





































Appetizers

and Snacks to share

Big green olives 'cachonditas'	5,00
Crisps	3,00
★ Our fried potatoes · Patatas Bravas 	9,00
Fried potatoes with cheese sauce 	10,00
★ Squid roman style 	17,00
Iberian ham croquette  	2,50
Minimum 4. Price per unity.	
Grilled mussels with salt and pepper 	13,00
Mussels with spicy sauce 	14,00
Truffled fried eggs on fries with <i>Bellota</i> ham 	15,00
Sweet potato fries with intense flavor and caper mayonnaise 	10,00
Chicken nuggets with curry mayonnaise  	12,00
Battered prawn dips with coconut, curry and romesco sauce    	3,00
Minimum 4. Price per unity.	
Iberian ham cut by hand, accompanied by bread with tomato 	19,50
Bread with tomato 	4,00

Starters

★ Burrata salad with Montserrat tomato, arugula, and pistachio-basil oil emulsion  	16,00
Caesar salad with crispy chicken, croutons,       parmesan, mixed greens, and Caesar dressing	15,00
Seasoned confit tomato salad with spring onions and pickled tuna belly  	14,00
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  	12,00

Vegan















★ Vegan pasta. Tagliatelle with vegan Bolognese and grated vegan cheese.	12,00
★ The 100% Vegan Burger	18,50
Confit tomato salad with spring onions and kalamata olives	12,00
Curly kale and quinoa salad	15,00
"Escalivada" roasted vegetable tartar with black olive oil	12,00

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  18,00</p> <p>★ Bahari Club seafood paella  Preparation time approx. 20 minutes 20,00</p> <p>Black rice  21,00</p> <p>*Minimum 2 persons. Price per person.</p>
<p>Meat</p>	<p>★ Bahari hamburger · 200 grams (100% de vedella - Rubia gallega)  20,50 with lettuce, tomato, Til'lers soft cheese and wood-fired bread</p> <p>Veal fillet with confit potatoes and fleur de sel 25,00</p> <p>Bahari Steak Tartar with fries  20,50</p>
<p>Fish</p>	<p>Grilled cuttlefish with garnish  17,50</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, salami, mushrooms, olives and oregano  13,00</p> <p>Tuna · Gouda cheese, tuna, onion, olives and oregano  13,00</p> <p>Four cheeses · Gouda, blue, emmental, semi-cured and oregano  13,00</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  9,00</p> <p>Vegetable with tuna and mayonnaise  10,00</p> <p>Grilled chicken  11,00</p> <p>Grilled loin  10,00</p>
<p>The <i>Bahari Desserts</i></p>	<p>Freshly squeezed lemon sorbet  6,75</p> <p>Cheesecake ice cream with strawberry  6,75</p> <p>★ Maximum Expression Mango Sorbet  6,75</p> <p>Dark chocolate ice cream 75%  6,75</p> <p>★ Chocolate sin: Warm chocolate 'xuixo' pastry from Can Castelló with 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  7,00</p> <p>Fresh fruit 5,00</p> <p>* Ice creams and sorbets may contain traces of fish, soy, celery, mustard, sesame, lupins and/or sulfur dioxide and sulfites</p>