

# BAHIA

## Starters

Zucchini and Basil Soup  
Poached Yolk, Chorizo, Gruyere Kuzu  
€9

Grain "Salad"  
Wild Rice, Quinoa, Buckwheat, Lambone Yoghurt, Pumpkin Seeds  
Alfalfa  
€9

Pecorino Fagottelli  
Smoked Tomato Emulsion, Veal Sweetbreads, Pine nuts  
€12.50

Tagliatelle all'Uovo  
Cuttlefish, Brown Butter, Dill, Spinach  
€12.50

Scottona Beef Tartare  
Summer dressing, Avocado, pickled Turnip, Flaxseed and Caraway Biscuit  
€12.50

Warm Mussel Custard  
Spicy Garlic, Mozzarella Heart, Squid ink and Mussel "doughnut", Miso Froth  
€13.50



## **Mains**

### **Pan fried Supreme of Chicken**

Thigh lettuce "Wrap", Charred Leek, Horseradish Cream, Chicken Jus  
€17

### **Pork Chop**

Cheek Crostina, Broccoli, Stilton, Lilliput Capers, Raisins  
€17

### **Lamb Belly**

Bagna Cauda, Baby Gem Lettuce, Cucumber, Celery, Samphire, Mint  
€19

### **Venison Tenderloin**

Brassica, Grapefruit, Juniper and Blackberry Jus  
€30

### **Wild local Catch of the Day**

Salsify, Pak Choy, Garlic Purée, Passion fruit Sauce  
*Market Prices*

### **Curried Poached Hen Egg**

Onion Soubise, Onion Bhaji, Lime, Marinated Tofu, Grilled New Potato  
€16

*All main courses are served with seasonal vegetables and Roasted Potatoes  
Kindly inform us of any intolerances or allergies*



**a sweet conclusion.....**

Frangelico Latte Royale

Plums, Hazelnut Crunch, Frozen Berry Powder, Milk Ice Cream

€5.50

Extra Virgin Olive Oil and Kumquat Cake

Black Olive and Rosemary Crumble, Cherries, Morena Ice Cream

€5.50

55% Baked Dark Chocolate Cream

Pumpkin and Melon Compote, Coconut Tuile, Caramello Ice Cream, Coriander

€6

Selection of European Cheeses

Grape and Fig Chutney, Fennel Biscuit

€11.50

Selection of Ice Creams and Sorbet

€4.50

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[www.bahia.com.mt](http://www.bahia.com.mt)