

BAXTALO

Dinner Dancing Dreaming

<https://www.facebook.com/baxtalorestaurant>

FROM THE GARDEN

Watermelon Gazpacho

Tequila-Lime Crème Fraiche

Shaved Fennel and Blood Orange Salad

Chorizo Vinaigrette

Forest Salad of Berries Wildflowers and Herbs

Honey Saffron Vinaigrette, White truffle Essence

Mzoura Root Vegetable Salad

Harissa Vinaigrette and Sesame

Heirloom Tomato Caprese

Housemade Buratta Cheese

Summer Garden Vegetable Escabeche

Tarragon white wine cure

Quinoa and Pomegranate Tabbouleh

Lemon and Local Olive oil

“Broken by the Journey” Heirloom potatoes

With foraged sage and bay, Seville Citrus Aioli
-can be done traditionally with white anchovies

Clay Roasted Cauliflower

Ras ‘Hanout and Raw coconut oil

Foraged Mushrooms and Creamy Polenta with Toasted Pinon, Salton Sea Dates

Sherry Mustard glaze

Moorish Fava Beans

Fresh Lavash Bread



FROM THE LAND

Marbella Chicken with Lemon, Plums, and Herbs

With Saffron Rice

Braised Medallion of Wild Boar

With Parsnip Puree Foraged Mushrooms and Demi

Roast Game Hen with Lemon and mint

Honey, and olives

Tagine of Lamb

Pomegranate and Roasted Cauliflower

Rabbit with Berries and Dijon Bechemel

Endive and Leeks

Buffalo Kefta

In Tunisian-Style Tomato Sauce

Bastilla

Must be ordered in advance

Serves 4-12

Rosewater Poached Chicken with Spiced almond, pistachio, brown sugar, cinnamon, Saffron scented egg, and layers of flaky pastry.



FROM THE SEA

Paella De Meriscos

Must be ordered in advance

Our Famous Paella Contains Housmade Chorizo

Saffron, Bomba Rice, Garlic Confit, Crab, Mussels, Clams, Whelks, Prawns, Cotija Anejo, and Seville Lemon Aioli.

Serves minimum 10- to 150 people

Nile Style Seabass

Roasted in clay with salt crust, Lemon and Fennel

Benuelos De Baccalo

Salt Cod fritters with Honey Truffle Drizzle and Seville Lemon Aioli

Seabass and Roast sweet-corn Ceviche

Citrus cured seabass, Scallion, Tunisian Olive oil

Gambas al ajillo diablo

Prawns with Harrissa and Garlic Confit

Roast Crab with Honey and Almonds

Decadent Saffron Butter

Mejillones y Almejas

Mussels and Clams with Herbs, Butter, Capers, White Wine with Fresh Lavash bread

House Smoked Fish with Date Remoulade

Lemon and Cracked Pepper

Marinated White Anchovies with Sweet Herbs and Farm Egg

Toasted Farm Bread, Seville citrus Aioli

