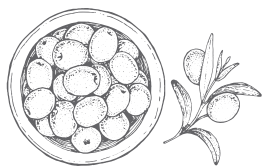


## appetiser

**Bahari appetiser** (*mussels, olives, cockles and chips*)  
with two vermouths or two beers

16,00€ (for two people)



**Stuffed olives**

3,00€

**Cockles**

10,00€

**Pickled mussels**

6,00€

**Chips**

2,50€

## snacks

**Potato salad with prawns and citrus mayonnaise**

9,50€

**Tuna tartar**

9,50€

**Galician-style octopus with potato *parmentier* and arbequina olive oil**

16,00€

**Potato omelette to your liking** (*with or without onion*)

6,50€

**Mussels** (*steamed or with marinara sauce*)

11,00€

**Bahari fried potatoes with spicy sauce** (*patatas bravas*)

5,90€

**Grilled or andalusian style ring squid**

15,00€

**Clams with marinara sauce**

15,00€

**Iberian ham croquettes**

6,50€ / 3 u.

**Seafood croquettes**

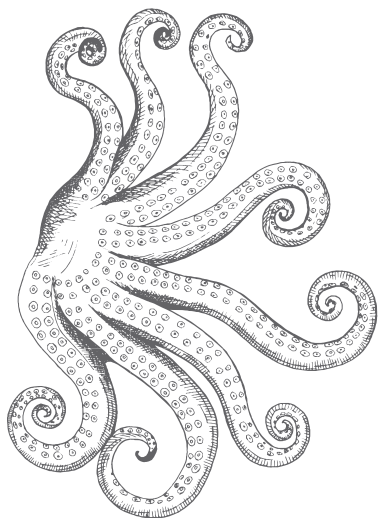
6,50€ / 3 u.

**French fries**

3,50€

**Bread with tomato**

2,50€



## salads

**Grilled peppers and glazed chive with tuna belly**

10,50€

**Raf tomato with buffala mozzarella and basil oil and pink pepper**

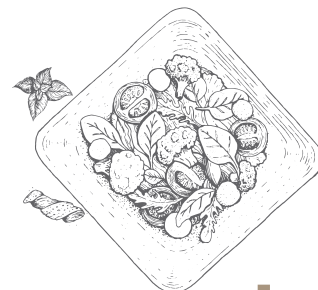
9,50€

**Cod *esqueixada***

9,50€

**Mediterranean vegetables with asparagus and macerated tuna**

8,50€



## our starters

Cold soup of the season <i>(according to seasonal products)</i>	8,00€
Kind of tomato sauce with crispy iberian ham and quail egg	8,00€
Cantalops melon pearls with Porto gelatine and iberian ham shavings	8,00€
Grilled vegetables with romesco sauce	12,00€
Piquillo peppers stuffed with cod, baby squids and crabs	12,00€
Spanish broken eggs with iberian ham	12,00€
Today's fresh pasta with our homemade sauces and parmesan flakes <i>(Napolitana, Bolognese, Aglio or Genovese Pesto)</i>	9,50€



## paellas, rice, risottos and fideuá

*(2 people minimum / only lunch)*

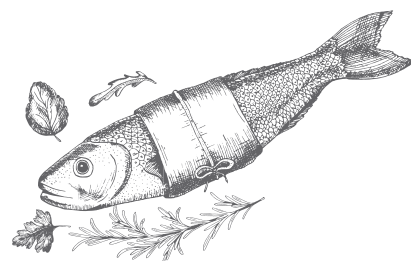
Bahari Club seafood paella	17,50€
Vegetable paella or creamy rice with catalan vegetables	14,00€
Sea and mountain rice (with fish and meat)	14,00€
Black rice with crayfishes, baby squids and mussels	16,00€
Rice with monkfish and hake with black garlic alioli	19,00€
National lobster's creamy rice	22,00€
Risotto with mushrooms and green asparagus with crunchy parmesan	16,00€
<i>Fideuá</i> with saffron aioli	14,00€



