



EASTER LUNCH

INDIVIDUAL STARTER

BEET SALMOREJO and Payoyo cheese

STARTERS TO SHARE

BOILED PRAWNS from Huelva

OYSTERS

CONCHAS FINAS. Local clams

SEABAS CEVICHE with avocado, tomato and lime

SALAD AND CRUDITÉS CORNER

Different types of **LETTUCES**

Variety of **CRUDITÉS**: Tomato, carrot, corn, onion, cucumber ...

DIFFERENT VINAGRETTES: Jérez, Modena and Yogurt

CAESAR SALAD with gem lettuce, chicken, herby croutons and parmesan

OCTOPUS PIPIRRANA with peppers and cucumber

ROASTED SQUASH SALAD with lentils, soft herbs and toasted seeds

MALAGA STYLE SALAD with potatoes, orange, onion and cod

IBERIAN HAM

With professional cutter, cheese and tumaca bread

SOUP TO CHOOSE

ANDALUSIAN GAZPACHO with tomato, cucumber and boiled egg

FISH AND SEAFOOD SOUP with fennel and saffron

MAIN COURSE TO CHOOSE

BALTAZAR BURGER with cheddar cheese and crispy bacon

TANDOOR RIBEYE STEAK with potatoes and vegetables

JOSPER ARGENTINIAN ENTRECOTE LOIN with potatoes and vegetables

MARINATED AND TANDOOR SALMON with vegetarian cous cous

GRILLED GILT HEAD with green beans, dried tomato and Iberian ham

TOMATO TAGLIATELLE with vegetables

DESSERT TO CHOOSE

FRUIT SALAD

RICE PUDDING with milk

EASTER EGGS

CHOCOLATE CAKE and monas de pascua (Easter sweet bread)

TORRIJAS ANDALUZAS. Fried sliced bread sweetened with honey

