

BAHIA

Starters

Chilled Pea Soup & 'Labneh'
Garlic Chive Oil, Peas, Whey
€11

Ricotta Gnocchi
Sea Urchins, Parsley Oil
€15

Breaded Veal Sweetbread Caesar Salad
Baby Gem Lettuce, 'Guanciale', Anchovies, Grated Parmigiano Reggiano
€12

Lamb Carbonara
'Gentile' Spaghetti, In-house Smoked Belly Bacon, Voatsiperifery Pepper, Egg Yolk, Pecorino Romano
€12

'Caprese' Tart
Arugula Pesto, Heirloom Tomato Jam, Smoked Burrata, White Balsamic
€11

Zucchini Acquerello Risotto
Red Prawn Carpaccio, Garum, Parmigiano Reggiano
€14

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Mains

Fresh Local Caught Fish
Cabbage in XO Sauce, Toasted Sesame Seeds, Oyster Chantilly
Market Price

Argentinian Beef Rib Eye
Lacto Snail Tart, Gruyère
€30

Cheeks Of Local Pork
Swiss Chards Braised With Leeks, Puffed Pork Skin Crumbs,
Compressed Granny Smith Apples
€22

Slow Roasted Yellow Onion
Hazelnut Soya Cream, Bulgar Wheat, Celery, Lemon
€18

Baby Chicken Cooked On The Crown
Lemon Thyme, Thigh Confit Bun, Caramelised Fig, *Coq Au Vin Blanc*
€24

Grilled Garlic & Rosemary Leg Of Lamb
Miso Glazed Aubergine, 'Xemxija' Caper Shoots, Jus
€22

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Desserts

Choux Craquelin Bun
Dulcey 'Whipped' Cheesecake, Blackberry
€6

Poached Peach
Dehydrated Maltese Honey 'Microwaved' Sponge Cake, Jivara Chocolate Namelaka
€6

Almond Sable Biscuit
Banana and Peanut Crèmeux, Crystallized Salted peanuts, Espresso Granita
€6

Selection Of Ice Creams And Sorbet (V)
€5

Selection Of European Cheeses
Grape And Fig Chutney, Fennel Biscuit
€12