## fish

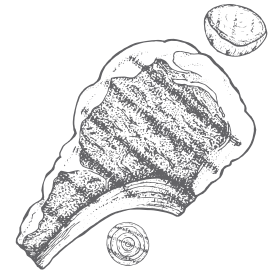
*(all our fishes can be steamed, grilled, or with green sauce)*

Grilled prawns	22,00€
Hake supreme with raf tomato vinaigrette, with crispy leek, parsley and soy	14,00€
Confit cod with catalan style spinach	14,00€
Grilled fillet of salmon with clams	14,50€
Today's fresh fish <i>(price according to market)</i>	-
Tuna macerated in vermouth and tangerine with crunchy sesame and puffed rice	15,00€

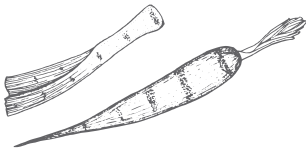


## meat

Beef sirloin tartar	12,00€
Grilled beef rib eye (1Kg) with roasted potatoes and Guernica peppers	38,00€
Grilled beef sirloin steak with slices of foie and marrow's <i>mousse</i> with soft reduction of Porto	19,00€
Beef sirloin burger with a delicious seed bread, caramelized red onion and slow-roasted cherry tomato ketchup with Deluxe potatoes	19,00€
Grilled iberian pork with red fruits	17,50€



## vegans



Wok of natural vegetables with seitan	9,50€
Hamburger of spinach and tofu with rye bread	9,00€

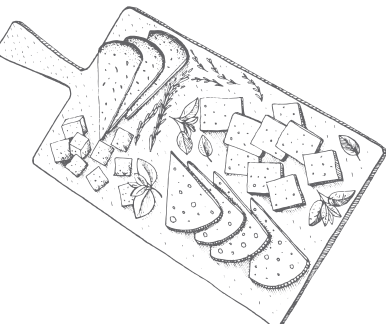
## coca bread (toasted flat bread)



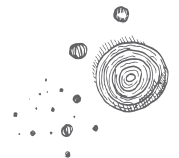
Cantabrian anchovies with flat bread with tomato and arbequina extra virgin olive oil	12,50€
Iberian ham with flat coca bread with tomato and arbequina extra virgin olive oil	12,50€

## night platters

(only dinner)

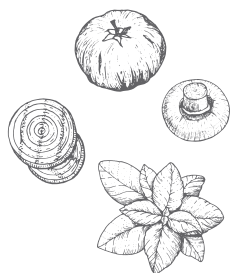


Platter of foie gras with raisins and fig marmalade	13,00€
Platter of wild boar with mushrooms and black beer sauce	13,00€
Regional cheese platter	15,00€
Guijuelo's iberian ham platter	15,00€
Mixed platter of cheese and iberian ham	15,00€



# sandwiches and pizzas

*(sandwiches will be served until 1:00 p.m.)*



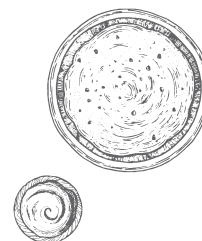
Iberian ham	6,50€
American with egg and crispy bacon	6,50€
Mixed ham and cheese	6,50€
Bacon and cheese	6,50€
Beef burger with its complements	6,50€
Chicken with lettuce and tomato	6,50€
Brie cheese and serrano ham	6,50€
Frankfurt	6,50€
Vegetable with tuna and boiled egg	6,50€
Chicken breast	6,50€
Loin with brie cheese	6,50€
Cheese	6,50€
Pizza Bahari to your liking	10,50€
Vegetable pizza	10,50€



# deserts



Lemon Pie with red berries	5,95€
Chocolate couland with Greek yogurt and red fruits oil	5,95€
Chocolate Brownie with vanilla Ice Cream	5,95€
Chef truffles with cocoa powder	5,95€
Petit Fours Bahari	5,95€
Cheesecake in memory of auntie Conxita	5,95€
Cottage cheese from Cabrianes	5,95€
Ice cream cup	5,95€
Natural fruit skewer	5,95€
Orange juice	4,00€



