



# La Escalera

•  
DE BALTHAZAR

## MENU

At La Escalera de Balthazar, we take you on a gastronomic adventure of finest flavors. Our culinary philosophy is rooted in a commitment to sourcing the freshest ingredients from local suppliers, farmers, and fishermen, adhering to the rhythms of the seasons and honoring our environment.

If you have any dietary requirements or allergies, please let our team know.

## STARTERS

- **Andalusian tomato gazpacho (Vg)**  
Sweet Pedro Ximenez reduction, Jaen EVOO\*, fresh herbs..... 9.5€
- **Baked Burgundy snails**  
Garlic, parsley, butter..... 17€
- **Carpaccio of Galician beef fillet**  
Aged balsamic reduction, parmesan cheese, sundried tomatoes..... 20€
- **Andalusian tomato salad (Vg)**  
Red onions, fresh herbs, balsamic dressing..... 14€
- **Tuna tartare "Balthazar"**  
JC Mackintosh line-caught Bluefin tuna, Andalusian citrus..... 20€
- **Burrata "Emira" (V)**  
Confit red peppers & tomatoes, chickpeas, red onions, garlic, balsamic glaze, Jaen EVOO\* ..... 19€
- **Bellota pork belly tataki**  
Black truffle dressing, toasted sesame, fresh herbs..... 20€
- **Carpaccio of smoked Bluefin tuna**  
Confit orange and spice, Jaen EVOO\* ..... 20€
- **Pan-fried duck foie gras "Alexandre"**  
Apple cinnamon orange marmalade, mixed seasonal salad..... 28€
- **Sustainable milked Oscietra caviar**  
Homemade blinis, traditional garnishes..... 21€
- **Chef's special of the day**..... Market Price

## TAPAS & BOARDS

- Bruschetta confit red peppers, garlic, onion, black olives, balsamic reduction, Jaen EVOO\*..... 8.5€
- Bruschetta black truffles, parmesan cheese, fresh herbs..... 12€
- Selection of artisan cheeses, dry fruits, nuts, chocolate & fig jam..... 15€
- Gratinéed Galician mussels (6/12 pcs)..... 9/16€
- Fine de Claire oysters N2 (3/6 pcs)..... 10/20€
- Classic Ibérico ham "Cebo de Campo" (100gr)..... 20€

### Premium 100% Bellota Ibérico ham Maldonado

Served with homemade pickled vegetables:

- 100% Bellota Pata Negra (100gr)..... 35€
- 100% Bellota Lomo (50/100gr)..... 14/27€
- 100% Bellota Chorizo (50/100gr)..... 8/15€
- 100% Bellota Salchichon (50/100gr)..... 8/15€
- 100% Bellota Lomo, Chorizo, & Salchichon mix (150gr)..... 30€

## THE GRILL

### *From the sea...*

- **Line-caught seabass (600gr)**  
Mixed peppers, garlic, Jaen EVOO\* marinade.....26€
- **Line-caught dorade (600gr)**  
Smoked orange Jaen EVOO\* marinade.....22€
- **Tarifa line-caught Bluefin tuna steak (250gr)**  
JC Mackintosh Bluefin tuna, Jaen EVOO\* marinade.....30€
- **Octopus & Mediterranean vegetables (350gr)**  
Lemon blossom honey & fresh herbs marinade.....24€
- **Grilled jumbo tiger prawns (350gr)**  
Confit organic lemon.....26€

#### **Sauces:**

- White butter sauce, Garlic & parsley EVOO\*, Chili & herbs sauce.....2,5€  
Champagne sauce, Saffron sauce, Black squid-ink sauce.....5€

### *From the land...*

- **Double Ibérico pork chops (350gr)**  
Spanish cider & sweet paprika marinade.....20€
- **Lamb ribs "Segureño de Jaén" (10 pcs)**  
Lavender honey & spice mix "La Garrigue".....26€
- **40-day matured Galician ribeye steak (350gr)**  
Special Mediterranean herb mix "Gulf of the Lion".....27€
- **40-day matured Galician tenderloin steak (250gr)**  
Special Mediterranean herb mix "Gulf of the Lion".....27€
- **Galician tomahawk steak "Alonso Calvente Guerrero 1983"  
(for 2 people)**  
Special Mediterranean herb mix "Gulf of the Lion".....70€
- **Jumbo free-range chicken wings**  
Teriyaki sauce, toasted sesame.....20€

#### **Sauces:**

- Whole grain mustard gravy, Homemade red chili sauce,  
Green pepper sauce, Mushroom sauce.....2,5€  
Black truffle sauce, Béarnaise sauce.....5€

