



BAIBEN

— PUERTO PORTALS —

TO BEGIN WITH...

- Hand sliced Iberico ham with "Pa amb oli" 28€
- "Patatas Bravas", crunchy and tender...you'll never forget them! 7€
- Creamy Iberico ham croquetes 9€
- Red prawns parchments with mango and ginger dip 16€
- "Cochinita Pibil". Crispy tacos of spicy confit suckling pig 12€
- Spicy tuna corn flutes 14€
- Daily's catch "ceviche" with a yellow aji-pepper & mango dressing 16€
- Crackling thin "coca" of sliced Wagyu beef, confit onion, truffle mayonnaise and rocket 24€
- Cesar Salad "Baiben" style free range chicken Nuggets 16€
- Chicken fingers with satay dip 10€
- Vietnamese summer roll of King crab, fresh leaves and sweet pickles 18€
- "Almojabanas" Colombian cheese and yuca bread buns with spicy guyaba sauce 8€
- Confit white asparagus with Dashi sabayon and miso 18€

BREAD AND SNACK 1,5€

VAT INCLUDED

Are you a MEAT lover...

- Peruvian style beef fillet “Anticucho” skewer with yellow aji-pepper dressing* 26€
- “Baiben” beef Burger with confit onions, smoked provola cheese, speck, herb mustard and “Ramallet” tomato ketchup. Served with home made fries 18€
- Peruvian “Aji” of free-range chicken leg and quail eggs. Served with garlic rice 18€
- Moorish spiced Iberico steak* 24€
- Crackling skin confit suckling pig with oriental Sauerkraut 20€
- Arabic spiced shoulder of lamb with cous-cous and stewed vegetables (Recommended for 2 or more people) 58€
- Dry aged beef rib eye steak on the bone* (Includes two sides, recommended for 2 or more people) 79€/kg

or are you in a FISH mood

- Whole sole on the bone with brown butter and capers* 42€
- Whole spear roasted sea bass with “Chermoulah” sauce (Includes two sides—recommended for 2 or more people) 59€/kg
- Grilled baby turbot with “piquillo” pepper sambal* 26€
- Tiger prawn Pad Thai 19€
- Red prawn & baby zucchini paella (minimum 2 persons) 23€ pp

This dishes include one side dish of your choice

VAT INCLUDED



B-SIDES

- Homemade French fries 3€
- Roasted baby potatoes with a touch of lemon 5€
- Sweet potato chips 5€
- Fried "Padron" green peppers 5€
- Mixed salad 5€
- Confit red "Piquillo" peppers 5€
- "Mangetout" wok style 6€

FEAST FOR 2 or MORE

TO SHARE

Red prawns parchments with mango and ginger dip

"Cochinita Pibil". Crispy tacos of spicy confit suckling pig

Daily's catch ceviche with a yellow aji-pepper & mango dressing

TO CHOOSE (CENTER OF THE TABLE)

Whole spear roasted sea bass with "Chermoulah" sauce

Arabic spiced shoulder of lamb with cous-cous and stewed vegetables

TO CHOOSE

Caramelized lemon tart with blackberry ice cream

Chocolate and orange fondant with saffron and orange blossom ice cream

42 € p.person

Water and bread incl.

VAT INCLUDED



LUNCH MENUS

WEEKLY MENU

Starter, main course and dessert

Water, glass of wine or beer and coffee included.

Saturdays, Sundays and bank holidays not available

22 € p.person

PAELLA MENU

TO SHARE

Red prawns parchments with mango and ginger dip

“Cochinita Pibil”. Crispy tacos of spicy confit suckling pig

Daily's catch ceviche with a yellow aji-pepper & mango dressing

MAIN COURSE

Paella of the day

TO CHOOSE

Caramelized lemon tart with blackberry ice cream

Chocolate and orange fondant with saffron and orange blossom ice cream

35 € p.person

Water, bread and snack incl.

VAT INCLUDED



LEAVE SOME ROOM FOR A DESSERT...

Crispy Turkish style cheese "Kunefe" with pistachio sorbet (for 2 people)*	15€
Caramelized Apple "Tarte Tatin" with vanilla ice cream * (for 2 or 3 persons)	18€
4 Dumpling "Rocher". A warm version of the famous praline	10€
Caramelized lemon tart with blackberry ice cream	10€
Chocolate and orange fondant with saffron and orange blossom ice cream	10€

* The preparation of our desserts lasts about 15 minutes approx.

If you need any information about food allergies,
please ask our staff, they are here to help you.

VAT INCLUDED