



TAPAS & DISHES TO SHARE

JAMON IBERICO (100% Bellota) with crushed tomatoes.	29.50
BALTAZÁR PRAWN PIL-PIL with garlic, chilli, white wine & cherry tomatoes	19.50
BALTAZÁR TUNA TATAKI with avocado, mango & toasted sesame	21.50
FRIED PADRON PEPPERS with sea salt (V)	9.50
SPANISH POTATO SALAD with Spanish potato salad with red tuna.	12.00
SEABASS CEVICHE with spicy sweetcorn & dried tuna	18.50
AUBERGINE HUMMUS	

SOUP & SALADS

TRADITIONAL SALMOREJO with Iberico ham & grated egg.	11.50
BURRATA with heirloom tomatoes, crispy capers & rocket (V)	18.00
BALTAZÁR SALAD with quinoa, avocado, ricotta, edamame, chickpeas & courgettes (V)	16.50
COBB SALAD with mixed lettuce, creamy blue cheese, cherry tomatoes, crispy bacon & poached egg	14.50
CAESAR SALAD with gem lettuce, anchovies, croutons, parmesan & creamy Caesar dressing	13.50
Add TANDOOR GRILLED CHICKEN	4.00
Add TANDOOR GRILLED TIGER PRAWNS	5.00

BURGERS & SANDWICHES

comes with fries

BALTAZÁR BURGER VACA GALLEGA BEEF with aged cheddar, crispy pancetta & fries	18.50
BEEF SANDO with crispy beef tenderloin, kimuchi mayonnaise & triple cooked chips	32.00
CLUB SANDWICH with crispy bacon, lettuce, tomato, egg & grilled chicken.	16.50
GREEN VEGGIE BURGER with crunchy slaw & chilli mayonnaise (V)	17.50
PULLED LAMB TACO with avocado, pickled onion & coriander	18.00

GRILLS

WHOLE ANDALUSIAN SOLE with garlic & caper butter	35.00
SEARED TUNA LOIN with chilli & tomato salsa	32.00
SIRLOIN Angus 250g	33.00
RIB-EYE STEAK Angus 250g	35.00
BEEF TENDERLOIN National 250g	36.00

TRADITIONAL SPANISH RICE

SEAFOOD with mussels, clams, calamari & fresh market fish	32.50
LOBSTER with squid, garlic & saffron	38.00
FOIE GRAS & GREEN ASPARAGUS with porcini mushroom	26.00

MAIN COURSES

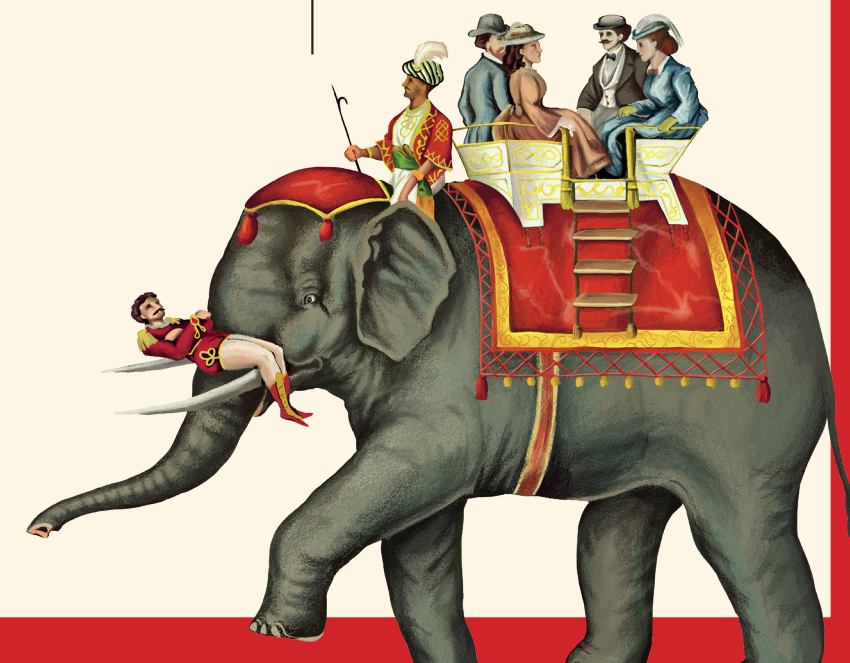
GRILLED SEABASS with sautéed broccolini & tomato gremolata	32.00
TANDOOR SALMON with tabbouleh & cucumber yoghurt	27.00
SPINACH & RICOTTA SORRENTINO with tenderstem broccoli, creamy pesto & toasted pine nuts.	23.00
TANDOOR CHICKEN SUPRÊME with pearl barley, olive & sundried tomatoes	26.00

SIDES

Triple cooked chips	4.00
Truffle fries	5.00
Buttery potato purée	4.00
Chargrilled vegetables	5.50
Fresh market salad	6.00

SAUCES

Bearnaise	3.00
Classic green pepper	4.00
Truffle cream	4.00
Chimichurri	3.00



ICONIC EL PASEO
 DEL MAR COCKTAILS

PAPA DOBLE.....	14
Rum, Luxardo Maraschino, Grapefruit Juice	
RASPBERRY EVE.....	16
Vodka, Chambord, Raspberry Syrup, Lime	
M&B JULEP.....	14
Bourbon, Dash of Scotch, Mint, Basil, Lime, Angostura Bitter	