## MAIN COURSES

- **Mushroom & truffle risotto (V)**  
Carnaroli rice, mixed mushroom, Grano Padano cheese..... 26€
- **Vegan tenderloin steak "Juicy Marbles" (Vg)**  
Sautéed seasonal vegetables, black truffle sauce..... 24€
- **Braised shoulder of lamb (for 2 people)**  
Confit onion & lemon, rosemary & thyme jus..... 50€
- **Provençal eggplant gratin (Vg)**  
Bell pepper & tomato coulis, Jaen EVOO\*, fresh herbs..... 20€
- **Homemade truffle tagliatelle (V)**  
Creamy black truffle sauce, Parmigiano Reggiano cheese..... 22€
- **Barbary duck breast**  
Andalusian orange sauce, lemon blossom honey..... 28€
- **Homemade tagliatelle "Chantal Pistou" (V)**  
Pistou de Chantal, basil, garlic, tomato, Gruyère cheese..... 18€
- **Sautéed jumbo prawns**  
Garlic & parsley butter, flamed with Pastis de Marseille..... 26€
- **Gratinéed spinach & mushroom pancake (V)**  
Black truffle & Manchego cheese creamy sauce..... 20€
- **Chef's special of the day..... Market Price**

### *Sides dishes...*

- Creamy Dauphinoise potato gratin..... 4€
- French beans in garlic butter..... 4€
- Sautéed seasonal vegetables..... 4€
- Marseilles ratatouille..... 4€
- Mixed leaves seasonal salad..... 4€
- Chopped spinach in garlic cream..... 6€
- Potatoes "Balthazar" with truffle & parmesan cheese..... 6€

## THE BALTHAZAR EXPERIENCE - SHARING MENU

### *A refreshing start...*

#### **Andalusian tomato gazpacho**

Sweet Pedro Ximenez reduction, Jaen EVOO\*, fresh herbs

*Paired with a glass of bubbly Kir Royale Blackcurrant cocktail*

### *From the land to the sea...*

#### **Carpaccio of Galician beef fillet**

Aged balsamic reduction, parmesan cheese, sundried tomatoes

#### **Tuna tartare "Balthazar"**

JC Mackintosh line-caught Bluefin tuna, Andalusian citrus

*Paired with a glass of D.O. Jané Ventura Rosado*

### *Catch of the day...*

#### **Tarifa line-caught Bluefin tuna steak**

JC Mackintosh Bluefin tuna, Jaen EVOO\* marinade

#### **and Gratinéed Galician mussels**

*Paired with a glass of D.O. Pago de Cirsus Chardonnay*

### *Over the wood-fire grill...*

#### **40-day matured Galician ribeye steak**

Special Mediterranean herb mix "Gulf of the Lion"

**with Potatoes "Balthazar", creamy spinach, black truffle sauce**

*Paired with a glass of D.O. Pago de Cirsus Vendimia Seleccionada*

### *Only sweet endings here...*

#### **Hot chocolate mousse**

Valrhona 70% cacao chocolate, pistachio ice cream

*Paired with a glass of Málaga Virgen Moscatel Naranja*

*7-course sharing menu for minimum 2 people - 65€ per person (wine-paired for 99€)  
Sharing menu for whole table only - not to be mixed with A La Carte orders  
In case of allergies or food intolerance, please let our team know*

La Escalera

DE BALTHAZAR

## DESSERTS

- **Normandy apple tarte**  
Shortcrust apple tart, vanilla ice cream..... **8€**
- **Hot chocolate mousse**  
Valrhona 70% cacao chocolate, pistachio ice cream..... **9€**
- **Pavlova "Sophie"**  
Meringue, raspberry sorbet, strawberry ice cream, whipped cream,  
berry compote..... **9€**
- **Crème brûlée "Bernadette"**  
Madagascar bourbon vanilla, Gianduja almond ice cream..... **8€**
- **Lemon crumble**  
Lemon posset & curd, crunchy almond crumble, meringue..... **8€**
- **Iced nougat**  
Iced confit fruits, roasted nuts, lemon blossom honey, peach coulis..... **8€**
- **Uncle Michel's crêpe "Suzette"**  
Orange butter sauce, vanilla ice cream, flamed with Grand Marnier.... **12€**
- **Café Liégeois**  
Coffee & vanilla ice cream, chocolate sauce, espresso, fresh  
whipped cream..... **12€**
- **Coupe colonel**  
Homemade lemon sorbet & Beluga vodka..... **12€**
- **Coupe raspberry**  
Homemade raspberry sorbet, Alsatian raspberry liqueur..... **12€**
- **Coupe créole**  
Homemade mango sorbet & Martinique agricole rum..... **12€**
- **Homemade sorbet (scoop)**  
Raspberry, mango, lemon..... **3€**
- **Homemade ice cream (scoop)**  
Vanilla, chocolate, strawberry, coffee, pistachio, Gianduja almond..... **3€**

*Artisan bread with condiments of the day - 3€ per person*

*Extra bread basket - 3€*

*Take away packaging charge - 1€*

*All prices include 10% VAT*

La Escalera

DE BALTHAZAR



# La Escalera

•  
DE BALTHAZAR

[www.laescaleradebalthazar.com](http://www.laescaleradebalthazar.com)