



BAIBEN

— PUERTO PORTALS —

TO BEGIN WITH...

- Hand sliced Iberico ham with "Pa amb oli" 30€
- "Patatas Bravas", crunchy and tender...you'll never forget them! 9€
- Creamy Iberico ham croquetes 10€
- Guacamole with tortilla chips 10€
- Sweet potatoes wih chive sour cream 8€
- Padron peppers 8€

TRAVELING soul TAPAS

- Red prawns parchments with mango and ginger dip 19€
- "Cochinita Pibil". Crispy tacos of spicy confit suckling pig 14€
- Spicy tuna corn flutes 17€
- Chicken fingers with satay dip 12€
- "Almojabanas" Colombian cheese and yuca bread buns with spicy guyaba sauce 10€
- Tequeños" with cane syrup (Venezuelan stringy cheese fingers) 12€
- Creole pulled beef stuffed corn "empanadas" with coriander dip 14€

BREAD AND SNACK 2€

VAT INCLUDED



STARTERS to SHARE or not ...

- Vietnamese summer roll of duck, fresh leaves and sweet pickles 15€
- Scallops "Tiradito" Nikkei style 18€
- Tom Kha Kai soup. Chicken, coconut milk and Thai flavours 16€
- Daily's catch "ceviche" with a yellow aji-pepper & mango dressing 17€
- Crackling thin "coca" of sliced Wagyu beef, confit onion, truffle mayonnaise and rocket 27€
- Cesar Salad "Baiben" style free range chicken Nuggets 16€

Are you a MEAT lover...

- Peruvian style beef fillet "Anticucho" skewer with yellow aji-pepper dressing* 28€
- "Baiben" Wagyu beef Burger with confit onions, smoked provola cheese, speck, and "Ramallet" tomato ketchup. Served with homemade fries 24€
- "Peri-Peri" of chargrilled farmhouse chicken thighs* 21€
- Moorish spiced Iberico steak * 26€
- Crackling skin confit suckling pig with oriental Sauerkraut 22€
- Arabic spiced shoulder of lamb with cous-cous and stewed vegetables (Recommended for 2 or more people) 62€
- Dry aged beef rib eye steak on the bone* (Includes two sides, recommended for 2 or more people) 115€/kg
- "Ají de gallina", Peruvian mildly spiced pulled chicken stew with white rice 19€
- Slow roasted "Pibil" style beef hort rib with "tortillas" and avocado 28€

BREAD AND SNACK 2€

VAT INCLUDED



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) 64€/kg
- Tiger prawn Pad Thai 21€
- Lobster and avocado roll in a homemade brioche served with mayonnaise and French fries 38€

* These dishes include roasted baby potatoes and vegetables.

FEAST FOR 2

TO SHARE

Red prawns parchments with mango and ginger dip
Creole pulled beef stuffed corn "empanadas" with coriander dip
Vietnamese summer roll of duck, fresh leaves and sweet pickles

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

54 € p.person

Water and bread incl.

Menu served only to the entire table

VAT INCLUDED



LUNCH MENU

PAELLA MENU

TO SHARE

"Patatas Bravas", crunchy and tender...you'll never forget them!

Creole pulled beef stuffed corn "empanadas" with coriander dip

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

39 € 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) *	16€
Caramelized Apple "Tarte Tatin" with vanilla ice cream * (for 2 or 3 persons) *	20€
4 Dumpling "Rocher". A warm version of the famous praline	12€
Caramelized lemon tart with blackberry ice cream	10€
Irish Coffee Eclairs: chocolate cremoso with coffee and Baileys foam	12€
Chocolate and orange fondant with saffron and orange blossom ice cream	10€

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*** The preparation of these desserts lasts about 20 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