

B A H I A

STARTERS



- | | | | |
|--|--------|---|--------|
| Foie Micuit | 19€ | • Usuzukuri | 16,5 € |
| With artisan mango chutney and pistachios | | Thin slices of Malagueño avocado with Iberian ham, plantain and aged gouda | |
| • Endives & Payoyo | 18 € | • Artichokes | 18 € |
| Pea hummus, beetroot and chioggia beetroot with mustard emulsion, date and toasted walnut oil roasted walnut oil | | In different textures and cooking with slices of Iberian ham and portobello carpaccio | |
| • Aubergine Thai by Ombú | 17 € | • Vegetable stew | 17,5 € |
| Candied in a wood-fired oven and caramelised with miso and honey, creamy Straciatella with burrata and slowly candied tomatoes | | Baby broad beans confit with vegetable broth with slow-sauteed wood-fired and baby vegetables | |
| • Red Tuna | 21 € | With escalope of foie gras marinated in Pedro Ximénez | 6,25 € |
| In tartar, freshly chopped by knife, with Malagueño avocado, papaya and Ponzu | | | |
| Steak Tartar | 18,5 € | Octopitos | 22 € |
| Traditionally made beef a la minute accompanied by smoked herb butter | | Sautéed over roasted sweet potato, violet potato and aji amarillo huancaína sauce | |
| • Norwegian Salmon | 20 € | | |
| In Tiradito accompanied by freshly chopped sour fruits and aniseed vegetables | | | |

● Vegetarian ● Vegan ● Gluten Free

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JOSPER SPECIALTIES

Sirloin of Friesian beef (190 gr)	34 €
Matured Simmental cow supreme (250 gr)	37 €
Entrecote tenderloin steak Argentinean steer (250 gr)	32 €
Cowboy Friesian Cow Steak (700 gr)	85 €
Tataki of Tenderloin T-bone steak of Matured Beef (500 gr)	58 €
Tomahawk National Beef (1.100 gr)	125 €

FITTINGS

• Caramelized shallots in their juice with fresh thyme	5,5 €	• Grilled artichokes	7 €
• Charcoal roasted red bell pepper	5,5 €	• Baby potatoes	6 €
• Caramelized piquillos	6,5 €	• Creamed spinach	5,5 €
• Wild green asparagus with Jospers	7 €		

CHEF'S SUGGESTIONS



Zucchini 19€

Vegetable zucchini ravioli stuffed with truffled Italian mortadella, fresh ricotta and mushrooms with smoked Payoyo cheese foam

• Surf & Turf 29,5 €

Risotto alla Milanese with saffron from La Mancha, red shrimp, veal mellow and marrow on charcoal

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FISH



- | | | | |
|---|--------|--|------|
| Wild turbot | 28€ | • Red Tuna | 36 € |
| Andalusian fried with roasted leek, beurre blanc and seaweed caviar | | Grilled choice cut, lacquered in bourguignonne sauce with curried cauliflower and chantarelles | |
| • Sea bass in salt | 65€ | • Stingray | 24 € |
| (for 2 persons) | | Light pil pil of pine nuts, raisins, smoked paprika and chipotle | |
| 30 min with holm oak and citrus aroma | | | |
| • Hake | 25,5 € | • Scallops | 26 € |
| Fish hook in green sauce with clams and sea asparagus | | Grilled with seafood Dim Sum, sautéed salicornia and spicy american sauce | |

MEATS



- | | | | |
|---|-----|--|--------|
| • Lamb | 45€ | • Capon | 26,5 € |
| Suckling lamb shoulder in a crispy crust of fine herbs with rosemary juice, vanilla and cocoa | | Slowly confit capon ingot and finished in a wood-fired oven with perigord sauce and perigord sauce and smoked butter popcorn | |

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DESSERTS



- Idiazabal cheese canutillo with quince jelly sauce 9€
- Grand glace nougat with amaretto chocolate sauce 9€
- Apple Tatin with crème anglaise 8€
- Chocolate mousse with cocoa sponge 9€
- Millefeuille of vanilla cream and strawberries 9€
- Cake of the day 8€

