

appetisers & snacks

	Half Portion	Portion
Bahari appetiser: mussels, cockles, anchovy stuffed olives and crisps with two vermouths or two beers		16,00€ (for 2 persons)
Anchovy stuffed olives		3,00€
Cockles		10,00€
Pickled mussels		6,00€
Crisps		2,50€
Our fried potatoes (patatas bravas)		8,50€ 
Squid roman style		15,00€ 
Grilled octopus with potato and paprika parmentier		19,00€  
★ Assortment of croquettes (4 different varieties). 8 units	7,00€	14,00€   
Grilled mussels with salt and pepper	6,00€	12,00€ 
Mussels with spicy sauce	6,50€	13,00€ 
Truffled fried eggs on fries and foie escalope		16,00€ 
Fried aubergine with honey or Maldon sea salt		12,00€
Green peppers from Padrón		8,50€
Battered prawn dips with coconut, curry and Romesco sauce (6 units)	7,25€	14,50€  

starters

Cold, natural tomato soup with fresh goat's cheese and basil		9,50€
Seasoned confit tomato salad with spring onions and pickled tuna belly and black olives		11,00€ 
Cocktail salad, avocado, tomato, confit stingray and mussels sauce		12,50€   
Veal carpaccio with green pistachios and foie gras		15,00€  
"Escalivada" roasted vegetable tartar with anchovies from Escala and black olive oil		13,00€   
Macaroni with tomato and meat (traditional recipe) or a la Napolitana		9,50€  

 Mustard	 Lupins	 Eggs
 Sesame grains	 Sulfur dioxide and sulphites	 Dairy products
 Nuts	 Crustaceans	 Mollusks
 Gluten	 Soy	 Peanuts
 Fish	 Celery	



		Half Portion	Portion
meat	Chicken nuggets with curry mayonnaise	4,75€	9,50€ 
	Bahari burger (100% beef - 200g) with lettuce, tomato, Til-lers soft cheese and wood-fired bread		13,50€  
	Veal fillet with confit potatoes and fleur de sel		21,00€
	Bahari steak tartar with fries		19,50€  
	Chicken meatballs with prawns and cod gut	8,50€	17,00€     
fish	Grilled cuttlefish with salad and fired fries		15,00€ 
	Grilled XXL calamari 700g to share (for 2 people) with Parmentier potatoes. Price per person		29,00€  
	Cod cheeks with clams		18,50€  
	★ Monkfish stew with potatoes and peach alioli (for 2 people). Price per person		19,00€ 
	★ Lobster stew. House specialty (minimum 2 people). Price per person		22,00€    
paellas, rice dishes & fideuás (minimum 2 persons)	Fideuá with saffron aioli		14,00€    
	Bahari Club seafood paella		17,50€  
	Black rice		16,00€  

-  Mustard
-  Sesame grains
-  Nuts
-  Gluten
-  Fish
-  Lupins
-  Sulfur dioxide and sulphites
-  Crustaceans
-  Soy
-  Celery
-  Eggs
-  Dairy products
-  Mollusks
-  Peanuts



vegans

Cold, natural tomato soup with basil	8,00€
Confit tomato salad with spring onions and black olives	9,50€
Escalivada roasted vegetable tartar with black olive oil	11,50€
Duo of vegan burgers (boletus with truffle and chia)	12,75€
Mango sorbet	5,95€
Fruit	4,00€

pizzas

Margherita: mozzarella, tomato sauce, oregano and black pepper	9,50€	
Tuna: mozzarella, gouda cheese, tuna, onion, olive and oregano	10,50€	
4 seasons: tomato, mozzarella, gouda, salami, mushrooms, olives and oregano	10,50€	
4 Cheeses: tomato, mozzarella, gouda, blue, emmental, semi-cured and oregano	10,50€	

sandwiches

(all with fresh fries aside)

Ham and cheese	6,50€	
Vegetable with tuna and mayonnaise	7,50€	
Grilled chicken	8,00€	
Grilled loin	8,00€	
Fully-loaded hamburger	9,00€	

desserts

Cheesecake in memory of auntie Conxita	5,95€	
Bourbon vanilla ice cream	5,95€	
100% dark chocolate ice cream	5,95€	
Chocolate sin with oil and salt	6,95€	
Peralada cava sorbet	6,00€	
Mango sorbet	5,95€	
Maresme strawberries with light cream	5,50€	
Warm "xuixo" pastry flambé with black rum	6,50€	
Fruit	4,50€	

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