APERITIFS

ELDER SPRITZ.....	14
St. German, Prosecco, Mint, Fresh Lime	
GRAND TONIC FIZZ.....	14
Vodka, St. German, Lime Juice, Tonic Bitter	
BOURBINGER.....	14
Bourbon Whiskey, Aromatic Bitter, Ginger Beer	
DRY MARTINI COCKTAIL.....	14
Gin, Dry Vermouth, Tonic Bitter	

CLASSICS & FAVOURITES

BLTZR MOJITO.....	16
Rum, Agave, Mint Leaves, Fresh Lime, Prosecco	
JERRY SOUR.....	16
Spiced Rum, Homemade Cinnamon Syrup, Egg & Bitter	
DOUBLE PLATINUM DAIQUIRI.....	16
Spiced Rum, Rum, Lime, Homemade Vanilla Syrup, Fresh Mint	
GARDEN TONIC.....	15
Gin, Celery Bitter, Maraschino Liqueur, Mint, Cucumber, Lime, Tonic Water	
BALTAZÁR WHITE SANGRIA.....	14
White Wine, Vodka, Triple Sec, Sangria Fruits	
BALTAZÁR RED SANGRIA.....	14
Red Wine, Rum, Sangria Fruits	
BLUEBERRY MARGARITA.....	14
Tequila, Orange Bitter, Fresh Blueberry, Lime Juice	
ITALIAN COLLINS.....	14
Gin, Prosecco, Elderflower Cordial, Fresh Cucumber	
VERY BERRY.....	14
Vodka, Chambord, Triple Sec, Fresh Blueberry	



VIRGIN COCKTAILS

GINGER MOJITO.....	11
Ginger Beer, Fresh Mint, Lime, Citrus	
CUCUMBER LEMONADE.....	11
Lemonade, Agave, Fresh Cucumber	
MANGO ICED TEA.....	11
Mango Puree, Fresh Fruits, Black Tea	

DRAFT BEER

SAN MIGUEL ESPECIAL 0,3L.....	4
SAN MIGUEL ESPECIAL 0,5L.....	6

BOTTLED BEER

PAULANER WEISSBIER 0,5L.....	9
SAN MIGUEL 0,0% 0,33L.....	5
CORONITA 0,33L.....	7
SIERRA BLANCA WHEAT ALE 0,33L.....	8
LA AXARCA TROPICAL APA 0,33L.....	8

VODKA

RUSSIAN STANDARD ORIGINAL.....	12
TITO'S HANDMADE.....	13
GREY GOOSE.....	14
BELVEDERE UNFILTERED.....	16

RUM

BACARDI 8 YO.....	13
EL DORADO 12 YO.....	14
SANTA TERESA 1796 SOLERA.....	17

TEQUILA

OLMECA BLANCO.....	10
DON JULIO BLANCO.....	12
PATRON REPOSADO.....	15

WHISK(E)Y

BUSHMILLS.....	12
TEELING SINGLE MALT.....	14
MONKEY SHOULDER.....	12
ARDBEG 10 YO.....	16
JACK DANIEL'S.....	12
NIKKA FROM THE BARREL.....	16

COGNAC & BRANDY

HENNESSY FINE DE COGNAC.....	13
CROIX DE SALLES NAPOLEON.....	21
ROGER GROULT 8 YO.....	15
CARDENAL MENDOZA.....	9

OLD SCHOOL

 IS THE NEW BLACK

WE THINK THESE ARE

 THE BEST COMBINATIONS

LIQUOR & DIGESTIVE

AMARETTO DISARONNO.....	7
LICOR 43.....	7
SAMBUCA MOLINARI.....	6
BAILEYS.....	7
GRAND MARNIER CORDON ROUGE.....	9
JÄGERMEISTER.....	6

SOFT DRINKS

COCA COLA, LIGHT, ZERO.....	5
FANTA, SPRITE, NESTEA.....	5
THOMAS HENRY TONIC 0,2L.....	5
THOMAS HENRY SLIM TONIC 0,2L.....	5
THOMAS HENRY ELDERFLOWER TONIC 0,2L.....	5
HOMEMADE LEMONADE.....	5
HOMEMADE ICE TEA.....	5
FRESHLY SQUEEZED ORANGE JUICE.....	6
RED BULL.....	6
NUMEN STILL/SPARKLING WATER 500 ML.....	4
NUMEN STILL/SPARKLING WATER 1000 ML.....	7
SAN PELLEGRINO / AQUA PANNA 500ML.....	5

ALL WITH THOMAS HENRY TONIC WATER	
TANQUERAY - Classic Tonic.....	13
BOMBAY SAPPHIRE - Elderflower Tonic.....	14
MARTIN MILLER'S - Slim Tonic.....	15
BOTANIC ULTRA PREMIUM - Classic Tonic.....	18
G'VINE FLORAISON - Cherry Blossom Tonic.....	18
GIN MARE - Slim Tonic.....	16
PLYMOUTH - Elderflower Tonic.....	16
HENDRICK'S - Elderflower Tonic.....	17
ELEPHANT - Classic Tonic.....	18
MONKEY 47 - Cherry Blossom Tonic.....	18