

















Appetisers & Snacks

Big green olives 'cachonditas'	4,50
Pickled mussels	8,00
Crisps	3,00
Our fried potatoes · Patatas Bravas 	9,00
★ Fried potatoes with cheese sauce  	10,00
Squid roman style 	16,00
★ Red prawn croquette   Minimum 4. Price per unity.	2,25
Grilled mussels with salt and pepper 	12,50
Mussels with spicy sauce 	13,00
★ Truffled fried eggs on fries with <i>Bellota</i> ham  	14,00
Fried eggplants with honey or Maldon Sea salt	10,00
Green peppers from Padrón	9,00
Chicken nuggets with curry mayonnaise   	11,00
Battered prawn dips with coconut, curry and romesco sauce     Minimum 4. Price per unity.	3,00
Iberian ham cut by hand, accompanied by bread with tomato 	18,50
Bread with tomato  	3,00

Starters

Cold, natural tomato soup with fresh goat's cheese and basil  	10,00
Eggplant confit salad with buffalo Ciliegne   	14,00
★ Seasoned confit tomato salad with spring onions and pickled tuna belly   and kalamata olives	12,50
Salmon tartare with caper mayonnaise    	17,00
"Escalivada" roasted vegetable tartar with anchovies     from Escala and black olive oil	15,00
Macaroni with tomato and meat (traditional recipe) or a la Napolitana   	10,00

Vegan















Cold, natural tomato soup with basil	9,00
Confit tomato salad with spring onions and kalamata olives	10,50
Curly kale and quinoa salad	11,00
"Escalivada" roasted vegetable tartar with black olive oil	12,00
★ Vegan burgers duo (boletus with truffle and chia)	15,00
Fresh fruit	4,00

Chef's recommendation

★
Selection of specialties from the menu chosen by our chef

Allergens

The Bahari Club informs that all dishes may contain traces of nuts, yeast and flour.

													
Nuts	Celery	Crustaceans	Lupin	Eggs	Milk	Peanuts	Molluscs	Mustard	Fish	Sesame seeds	Soybeans	Gluten	Sulphur dioxide & sulphites

<p>Paellas, Rice dishes & Fideuás</p>	<p>Fideuá with saffron aioli      17,00</p> <p>★ Bahari Club seafood paella      Preparation time approx. 20 minutes 20,00</p> <p>Black rice     19,50</p> <p>*Minimum 2 persons. Price per person.</p>
<p>Meat</p>	<p>Bahari hamburger · 200 grams (100% de vedella - Rubia gallega)    19,00</p> <p>with lettuce, tomato, Til-lers soft cheese and wood-fired bread</p> <p>Veal fillet with confit potatoes and fleur de sel 23,00</p> <p>Bahari Steak Tartar with fries     20,50</p>
<p>Fish</p>	<p>Grilled cuttlefish with garnish   17,00</p> <p>Confit cod loin with gratin tomato   19,50</p> <p>Grilled octopus leg with potato parmentier   25,00</p>
<p>Pizza</p>	<p>Margherita · Gouda cheese, cherry tomatoes and oregano    11,50</p> <p>Four seasons · Gouda cheese, mushrooms, olives and oregano    12,50</p> <p>Tuna · Gouda cheese, tuna, onion, olives and oregano     12,50</p> <p>Four cheeses · Gouda, blue, emmental, semi-cured and oregano    12,50</p> <p>All pizzas have a tomato base and mozzarella cheese</p> <p>* Pizzas may contain traces of eggs, mustard, fish, soybeans, celery and sulfites</p>
<p>Sandwiches</p> <p>- 11h to 13h 16h to 19.30h</p>	<p>Ham and cheese    7,50</p> <p>Vegetable with tuna and mayonnaise      8,50</p> <p>Grilled chicken   8,75</p> <p>Grilled loin   8,75</p>
<p>Desserts</p>	<p>Lemon Pie      7,00</p> <p>Vanilla crunchy ice cream    6,50</p> <p>★ Mojito sorbet   7,00</p> <p>Coconut sorbet maximum expression   6,50</p> <p>Oreo ice cream     6,50</p> <p>★ Chocolate sin: Warm chocolate 'xuixo' pastry from Can Castelló with chocolate ice cream     7,50</p> <p>Warm cream 'xuixo' pastry from Can Castelló with crunchy vanilla    7,00</p> <p>Maresme strawberries with light cream    6,50</p> <p>Fresh fruit 4,00</p> <p>* Ice creams and sorbets may contain traces of fish, soy, celery, mustard, sesame, lupins and/or sulfur dioxide and sulfites</p>