

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
€19

Pork Chop

Cheek Crostina, Broccoli, Stilton, Lilliput Capers, Raisins
€21

Lamb Belly

Bagna Cauda, Baby Gem Lettuce, Cucumber, Celery, Samphire, Mint
€22.50

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