread basket 3€

Packaging take away charge 1€

All prices include 10% VAT

La Escalera

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