

# BAHIA

TALAMANCA



MENÚ



## TAPAS

<b>Tortilla española</b> <sup>7</sup> <b>con cebola caramelizada / extra trufa</b> Spanish tortilla <sup>7</sup> with caramelized onion / extra truffle	<b>13/18</b>
<b>Huevos rotos</b> <sup>7</sup> <b>con jamón ibérico y trufa</b> Scrambled eggs <sup>7</sup> with potatoes, Iberico de Bellota (premium ham) & truffle	<b>21</b>
<b>Pimientos de Padrón</b> Padrón peppers	<b>11</b>
<b>Croquetas de jamón ibérico</b> <sup>6 2</sup> Iberian ham croquettes <sup>6 2</sup>	<b>16</b>
<b>Choricitos fritos</b> <sup>6</sup> Fried Spanish sausages <sup>6</sup>	<b>9</b>
<b>Patatas baby bravas</b> <sup>7</sup> <b>con alioli</b> Baby bravas potatoes <sup>7</sup> with alioli	<b>13</b>
<b>Tabla de quesos</b> <sup>2</sup> <b>con tostas de pan</b> Cheese plate <sup>2</sup> with toasted bread	<b>16/23*</b>
<b>Tabla de Jamón de bellota</b> <b>con tostas de pan de cristal y</b> <b>tomate rallado</b> Iberico de Bellota (premium ham) with cristal bread and crushed tomatoes	<b>18/32*</b>
<b>Guacamole fresco</b> <sup>6</sup> <b>con totopos hechos a mano</b> Fresh guacamole with homemade tortilla chips	<b>16</b>
<b>Alioli</b> <sup>6 2 7</sup> <b>Con pan y aceitunas</b> Alioli <sup>6 2 7</sup> With bread and olives	<b>5</b>

## ENTRANTES

<b>Ceviche clasico de lubina</b> <sup>1</sup> <b>con patacon crujiente</b> Classic sea bass ceviche <sup>1</sup> with fried banana	<b>26</b>
<b>Tartar de salmón</b> <sup>1</sup> <b>con aguacate mango y maracuya</b> Salmon tartare <sup>1</sup> with avocado, mango & maracuya	<b>25</b>
<b>Tartar de atun</b> <sup>1 8</sup> <b>con aguacate mango y maracuya</b> Tuna tartare <sup>1 8</sup> with mango, avocado & homemade teriyaki sauce	<b>28</b>
<b>Burrata con tomate</b> <sup>2</sup> <b>tomate seco/jamón Iberico crunch y pesto</b> Burrata with tomatoes <sup>2</sup> with dried tomatoes & crunchy Iberico ham	<b>19</b>
<b>Ensalada César</b> <b>con pollo crujiente y aderezo casero</b> Caesar salad with crispy chicken and homemade dressing	<b>16</b>
<b>Ensalada de tomate rosa</b> <sup>1 4</sup> <b>y ventresca de atún con pimientos</b> <b>del piquillo y cebolla</b> Fresh tomato salad <sup>1 4</sup> with piquillo peppers, onions & tuna belly on top	<b>19</b>
<b>Espaguetis a la marinera</b> <sup>1 6</sup> <b>con pulpo, calamar y gambas</b> Seafood spaghetti <sup>1 6</sup> with octopus, squid & prawns	<b>22</b>
<b>Steak tartare</b> <sup>7</sup> Steak tartar <sup>7</sup>	<b>28</b>



\*tapas/porción regular (\*tapas/regular portion)

1 = Pescado (Fish)	5 = Mariscos (Seafood)
2 = Leche (Milk)	6 = Gluten
3 = Crustáceos (Crustaceans)	7 = Huevos (Eggs)
4 = Nueces (Nuts)	8 = Soja (Soya)

## VEGETARIANA

**Berenjena a la chemenea** 20  
**cocida en nuestra chemenea con parmentier de chirivia, ajo y aceite de perejil**

Eggplant from the fireplace cooked in our fireplace with parsnip, garlic and parsley oil

**Ensalada de quinoa** 18  
**con mango, verduras y pesto rojo**

Quinoa salad<sup>8</sup> with mango, vegetables & red pesto

**Dados de calabacín** 16  
**salteados con ajo, acompañados de salsa tzatziki**

Zucchini dish<sup>2</sup> sautéed with garlic, served with tzatziki sauce



## PESCADO Y MARISCO

**Gambones en tempura de coco** 19  
**con chili dulce y alioli**

Coconut shrimp tempura<sup>3 16</sup> with sweet chili & aioli

**Carpaccio de gamba roja** 25  
**con rabanito, maracuya y tobiko negro**

Red prawn carpaccio<sup>3</sup> with radish, passion fruit and black tobiko

**Pata de pulpo** 27  
**a la plancha con pure de boniato y pico de gallo**

Grilled octopus<sup>5</sup> with sweet potato puree & "pico de gallo" on top

**Calamar de Mediterraneo** 25  
**al ajillo con sus patatas ibicencas**

Mediterranean squid<sup>5</sup> grilled with garlic & Ibizan potatoes

**Tataki de atun** 28  
**con semillas de sesamo, wakame verde y salsa ponzu**

Tuna tataki<sup>11 8</sup> with sesame seeds, green wakame and ponzu sauce

## CARNE

**Pollo payés** 25  
**marinado con rocoto, acompañado de puré de boniato y pico de gallo**

Country chicken marinated with rocoto, served with sweet potato puree and "pico de gallo"

**Pollo al curry rojo** 24  
**con arroz basmati**

Red curry with chicken served with basmati rice

**Solomillo de ternera** 32  
**demi-glace de carne, setas shiitake y sus patatas**

Fillet steak demi-glace served with shiitake mushrooms & potatoes

**Lomo bajo de ternera (madurado)** 48  
**500g. con sus verduras y patatas**

Beef-matured tenderloin 500g. Served with vegetables

**Hamburguesa Black Angus** 22  
**250 g. Con patatas, queso y mayonesa trufada**

Black Angus beef burger<sup>2 16</sup> 250g. Served with potatoes, cheese & truffle mayonnaise



## PARA NIÑOS

**Pasta blanca** <sup>2 16</sup> **con mantequilla, ajo y parmesano** **12**

White pasta <sup>2 16</sup>  
with garlic, butter & Parmesan cheese

**Nuggets de pollo** <sup>6</sup> **con patatas** **13**

Chicken nuggets <sup>6</sup>  
with potatoes

**Mini hamburguesa** <sup>6</sup> **12**

Mini burger <sup>6</sup>



## POSTRES

**Sorbete de limón** <sup>2</sup> **con toque de vodka o cava** **9**

Lemon sorbet <sup>2</sup>  
with a touch of vodka or cava

**Tiramisú my way** <sup>2 16 17</sup> **9**

Tiramisu my way

**Tarta de queso** <sup>2 17</sup> **9**

Cheesecake

**Tarta de limón** <sup>2 17</sup> **11**

Lemon pie <sup>2 17</sup>

**Torrija caramelizada** <sup>2 16</sup> **con pan brioche y helado de vainilla** **12**

Caramelized Torrija  
with brioche bread and vanilla ice cream

**Mousse de chocolate** <sup>2</sup> **con toffee salado y helado de maracuyá** **9**

Chocolate mousse  
with salted toffee and passion fruit ice cream

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# Relax & enjoy

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