

























Tapas

Cantabric Anxovies with olive oil (4 un)		13,90 €
Anxovies with vinager (3 un)		12,00 €
Catalan Cod fritters(4 un)	   	12,90 €
Black garlic Bravas fries	 	5,95€
Manchego Cheese	 	(1/2 platter) 14,50 € / 18,90 €
Cured Iberian ham Joselito DO Guijuelo		(1/2 platter) 16,50 € / 28,90 €
Smoked sardine with sweet tomato (2 un)	 	12,00 €
Iberian croquette “100% handmade”(4 un)	  	9,90 €
Andalusian style squid	  	16,50 €









Starters

Red praws carpaccio		28,90 €
Grilled eel on baked potatoes	  	24,90 €
Steak tartar (raw)	    	26,50 €
Diced beef tenderloin with garlic		24,00 €
Sauteed peas with baby squid and black garlic mousse	 	21,90 €
Stuffed “piquillo” peppers with meat (2 un)	 	11,00 €
Gaudim style octopus with parmentier	 	25,00 €
Sauteed squid with white beans and garlic sauce	 	18,60 €
Garlic prawns		24,90 €
Tomato salad. mozzarella and fresh basil	 	14,90 €
Caramelized goat cheese salad	 	15,30 €
Seasonal green salad		12,50 €
6 o 12 Gillardeau oysters		40,00 € / 65,00 €


VAT Included

       
Gluten – Shell Fish – Eggs – Fish – Soya – Dairy – Tree Nuts – Celery

Balfego's Tuna



Red tuna noodles with mint and ginger		26,90 €
Red tuna tartar	   	28,00 €
Red tuna “Tataki”		26,50 €
Braised red tuna with avocado, tomato and reduction of soy and sake	 	28,90 €

Meats

Beef Sirloin		32,90 €
Beef grilled steak		28,90 €
Baby Lamb shoulder at low temperature with almond sauce		38,80 €
Wagyu filet premium 360 gr		160,00 €










Fishes

(Price may vary according to the fish market)

Baked sea bream with baked potato		m/p
grilled Sea bass or Sea bass in salt		‘
Baked salmon with coco milk	 	‘
Grilled sole		‘

Paellas

Paella's price is per person, at least 2 orders for same paella (we can make paella gluten free)

Seafood (cuttlefish, mussels, clams and prawns)	  	24,00 €
Lobster, red shrimps and crayfish	  	p/m
Black rice with baby squid and red shrimps	  	35,00 €
Chicken and vegetables		22,90 €
Mushrooms		22,00 €
Seasonal Vegetable		20,90 €
Lamb and chicken		35,00 €

   
Mustard – Sesame Seed – Sulphur dioxide and Sulphites – Molusc
In case of having any allergies, please advise your waiter