# wines

## white wines

<b>CA N'ESTRUC.</b> D.O. Catalunya. <i>Xarel·lo, Macabeo, Muscat, Chardonnay</i>	Bottle Glass	11,00€ 3,00€
<b>MARQUES DE VIZHOJAS.</b> D.O. Rias Baixas. <i>Albariño</i>		12,50€
<b>CELLER VIDBERTUS - UD2.</b> D.O. Conca de Barberà. <i>Parellada</i>		13,50€
<b>HERÈNCIA ALTÉS BLANC.</b> D.O. Terra Alta. <i>Grenache Blanc</i>		15,00€
<b>TELMO RODRÍGUEZ - BASA.</b> D.O. Rueda. <i>Verdejo</i>		16,00€
<b>ALTA ALELLA PANSÀ BLANCA.</b> D.O. Alella. <i>Pansa Blanca</i>		16,50€
<b>GRAMONA - GESAMÍ.</b> D.O. Penedès. <i>Sauvignon Blanc, Gewüztraminer, Muscat</i>		19,50€

## red wines

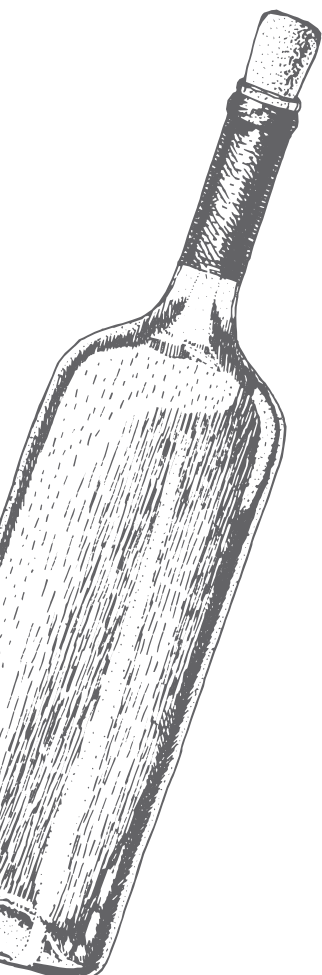
<b>CA N'ESTRUC.</b> D.O. Catalunya. <i>Cabernet Sauvignon, Syrah</i>	Bottle Glass	11,00€ 3,00€
<b>CELLER VIDBERTUS - CUP3.</b> D.O. Conca de Barberà. <i>Trepat</i>		13,50€
<b>HERÈNCIA ALTÉS NEGRE.</b> D.O. Terra Alta. <i>Grenache</i>		15,00€
<b>EL VINYER - TURRITELA NEGRE.</b> D.O. Costers del Segre. <i>Merlot</i>		16,50€
<b>CINGLES BLAU - OCTUBRE NEGRE.</b> D.O. Montsant. <i>Grenache</i>		17,00€
<b>IZADI.</b> D.O.Q. Rioja. <i>Tempranillo</i>		17,50€
<b>RUDELES 23.</b> D.O. Ribera del Duero. <i>Tempranillo</i>		18,50€
<b>SOLÀ CLASSIC.</b> D.O.Q. Priorat. <i>Garnatxa, Carinyena</i>		19,00€

## rose wines

<b>CA N'ESTRUC.</b> D.O. Catalunya. <i>Cabernet Sauvignon, Merlot, Tempranillo</i>	Bottle Glass	11,00€ 3,00€
<b>MONJARDIN ROSADO DE LÁGRIMA.</b> D.O. Navarra. <i>Cabernet Sauvignon, Tempranillo</i>		12,00€
<b>JOSEP FORASTER TREPAT.</b> D.O. Conca de Barberà. <i>Trepat</i>		14,00€
<b>GRAMONA MUSTILLANT ROSAT (vi d'agulla).</b> D.O. Penedès. <i>Syrah, Merlot</i>		14,00€