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BEER

Victoria Barril	Glass 4,5 €	Pinta 8 €
Victoria O.O		6 €
Daura Sin Gluten		6 €
Heineken		7 €
Coronita		7 €
Paulaner		8 €



VERMOUTH

Yzaguirre White / Yzaguirre Red	7 €
Campari	7 €
Aperol Spritz	12 €
Ricard	7 €
Red-wine Spritzer	7 €
Wine Spritzer	7 €

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FOR KIDS

STARTERS



- Crema de verduras 100% natural 8,75 €
- Grandma's cocido croquettes 10 €
- To choose: spaguettis - fusilli - penne rigate : 9,5 €
 - Pomodoro sauce
 - Bolognese prepared with nacional premium beef
 - Traditional creamy carbonara sauce
 - Aglio e olio sauce with fresh hot pepper

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SANDWICHES



Cheeseburger with romaine lettuce and homegrown tomatoes

10,5 €

• Meatballs with pomodoro sauce

14 €

Chicken scaloppine in the Milanese style

16,5 €

Fish & Chips with tartara sauce

20 €

DESSERTS



• • Fresh fruit salad

7 €

Ice cream selection
(price per ice cream scoop)

3 €

• Our cake of the day

6 €

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VINO ESPUMOSO

D.O. Penedès

Codorniu Brut Copa · 7 € Botella · 28 €
Nature
Macabeo, Xarel·lo, Perelada

Codorniu Grand Rose 39 €
Pinot noir, Xarel·lo

Codorniu Blanc de
Blancs 38 €
Chardonnay, Xarel·lo, Perelada

D.O. Champagne

Moët Chandon Brut · 750ml 95 €
Chardonnay, Pinot noir, Meunier

Moët Chandon Rosé Imperial 130 €
Chardonnay, Pinot noir, Meunier

Veuve Cliquet Brut 100 €
Pinot noir, Chardonnay, Pinor meunier

Don Perignon 320 €
Chardonnay, Pinot noir

VINO BLANCO

D.O. Rueda

Verdejo 28 €
Verdejo

Legaris verdejo Copa · 6,5 € Botella · 30 €
Verdejo

El Perro Verde 34 €
Verdejo

Fenomenal 36 €
Sauvignon blanc

Marqués de Riscal Copa · 7 € Botella · 38 €
Sauvignon blanc

D.O. Navarra

Castillo de Monjardin 32 €
Chardonnay

D.O. Cataluña

Idoia 38 €
Xarel·lo, Garnacha, Chardonnay, Macabeo

D.O. Bourgogne

Drohuin Laforet 39 €
Bourgogne 2020
Chardonnay

D.O. Rías Baixas

Terras Guada Copa · 8 € Botella · 40 €
Albariño
Albariño, Caiño

Mar de Frades 44 €
Albariño

D.O. Sierras de Málaga

Fabio Coulet 42 €
Secuencial
Moscatel, Pedro Jimenez, Doradilla

VINO ROSADO

D.O. Cataluña

De Casta Copa · 6,5 € Botella · 28 €
Cariñena, Garnacha

D.O. Castilla

Sospechoso rosado Copa · 7 € Botella · 32 €
2021
Tempranillo, Bobal

D.O. YGP Pays d'Oc

Gris Blanc 34 €
Granache gris, Granache noir

D.O. Provence

Domaine d'Eole 39 €
Rose 2022
Garnatxa, Syrah, Cariñena, Cinsault

D.O. Rioja

XF Sandra Falco 39 €
Garnacha, Tempranillo, Sauvignon blanc, Viura

Precios en euros. IVA incluido. Si tiene alguna intolerancia o alergia, por favor comuníquelo a nuestro personal. En cumplimiento de la normativa sanitaria vigente, este establecimiento garantiza que los productos de la pesca de consumo en crudo o los que por su proceso de elaboración no han recibido un calentamiento superior a 60° C en el centro del producto, se han congelado a -20° C durante al menos 24 horas.

