

baia

SUMMER SPECIAL MENU

Two courses \$99 / Three courses \$129bds

Patacones de Ropa Vieja

Slow cooked pulled pork, crispy plantain patties, avocado mousse

Taco de Pescado al Pastor

Crispy white fish, soft taco, pineapple criolla, aji yogurt

Plantain Ceviche (VG)

Coconut leche de tigre, sweet potato, cancha

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Pollo al Jospo

Charcoal grilled Peruvian chicken breast, chochito risotto

Nikkei Catch of the Day

*Grilled fresh catch, plantain crust, cauliflower puree,
tempura sweet potato*

Moqueca de Zapallito (VG)

*Brazilian courgette stew, green coconut milk,
aromatic basmati rice*

Carnes al Jospo \$55 supplement

8oz NY Striploin steak, chimichurri, skinny fries, mix leaves

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Churros de Naranja

Orange and lime churros, milk chocolate & dulce de leche sauce

Flan de Coco

Coconut egg custard, pineapple rum caramel, lime zest

Selection of ice cream and sorbet (2 scoops)

Please advise your waiter of any food allergies or intolerances. All prices are in Barbados dollars and are VAT inclusive.

A discretionary service charge of 12.5% will be added to your bill. Parties of 10 and over will have 15% service charge.

There will be 2.5% product levy applied.