

BAHIA

Starters

DISGUST - Sulphurous

“Ajo Bianco”, Broccoli, Green Grapes, Confit Egg Yolk Purée, Almonds, Garlic, Extra Virgin Olive Oil
€9

DISGUST - Cheesy

Venere Nero Rice, Cracker, Dashi, Morbier
€11

ANGER - Brine & Salt

Smoked Eel Royale, Beignets, Kalamata Olives, Coppa, Samphire
€12

ANGER - Green & Grassy

Bucatini di Gragnano, Cuttlefish, Dill, Parsley, Coriander, Extra Virgin Olive Oil and Chilli
€14

SADNESS - Woodland

Rabbit Leg, Bellies and Confit Quail Terrine, Liver Paté, Endive, Carrot, Hazelnut Butter
€16

SADNESS - Earthy

“Lambone” Ravioli, Smoked Aubergine Carpet, Celery, Tahini, Whey, Cumin Spiced Garlic Chips, Veal Sweetbreads
€12

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Mains

FEAR - Marine

Fresh local caught Fish glazed in XO Sauce, Turnip, Green Apple and Caviar
Market Price

FEAR - Mustardy

Slow Cooked Chicken Breast, Thigh Terrine, Watercress, Asparagus and Summer Truffle
€23

ANTICIPATION - Bramble & Hedge

Confit Belly of Local Pork, Baked Shank Bao Bun, Peaches, Blackberry, Sage and Juniper
Ketchup
€22

TRUST - Meaty

Beef Cheek Pithivier, Spinach and Mushrooms, Peas
€23

TRUST - Fresh Fruity

Grilled Lamb Rump, Pickled Squash, Compressed Watermelon, Stracciatella and Butternut
Squash Pesto
€28

SURPRISE - Citrussy

Beetroot Cooked Three Ways - Falafel / Hummus / Salt Baked, Marinated and Foamed Tofu,
Ruby Grapefruit, Puffed Amaranth (Vegan)
€18

Main courses are served with Roasted Potatoes and Seasonal Vegetables

*Kindly inform us of any intolerances or allergies
Taste your Emotions - bahia.com.mt*

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Desserts

JOY - Floral Fruity

Coriander and White Chocolate Fudge, Rose Water Jelly and Cloud, Vanilla Ice Cream,
Craquelin
€8

JOY - Creamy Fruity

Melon and Toasted Rice Sablé, Compressed Melon, Toasted Rice Crème Chantilly, Coconut
Granola, Melon Sorbet, Shortbread Biscuit
€8

SURPRISE - Spicy

Parsnip Udon, Cinnamon Sponge, Basil Consomme, Blood Orange Sorbet
€8

Selection of Ice Creams and Sorbet (V)

€5

Selection of European Cheeses
Grape and Fig Chutney, Fennel Biscuit

€12