

# SMALL PLATES

# LIGHT STARTERS



Crunchy aubergine with sweet chilli sauce 🌿	4.00		
Balthazar patatas bravas	4.95		
Cod fritters with housemade romesco sauce	5.75		
Artichokes cooked two ways with runny yolk and ham shavings	6.95		
★ Iberico ham croquettes (each)	2.25		
Ox-tail croquettes (each)	2.20		
Chicken and vegetable gyozas	7.10		
Fried eggs broken on chips with Iberico ham shavings	8.75		
Crunchy chicken strips with two sauces	7.95	★	
Fried eggs with porcini mushrooms confit in garlic and thyme	11.25		
★ Italian mortadella with burrata fresh basil pesto and crusty bread	10.20		
Iberico ham with tomato-rubbed coca bread	14.25		
		Gazpacho with croutons (seasonal) 🌿	4.95
		★ Creamy pumpkin soup with vanilla-marinated prawns and sprouts	6.45
		Hummus duo (chickpea and beetroot) 🌿 with papadum	5.95
		Spinach salad with goat-cheese pine nuts and tomato jam	7.10
		Burrata, mango and tomatoes	9.65
		★ Truffled beef carpaccio with Parmesan and rocket	10.40
		Marinated "gravlax" salmon with crème fraîche and sweet honey mustard sauce	12.50
		Caesar salad with crunchy chicken bacon, parmesan and special sauce	6.95
		Japanese mushroom tempura with prawns, flying fish eggs and kimchi mayonnaise	7.90

**PERFECT PAIRING**

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★ ★ ★

APEROL SPRITZ	8.50
VERMOUTH	5.25
SANGRIA	3.90
BEER (CAÑA)	2.25



# WE LOVE PASTA

★ Linguine carbonara mounted with truffled yolk and guanciale	9.15
Cod risotto with pumpkin and black olives	8.45
Truffled tagliatelle with burrata and asparagus	9.60
★ Red-wine oxtail raviolo with silky mash demi-glace and raspberry salad	9.15
Truffled porcini risotto with Parmesan cloud and portobello mushrooms	12.25
Roasted meat cannelloni with mushroom bechamel and roasting juice	9.25

Tomato-rubbed coca bread	2.50
Bread	1.10
Gluten-free bread	1.35

🌿 Vegan Dishes      ★ Recommended

VAT included | If you have any food allergies or intolerance, please let our staff know.

Open every day

Monday, Tuesday, Wednesday and Sunday 13:00 to 16:00 and 20:00 to 23:00 - Thursday, Friday and Saturday from 13:00 to 16:00 and 20:00 to 23:30

# FISH

Jumbo shrimp with kimchi  
fried rice, vegetables and shitake

★ Suquet monkfish stew  
with clams and potatoes

Tuna tataki  
with fresh seaweed salad and fresh mango

Stir-fried shrimp with rice noodles  
tamarind vegetables and egg

Cod fillet with samfaina  
crunchy onion and black-olive dust

Flambéed sea bass with fresh fennel  
and potatoes

★ Tuna belly with soya escabeche  
pearl onions and snow peas

# MEAT

11.25 Chicken tikka masala  
with Indian rice 9.15

13.75 ★ Roast chicken with langoustines  
and brown-butter potatoes 10.25

14.25 Thai red curry 11.25  
with Iberico pork sirloin and jasmine rice

14.10 Veggieburger with housemade guacamole 🌿 11.50  
onion crisps and chips

15.20 “Cheeseburger addict” 11.25  
and housemade chips

12.95 Breaded veal cutlet with poached egg 11.20  
gran’s confit tomato, stracciatella cheese and basil

14.25 Beef entrecôte tagliata 15.50  
with rosemary aroma and chips

★ BBQ pork ribs 16.90  
with Hasselback potatoes

Beef Onglet 13.95  
with Café de Paris sauce

Confit duck timbale 13.90  
with port apples and fresh sprouts

Entrecôte with almond crust 15.90  
coriander, lime and a spicy touch

## SANGRIA



3.90



5.95



10.75

## BEER

Estrella Damm  
Estrella Damm Clara



2.95



4.95

# WATER & SOFT DRINKS

Water	2.30	Nestea	3.45
Sparkling water	2.35	Tonic	3.45
Lemon Fanta	2.95	Coca Cola	2.95
Orange Fanta	2.95	Coca Cola Zero	2.95
Club Soda	2.70	Bitter	3.45
Peach juice	2.75	Pineapple juice	2.75

# COFFEE & TEA

Coffee	2.00	Mint Tea	2.35
Double espresso	2.95	Camomile	2.35
Cortado	2.10	Green Tea	2.35
Coffee with milk	2.25	Black Tea	2.35
Americano	2.25	Red Tea	2.35
Capuccino	2.95		
Irish Coffee	5.75		

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## OUR CLASSICS

Seafood rice “socarrat” with canned seafood and shrimp	13.15
Black rice with cuttlefish and aioli (min. 2 servings)	13.55pp
Mixed paella with calamari, sausages, ribs and shrimp (min. 2 servings)	13.20pp
Balthazar fideuà	11.25

## HOMEMADE DESSERTS

“Crema Catalana”	3.95
Our chocolate truffles	4.25
★ Cheesecake with Biscoff crust	4.95
Big Oreo with crispy chocolate and caramel	5.25
Chocolate coulant with vanilla ice cream	4.95
★ <b>TIM BAON</b> “A favourite with our most loyal diners”	4.50
Nougat ice cream with Catalan cream and chocolate sauce	

## DESSERTS SERVED IN A GLASS

★ Lemon meringue verrine with lemon sorbet, whipped cream, lemon curd and meringue	3.95
Trio of citrus sorbets	3.95
Greek-yoghurt sponge raspberry sorbet and confit red berries	4.95
★ Mango, mango and more mango Mango sorbet, fresh mango, mango foam and fresh lime aroma	5.95

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HOW HAS BEEN YOUR  
EXPERIENCE WITH US?  
*We'd love to hear from you!*