## cava / champagne

<b>WINUM - PRINCESSE DHUODA BRUT NATURE.</b> D.O. Cava. <i>Xarel·lo, Macabeo, Parellada</i>	Bottle Glass	14,50€ 3,50€
<b>CELLER RIMARTS - 18 BRUT RESERVA.</b> D.O. Cava. <i>Macabeo, Xarel·lo, Parellada</i>		18,00€
<b>PARÉS BALTÀ BRUT NATURE RESERVA.</b> D.O. Cava. <i>Macabeo, Parellada, Xarel·lo</i>		19,00€
<b>MARIA RIGOL ORDI BRUT NATURE GRAN RESERVA.</b> D.O. Cava. <i>Xarel·lo, Macabeo</i>		26,50€
<b>DELAMOTTE BRUT RESERVA.</b> A.O.C. Champagne. <i>Chardonnay, Pinot Noir, Pinot Meunier</i>		54,00€



## drinks

VERMOUTH YZAGUIRRE R. WHITE	3,00€
VERMOUTH YZAGUIRRE R. RED	3,00€
ESTRELLA DAMM (27 cl)	1,90€
ESTRELLA DAMM (38 cl)	2,20€
ESTRELLA DAMM (50 cl)	3,30€
ESTRELLA DAMM / FREE DAMM	2,50€
BEER WITH LEMONADE SMALL	1,90€
BEER WITH LEMONADE LARGE	2,50€
VOLL DAMM	2,80€
DESPERADOS	3,10€
CORONITA	3,10€
STILL WATER	1,80€
SPARKLING WATER	2,00€
COCA COLA / COCA COLA ZERO	2,50€
FANTA / NESTEA / SPRITE	2,50€
AQUARIUS	2,50€
NORDIC TONIC WATER	2,50€
BITTER KAS	2,60€
RED BULL	3,00€
CACAOLAT	2,30€

## sangrias

**SANGRIA**  
Red wine / Gin / Peach liqueur / Apple  
liqueur / Cinnamon syrup / Orange  
Fanta / Natural fruit. Liter  
Glass

15,00€  
7,50€

**SANGRIA DE CAVA**  
Cava / Gin / Peach liqueur / Apple  
liqueur / Cinnamon syrup / Orange  
Fanta / Natural fruit. Liter  
Glass

15,00€  
7,50€

## coffees & infusions

COFFEE 1,50€  
COFFEE WITH A DASH OF MILK 1,75€  
COFFEE WITH MILK 1,90€  
MOKACCINO 2,50€  
INFUSIONS 2,50€



Ask for  
our cocktail menu.



## spirits

### vodka

SMIRNOFF	6,50€
ABSOLUT	7,50€
GREY GOOSE	10,00€

### whisky

JAMESON	7,50€
JIM BEAM	7,50€
BALLANTINE'S	7,50€
JACK DANIEL'S	8,50€
J. WALKER BLACK LABEL	8,50€
CHIVAS 10 YEARS	10,00€
CARDHU 10 YEARS	10,00€
LAPHROAIG 10 YEARS	12,00€
GLENROTHES VINTAGE	12,00€
MACALLAN 12 YEARS	12,00€
KNOKANDO 18 YEARS	14,00€

### rum

BACARDI	6,50€
CAPTAIN MORGAN SPICED	7,50€
BRUGAL	7,50€
HAVANA CLUB 7 YEARS	8,50€
ZACAPA CENTENARIO	12,00€

### brandy

VETERANO	4,00€
TORRES 5	4,00€

### cognac

HENNESSY V.S	8,50€
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### pisco

DEMONIO DE LOS ANDES	8,00€
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### tequila

JOSÉ CUERVO BLANCO	7,50€
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### liqueurs

MANZANILLA LA GUITA	2,50€
AMARETTO DISARONNO	3,50€
FERNET BRANCA	3,50€
JÄGERMEISTER	3,50€
BLUEBERRY / COCOA / PEPPERMINT	3,50€
/ PEACH / APPLE LIQUEUR	3,50€
SAMBUCA	4,00€
LIMONCELLO	4,00€
CAMPARI	4,00€
RICARD	4,00€
BAILEYS	5,00€
COINTREAU	5,00€
MAR DE CAVA	5,00€
RATAFIA	5,00€
PACHARAN ETXEKO	5,00€