

*Bahía
Mediterráneo*



STARTERS
Cold Starters

LETTUCE WITH TOMATO VINAIGRETTE, RADISH AND CHIVES	14
MIXED TOMATO SALAD WITH RED ONION AND BASIL	16
HOMEMADE MARINATED SALMON WITH BEETROOT AND RADISH	18
FINE SLICES OF SEA BASS WITH AVOCADO, CORIANDER AND CHILLI	18
OCTOPUS CARPACCIO WITH POTATOE VINAIGRETTE	18
BEEF TARTAR WITH FREE RANGE EGG AND PA AMB OLI	26
IBERIC HAM 100GR.	24

Hot Starters

MUSSELS WITH COCONUT SAUCE AND CORIANDER	16
CALAMAR "A LA BAHÍA" WITH PARSLEY ALIOLI	18
CRISPY PRAWNS WITH SPICY MAYONAISE AND CORIANDER	16
RAVIOLI FILLED WITH MAJORCAN SEA BASS, CREAM SPINACH AND WHITE TRUFFLE SAUCE	21
MARINATED AVOCADO WITH KING CRAB AND LEMON VINAIGRETTE	48
TARTE FLAMBE MALLORQUIN STYLE (VEGETARIAN)	16

Starters are all for sharing

SIDEDISHES

POTATO GRATIN	4
BROCCOLI WITH PARMESAN	3
SAUTEED SPINACH	3
GREEN ASPARAGUS	6
MIXED SEASONAL VEGETABLES WITH MUSHROOMS	6
BAHIA STYLE POTATOES	5
FRENCH FRIES	5
SWEET POTATO CHIPS	6
GUACAMOLE	3
CUCUMBER SALAD	4

SAUCES

SAUCE BEARNAISE	3
PEPPER SAUCE	3
RED WINE SAUCE	3
CHIMICHURRI	3

MAINDISHES
Meat

SUCKLING PIG SHOULDER	28
CLASSIC ESCALOPE VIENA STYLE "WIENER SCHNITZEL"	23
SPRING CHICKEN WITH LEMON CHUTNEY AND CHIVES	24

Barbeque Meat

SHORT RIB	24
ARGENTINIAN ENTRECÔTE APPROX. 250 GR.	24
URUGUAYAN RIB EYE 300 GR.	29
GALICIAN TENDERLOIN APPROX. 200 GR.	28
GALICIAN TENDERLOIN 300 GR.	39
AMERICAN TENDERLOIN APPROX 200 GR.	44
AMERICAN TENDERLOIN 300 GR.	63
OX STEAK DRY AGED 100 GR. (WAITING TIME 45 MIN)	9
PORTERHOUSE STEAK DRY AGED 100 GR (WAITING TIME 45 MIN)	11
WAGYU SIRLOIN 250 GR.	78

Fish

SEA BREAM FILLET WITH BAHIA STYLE POTATOES	24
GRILLED SOLE WITH COD BRANDADE	32
TURBOT IN SALT CRUST (1 KG) (2 PERSONS)	PRICE PER PERSON 36
SEABASS GRILLED ON THE BONE (2 PERSONS)	PRICE PER PERSON 29
SEA BASS IN SALT CRUST (1 KG) (2 PERSONS)	PRICE PER PERSON 34
KING CRAB LEGS (2 PIECES)	75
LOBSTER AND MALLORQUIN PRAWN (MARKET PRICE)	

Ordered in advance

HOUSE RECOMMENDATION

SHARING STYLE MENU	PRICE PER PERSON 65
<i>Table serving</i>	

DESSERTS

DESSERT VARIATION (3-4 PERSONS)	35
CHOCOLATE COULANT WITH VANILLA ICECREAM (WAITING TIME 20 MIN)	14
FLAMED ICE SOUFFLE	10
CRÈME BRULÉE	12
KAISERSCHMARRN WITH PLUM RAGOUT (MIN 2 PERSONS)	P.P.P. 14
LEMON TARTE	8

Home made icecream

PRICE PER SCOOP 3	
LEMON SORBET, PASSION FRUIT SORBET, MANGO SORBET	
STRAWBERRY ICE CREAM, VANILLA ICE CREAM, DARK CHOCOLATE ICE CREAM, COCONUT ICE CREAM	