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VINO TINTO

D.O. Rioja

Viña Pomal Copa · 6,5 € Botella · 28 €
Tempranillo

Izadi 36,5 €
Tempranillo

Sierra Cantabria 38 €
Tempranillo

La Locomotora 42 €
Tempranillo

D.O. Castilla

Sospechoso 29,5 €
Tinta fina

D.O. Somontano

Enate 29 €
Merlot, Cavernet sauvignon

D.O. Ribera del Duero

Celeste Copa · 7 € Botella · 35 €
Tinta fina

Pago de los Capellanes 56 €
Tempranillo

Hacienda Monasterio 76 €
Tempranillo, Cabernet, Sauvignon

PSI Dominio de Pingus 79 €
Tinta fina, Garnacha

Flor de Pingus 165 €
Tempranillo

D.O. Burdeos

Chateau Marjosse Copa · 8 € Botella · 40 €
Rouge
Merlot, Cavegnet sauvignon

D.O. Bierzo

Pétalos del Bierzo Copa · 9 € Botella · 46 €
Mencia

D.O. Bourgogne

Drohuin Laforet 42 €
Pinot noir

D.O. Málaga

Fabio Coulet 54 €
Ingenito
Garnacha

D.O. Priorat

Dofi 110 €
Garnacha, Cariñena

VINOS PARA POSTRES

Oporto

Niepoort LBV 2018 Copa · 7,5 €
(EST)
Amarela, Touriga

D.O. Sierras de Málaga

Ordoñez & CO n1 Copa · 7,5 €
2021
Moscatel de Alejandría

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ALLERGENS

Egg	Fish	Peanuts	Soy	Dairy	Nuts	Celery	Mustard	Sesame	Sulfites	Molluscs	Lupin	Gluten	Crustaceans
●	●	●	●	●	●	●	●	●	●	●	●	●	●

STARTERS													
Foie Micuit	●			●	●				●			●	
Endives & Payoyo				●	●		●	●	●				
Aubergine Thai by Ombú				●	●				●				
Red Tuna		●		●				●	●				
Steak Tartar	●	●			●			●	●	●			●
Norwegian Salmon					●	●	●	●					
Usuzukuri				●		●		●	●				
Artichokes				●					●				
Octopitos				●	●					●			●
CHEF'S SUGGESTIONS													
Zucchini				●	●		●		●				●
Surf & Turf		●		●	●		●		●	●			●
FISH													
Wild turbot		●			●				●				●
Sea bass in salt		●											
Hake		●					●						
Red Tuna		●			●				●				
Stingray	●	●		●	●		●		●				
Scallops		●			●		●		●				●
MEATS													
Lamb				●	●		●		●				
Capon					●	●			●				
DESSERTS													
Idiazabal cheese canutillo with quince jelly sauce	●				●								●
Grand glace nougat with amaretto chocolate sauce	●				●	●							●
Apple Tatin with crème anglaise					●								●
Chocolate mousse with cocoa sponge	●				●	●							
Millefeuille of vanilla cream and strawberries	●				●								●
Cake of the day	●				●	●							●

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ALLERGENS

Egg	Fish	Peanuts	Soy	Dairy	Nuts	Celery	Mustard	Sesame	Sulfites	Molluscs	Lupin	Gluten	Crustaceans
●	●	●	●	●	●	●	●	●	●	●	●	●	●

FOR KIDS

STARTERS

Grandma's cocido croquettes	●												
Pomodoro sauce	●											●	
Bolognese prepared with nacional premium beef	●											●	
Traditional creamy carbonara sauce	●				●							●	
Aglio e olio sauce with fresh hot pepper	●											●	

SANDWICHES

Cheeseburger with romaine lettuce and homegrown tomatoes				●					●			●	
Chicken scaloppine in the Milanese style	●				●							●	
Meatballs with pomodoro sauce	●								●				
Fish & Chips with tartara sauce	●	●		●	●				●			●	

DESSERTS

Our cake of the day	●				●	●						●	
Ice cream selection	●		●	●	●	●							

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