



BAIBEN

— PUERTO PORTALS —

**CHRISTMAS
TREATS**

**DULCES
NAVIDEÑOS**

PANETTONE

ORANGE AND CHOCOLATE
Naranja y chocolate

30€

STOLLEN

16€

GINGERBREAD

Pan de especias
de algarroba

16€

BOOK HERE OR PHONE TO 680 602 580 FOR YOUR:
Reserve aquí o en el Telf. 680 602 580 su:

**“GALETTE DES ROIS”
o “ROSCÓN DE REYES”**



DEAR CUSTOMER, PLEASE, HELP US TO FOLLOW THE RULES

- IT IS NOT ALLOWED TO SMOKE
- THE USE OF THE MASK IS MANDATORY WHILE NOT CONSUMING
- PLEASE USE THE HYDROALCOLIC GEL
- KEEP THE SAFETY DISTANCE OF 1.5M
- THE USE OF RADARCOVID IS RECOMMENDED
- THE SALE OF ALCOHOLIC BEVERAGES IS PROHIBITED UNLESS THEY ARE CONSUMED ON THE TERRACE, WITHIN THE OPENING HOURS, OR TOGETHER WITH THE FOOD IN A TAKE AWAY SERVICE

From Baiben we remind you of the importance of extreme prevention measures to avoid infection



TO BEGIN WITH...

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| • 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€ |
| • Moroccan pastilla of hen and foie gras | 16€ |
| • Chicken fingers with satay dip | 10€ |
| • Vietnamese summer roll of duck, fresh leaves and sweet pickles | 14€ |
| • "Almojabanas" Colombian cheese and yuca bread buns with spicy guyaba sauce | 8€ |
| • Feta cheese crispy scrolls with red pepper muhammara | 12€ |
| • Tom Kha Kai soup. Chicken, coconut milk and Thai flavours | 14€ |

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" Wagyu beef Burger with confit onions, smoked provola cheese, speck, herb mustard and "Ramallet" tomato ketchup. Served with homemade fries 21€
- "Peri-Peri" of chargrilled boneless coquelet chicken* 21€
- 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* 96€/kg
(Includes two sides, recommended for 2 or more people)

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
- Deep fried local Skate wing with "piquillo" pepper sambal* 24€
- Tiger prawn Pad Thai 19€
- Red prawn & baby zucchini paella (minimum 2 persons) 23€ pp
- Lobster and avocado roll in a homemade brioche served with mayonnaise and French fries 35€

***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

45 € p.person

Water and bread incl.

Menu served only to the entire table

VAT INCLUDED



LUNCH MENUS

WEEKLY MENU

Starter, main course and dessert

Water, glass of wine or beer and coffee included.

Saturdays and Sundays 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



* The preparation of these desserts lasts about 20 minutes approx.

VAT INCLUDED