



*Bahía
Mediterráneo*

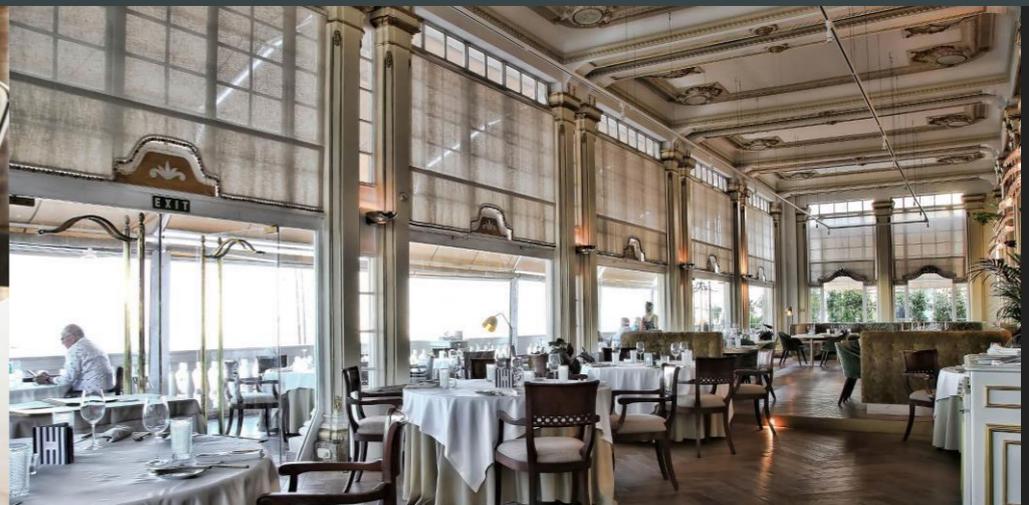


TOP RESTAURANT IN PALMA

THE PLACE TO BE IN PALMA

EXTRAORDINARY DINING IN A FASCINATING
LOCATION

EXPLORE THIS EXCITING TOP LEVEL RESTAURANT AND EXPERIENCE HAUTE
CUISINE ON THE ISLAND. ORDER DELICIOUS SEAFOOD / DRY AGED BEEF /
HEALTHY LOW CARB DISHES IN A LUXURIOUS 1930'S ENVIRONMENT,
WHICH HAS BEEN CAREFULLY RESTORED AND COMBINED WITH MODERN
DESIGN ELEMENTS.





DRY-AGED BEEF FAR MORE TASTE
FOR THOSE WHO KNOW



SALMON TERIYAKI HIGHEST QUALITY
PERFECTLY CELEBRATED



STARTERS
GETTING INTO THE
MOOD



SEA FOOD
FROM THE GRILL WITH
LOVE



SALAD VARIATIONS
LIGHT AND HEALTHY
FOOD



ORGANIC FOOD
ROASTED HALVED
CHICKEN

BASIC APPETIZER

Fried almonds

Croquettes

Gilda (olive, hot
pepper and anchovy
skewer)

8,50€

PREMIUM APPETIZER

(flying buffet/1 piece of each)

Crispy prawns with spicy mayo

Croquettes

Toasted bread with iberian ham

Spanish tortilla

Homemade andalusian gazpacho (vegan)

Nachos with guacamole (vegan)

Vegetable coca (vegan)

Bahia style patatas bravas (vegan)

4 pieces €18

8 piezas 32€

TAPAS

(served at the table to share/minimum 20
PAX/dinner portion)

Spanish tortilla

Iberian ham with pan amb oli bread

Squid with black aioli

Croquettes

Gilda (olive, hot pepper and anchovy
skewer)

Padron peppers

Bahia style patatas bravas

Beef meatballs with tomato sauce

€48



PREMIUM FINGERFOOD

Crispy prawns with spicy mayo

Croquettes

Toasted bread with iberian ham

Spanish tortilla

Mini beef burger with cheese, salad and sauce

Squid skewers

Homemade andalusian gazpacho (vegan)

Nachos with guacamole (vegan)

Vegetable coca (vegan)

Bahia style patatas bravas (vegan)

Falafel with tzatziki (vegan)

Cheese cake cream with blueberry crumble (dessert)

64€

DELUXE FINGERFOOD

Lucy Wang style prawns

Angus beef tartare

Flambé tart with truffle

Mini beef burger with cheese, salad and sauce

Tomato salad with fresh tuna

Spinach and ham croquettes

Iberian ham with crystal bread

Galician-style octopus with potatoes

72€



MENU I

Starter

Tomato salad with burratine and basil
or
Grilled squid with wafu sauce and parsley

Main dish

Cock au vin with mushrooms and mashed
potatoes
or
Teriyaki salmon with bimbi and mashed potato

Dessert

Cheesecake cream
or
Chocolate brownie with passion fruit sorbet

64€
(drinks not included)

MENU II

Incoming

Sea bass carpaccio with avocado and chillies
or
Ravioli with ricotta and spinach, lemon zest
and sage butter

Main dish

Beef entrecote with red wine sauce and
celery puree
or
Galician-style octopus with La Vera paprika

