

baia

TO NIBBLE

Edamame *spicy garlic miso* VG,GF 28

CEVICHEs & RAW

Tuna Tostada 38
Crispy tortilla, akami tuna, yuzu, wasabi emulsion

Salmon Laqueado 54
Sashimi grade salmon, passion fruit, crispy purple potato

Nikkei Tuna Ceviche 46
Akami tuna, Nikkei leche de tigre, choclo

Mahi Mahi Japo GF 46
Cured Mahi Mahi, yuzu, truffle, cherry tomato

Ceviche de Platano VG,GF 36
Diced plantain, sweet potato, coconut leche de tigre, cancha

Traditional Ceviche GF 48
White fish, sweet potato, lime leche de tigre, choclo, plantain chifles

SMALL PLATES

To share

baia Guacamole GF 38
Avocado, pico de gallo, sunny side egg, crispy tortillas

Pork Crackling GF 35
Pork belly bites, rocoto jam

Frito de Vegetales VG 42
Fried market vegetables, Nori seasoning, Baia ketchup

Pollo Ajomiso al Jospser 40
Charcoal grilled chicken skewers, aji yogurt

Tacos de Pescado al Pastor 38
Crispy white fish, soft tacos, pineapple criolla, aji yogurt

Patacones de Ropa Vieja GF 40
Slow cooked pulled pork, crispy plantain patties, avocado mousse

Lamb Chops al Jospser (2) 58
Nikkei lamb chops, crushed cancha

Crispy Tacos de Verduras VG 42
Edamame, sweetcorn, garlic miso, avocado mousse

SALADS

Burrata con Tomate GF 49
Italian burrata, wild tomatoes, pomegranate balsamic dressing, crushed cashews

baia Quinoa salad VG,GF 40
Tabouleh quinoa, lime dressing, cancha

Langostino salad GF 45
Charcoal grilled king prawns, wild mixed salad, citrus emulsion, pineapple criolla

MAINS

Pollo al Jospser GF 75
Charcoal grilled Peruvian half chicken, chochito crema (approx. 30 min. cooking time)

Nikkei Short Rib GF 92
Braised short rib, aji amarillo puree

Moqueca de Zapallito VG,GF 60
Brazilian courgette stew, green coconut milk, aromatic basmati rice

Papa Seca con Seta y Trufa V 72
Stewed sun-dried Peruvian potatoes, trio of mushrooms, white truffle oil

Westholme Wagyu Ribeye GF MP
10oz Black Angus Striploin GF 130
Served with Chimichurri and Huacatay

Aji Glazed Salmon GF 85
Charcoal grilled salmon, bonito flakes, yuzu sweet potato puree, asparagus

Tulemasi 72
Poached Mahi Mahi, coconut sauce, plantain puree

Nikkei Pesca del Dia 79
Miso fresh catch, plantain crust, cauliflower puree, tempura sweet potato

Chupe de Langosta GF MP
Lobster tail in aji panca bisque, edamame, aromatic basmati rice

Pulpo Anticuchero GF 82
Charcoal grilled octopus, aji amarillo puree, purple olive emulsion

SIDES

Yuca Frita V,GF 26
Thick cut cassava chips, garlic crema

Aromatic Rice VG,GF 14
Spiced basmati rice, Argentinian chili powder

Aji Puree V,GF 22
English potato puree with aji Amarillo

Jospser Vegetables VG,GF 26
Charcoal grilled market vegetables in anticucho sauce

Papas al Jospser VG,GF 22
Baby potatoes, lemon & herb oil

Fries VG,GF 20

Seasoned Fries VG,GF 24

Truffle & Parmesan Fries V,GF 28

v – vegetarian. vg – vegan. gf – gluten free. MP – market price.

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.