



The simplest and most authentic way of enjoying tuna

Balfego's traditional trilogy of sashimi: akami, chutoro and otoro	21
Otoro sashimi with ume warishita, served with homemade kizami wasabi and fresh shiitake shavings	17
Chutoro usuzukuri with tomato ponzu sauce and basil oil	17
Akami sashimi with dashi stock, marinated ikura roe and a bed of daikon oroshi	15

The traditional Japanese way of serving tuna
on a lightly seasoned rice ball

Akami nigiri	4
Chutoro nigiri	4
Otoro nigiri	4
Akami nigiri with nori seaweed	4
Akami nigiri with white kombu	4.5
Akami tataki nigiri with zuke gari oroshi	4.5
Chutoro nigiri with maguro no ko	4.5
Chutoro nigiri with osetra caviar	8
Spicy chutoro tataki nigiri	4.5
Uni chutoro nigiri	5
Otoro nigiri with gari and yuzu	4.5
Abury-style otoro nigiri with Yuzu Kosho	4.5
Abury-style otoro nigiri with sumiso sauce	4.5
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Negitoro gunkan	5.5
Otoro gunkan with ikura	5.5
Uni otoro gunkan	5.5
Tamago otoro gunkan	5
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Toro-Taku temaki	5.5
Spicy tuna temaki	5.5
Kabayaki tuna temaki	6
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Otoro uramaki flambéed with avocado and sesame sauce	12
Otoro chumaki with kizami wasabi and leek	12
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Otoro Tamagodon: otoro tartare with marinated egg yolk and nira on sushi rice	16
Otoro Unidon: otoro tartare with sea urchin and egg cream	22

Begin with our starters

Tuna belly and prawn tartare with cep mushrooms and pil-pil sauce	33
Akami tartare with foie-gras micuit shavings and fried egg cream	19
Tuna loin tataki with sautéed artichoke, Jerusalem artichoke cream and <i>jamón ibérico</i> reduction	19
Tuna loin ceviche with oyster and yellow chilli pepper tiger's milk	23
Otoro carpaccio with mustard ice cream, tomato tartare, olive tapenade and Mediterranean oil foam	20
Otoro carpaccio with sea urchin, quail egg yolk and sukiyaki sauce	29
Bluefin tuna Gilda pintxo with Castillo de Canena's biodynamic olive oil	15
Bluefin tuna secret roast beef with roasted red pepper and a creamy garlic sauce	14
Tuna head meat in brine of carrot, melon with saffron and txangurro spider crab salad with tomato and chikweed	16
Kabayaki tuna belly terrine and pickled poulard with ajoblanco and pomegranate	19
Homemade tuna croquettes	10
Homemade pickled tuna croquettes	10
Tuna taco with mole negro sauce, avocado cream and chipotle Yuzu Kosho	14
Bluefin tuna gyoza with <i>suquet de peix</i> and turnip noodles	14
Tuna eye chop suey	14
Tuna sobressada with low temperature egg and chips	14
Tuna tartare with Spanish broken eggs and black truffle	22
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Here below our main courses	
Tuna rice cooked with onions , artichoke and <i>marzuelo</i> mushrooms	24
Grilled tuna head meat with pil-pil roasted leek and <i>angulas a la bilbaína</i>	58
Tuna head meat confit with Maresme fresh peas, scallop and an iodised bed of saffron	27
Sea entrecôte with Canarian potatoes with mojo sauce and roasted red pepper	60 /kg
Grilled akami fillet with foie-gras and onion textures	27
Tuna ear with stew spheres and a bed of <i>callos a la madrileña</i>	22
Braised tuna belly with parsnip puree and a truffled bed of meat	25
Chutoro with a mushroom fricandó stew, scallop and almond and beicon emulsion	27
Tuna cheek in an Oporto sauce with a heart bombon, apple cream and hazelnut cream	25
Peking Tuna: tuna harmonica with a spicy hoisin glaze, chicken crackling and cauliflower couscous	24