Dessert

Creme brulee with raspberry sorbet
or
Almond cake with orange ice cream

82€
(drinks not included)





MENU III

Incoming

Tomato salad with burratina and basil
or
Sea bass ceviche with
avocado, mango and pomegranate

Main dish

Rib Eye with wild asparagus and chimichurri
or
BBQ sea bass with cauliflower puree and lemon beurre blanc

Dessert

Chocolate mousse with raspberries
or
Forest fruit tartlet and pastry cream

89€
(bebidas no incluidas)

MENU IV

Starter

Tomato sashimi with prawns
or
Beef tartar with cordoniz egg

Main dish

Gratin San Pedro rooster fillet with tomato and
tarragon ragu
or
Beef tenderloin with potato and truffle puree, padrón
pepper and red wine sauce

Dessert

Marinated figs with almond cream and lemon sorbet
or
White chocolate mousse with passion fruit and mango

99€
(drinks not included)

MENU V

Starter

Beef carpaccio with arugula, parmesan and truffle
or
Sea bass ceviche with mango, pomegranate and cilantro

Main dish

Galician tenderloin with green asparagus with bacon and
béarnaise sauce
or
Turbot fillet with spinach puree and white truffle sauce

Dessert

Marinated figs with almond cream and lemon sorbet
or
Chocolate tartlet with strawberry and salted caramel ice
cream

128€
(drinks not included)



MENU VI

Starter

Lobster salad with 1000 island sauce and mango
or
Beef tartar with poached egg

Intermediate course

Truffle ravioli in permeggiano sauce
or
Grilled scallops with spinach cream and beurre noisette

Main dish

Nebraska Sirloin Rosini Style and Green Asparagus
or
Marinated black cod with miso sauce and pea cream

Dessert

Dessert variation

159€
(drinks not included)

VEGAN MENU

Starter

Tomato tartare with toasted bread
or
Beet carpaccio with tofu

Main dish

Glazed eggplant with miso sauce and Misuna salad
or
Vegetable tumbet
or
Linguine pasta with dried tomato and basil

Dessert

Strawberry gazpacho with mint and lemon sorbet
or
Sticky rice (rice with coconut and mango milk)

64€
(drinks not included)





GALA MENU

Kingcrab with cocktail sauce on ice

Poached egg with potato muslin and osietra imperial caviar

Green gazpacho with canterlou melon and european lobster

Truffle flambee cake

Wague A5 Kogashima and pack-choy beef

Raspberries, blueberries and strawberries in lime juice

249€
(drinks not included)

DRINKS

(1 hour – for groups with less than 50 PAX)

BASIC PACKAGE

Cava, beer, soft drinks, mineral water and juice.

15 €

PREMIUM PACKAGE

White wine: Vallobera (Viura, Rioja)

Red wine: Vallobera crianza tinto (Tempranillo, Rioja)

Rosé Wine: Vallobera (Tempranillo, Viura y Rioja)

Cava: Blau de Mar

Beer, soft drinks, mineral water and juices

18 €

FIRST CLASS WINE SELECTION

WE PROVIDE EXCELLENT WINES FROM THE BEST TERROIRS OF THE
WORLD



DRINKS

(3 hours)

BASIC PACKAGE

White wine: Vallobera (Viura, Rioja)

Red wine: Vallobera crianza tinto (Tempranillo, Rioja)

Rosé Wine: Vallobera (Tempranillo, Rioja y Viura)

Cava: Blau de Mar

Beer, soft drinks, mineral water, juices, coffee and tees

48 €

PREMIUM PACKAGE

White wine: Joaquin Rebolledo (Godello, Valdeorras)

Red wine: Viña Pomal

Rosé Wine: Can Vidalet (Merlot,
C. Sauvignon & Syrah; Winery: Can Vidalet)

Cava: Maria Casanovas Brut de Brut

Liquors: Mallorcan Herbs

Beer, soft drinks, mineral water, juices, coffee and tees

55 €



*Bahia
Mediterráneo*



OPEN BAR BAHIA

Club Basic (Longdrinks)

Absolut Vodka.

J & B Whiskey.

Beefeater Geneva.

Brugal Ron.

White and red wine, national beer, cava, soft drinks and water

22.50€ per hour (mínimum 30 PAX)

Club Premium

(Longdrinks)

Grey Goose Vodka

Johnny Walker Black Label Whiskey

Hendricks & GVine Geneva

Matussalem Rum

White and red wine, national beer, cava, soft drinks and water

29€ per hour (mínimum 30 PAX)



BAHIA DISCO CLUB

- Renting fee 500 €
- DJ 600 € for 1 set of 3 hours (hour extra 90 €)
- Open Bar during the whole stay (prices on the site before)



OTHER SERVICES

Test Menu

For dinner of minimum 75 pax, includes in the price of the menu, a test menu for two people (including House wine and a bottle of water).

Children's menu

“Schnitzel” with French Fries and Ice Cream.

35€

PAYMENT METHOD

50% of the reservation - A date will be considered as firmly booked, once this payment has been made.

50% 10 days before the banquet.

Service Tax: 1.50 euro per person.

