

BREAD AND APERITIF 1,5€



TO BEGIN WITH...

- Hand sliced Iberico ham with "Pa amb oli" 28€
- "Patatas Bravas", crunchy and tender...you'll never forget them! 7€
- Creamy Iberic ham croquetes 9€
- Red prawns parchments with mango and ginger dip 16€
- "Almojabanas" Colombian cheese and yuca bread buns with spicy guyaba sauce 8€
- "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 with baby gem lettuce and free range chicken Nuggets 16€

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 18€
- Moorish spiced Iberico steak * 24€
- 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
- Tiger prawns 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

- Roasted baby potatoes with a touch of lemon 3€
- Homemade French fries 3€
- Sweet potato chips 5€
- Grilled Green asparagus 5€
- Fried "Padron" green peppers 5€
- Mixed salad 5€

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, bread and aperitif incl..

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 aperitif 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€

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

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

VAT INCLUDED