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Cantabric Anxovies with olive oil (4 un)		14,90 €
Anxovies with vinager (3 un)		13,00 €
Catalan Cod fritters(4 un)	  	13,90 €
Black garlic Bravas fries	 	5,95 €
Manchego Cheese (1/2 platter)	 	14,50 € / 18,90 €
Iberian ham Joselito DO Guijuelo (1/2 platter)		22,90 € / 34,90 €
Smoked sardine with sweet tomato (2 un)	 	12,00 €
Iberian croquette "100% handmade"(4 un)	  	9,90 €
Andalusian style squid	  	16,90 €






Starters

Red praws carpaccio		29,90 €
Grilled eel on baked potatoes	   	28,90 €
Steak tartar (raw)	   	27,50 €
Diced beef tenderloin with garlic		24,90 €
Sauteed peas with baby squid and black garlic	 	21,90 €
Stuffed "piquillo" peppers with meat (2 un)	 	11,30 €
Gaudim style octopus with parmentier	 	28,00 €
Sauteed squid with white beans and garlic sauce	 	21,90 €
Garlic prawns		24,90 €
Tomato salad. mozzarella and fresh basil	 	14,90 €
Caramelized goat cheese salad	 	15,30 €
Seasonal green salad		13,50 €
6 o 12 Gillardeau oysters		40,00 € / 80,00 €


VAT Included

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

Balfego's Tuna

Red tuna tartar	   	28,90 €
Red tuna "Tataki"		29,90 €
Braised red tuna with avocado, tomato and reduction of soy and sake	 	32,90 €

Meats










Beef Sirloin		33,90 €
Beef grilled steak		28,90 €
Baby Lamb shoulder at low temperature with almond sauce		38,80 €
Wagyu filet premium 360 gr		160,00€
Kobe steak 360gr		280,00€

Fishes

(Price may vary according to the fish market)

Baked sea bream with baked potato		m/p
Grilled Sea bass		'
Baked salmon with coco milk sauce	 	'
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 shrimps	  	35,00 €
Chicken and vegetables		22,90 €
Mushrooms		22,00 €
Seasonal Vegetable		20,90 €
Lamb and chicken (specialty of the house)		35,00 €


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