

# La Escalera

DE BALTHAZAR



## WELCOME TO MY HOME



*"Mi casa es tu casa"*

La Escalera de Balthazar was born from the famous French gourmet traveler of our history; Me - Balthazar.

In La Escalera de Balthazar we take you on culinary journeys around the world. Following my secret in the best methods and freshest ingredients from local suppliers, farmers and fishermen.

Here we respect seasons and the environment. I created our summer menu around what's naturally available. Combining simple, traditional recipes with pure dedication and love for what we do as a passionate Balthazar's family.

We believe that the future generation should also experience good food. Most of our dishes can be ordered as children's portions (4 to 12 years old).

If you have any allergies, let our team know!



Other languages please Scan Me

# 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

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\*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*

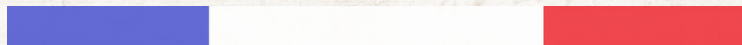
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