

# baia

## LUNCH MENU

### Small Plates

To Share

**Edamame** VG,GF 28

Edamame, spicy garlic miso

**baia Guacamole** GF 38

Avocado, pico de gallo, sunny side egg, crispy tortillas

**Tuna Tostada** 38

Crispy tortilla, akami tuna, yuzu, wasabi emulsion

**Pork Crackling** GF 35

Pork belly bites, rocoto jam

**Patacones de Ropa Vieja** GF 40

Slow cooked pulled pork, crispy plantain patties, avocado mousse

**Traditional Ceviche** GF 48

White fish, sweet potato, lime leche de tigre, choclo, plantain chifles

**Tacos de Pescado al Pastor** 38

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

**Nikkei Tuna Ceviche** 46

Akami tuna, Nikkei leche de tigre, choclo

**Crispy Tacos de Verduras** VG 42

Edamame, sweetcorn, garlic miso, avocado mousse

**Mahi Mahi Japo** GF 46

Cured Mahi Mahi, yuzu, truffle, cherry tomato

### 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

### Crispy Sandwiches

Sweet potato slices, red onion, Nikkei sauce  
Served with fries

**Chicken** 48

Or

**Fish** 50

### Mains

**Pollo al Josper** GF 75

Charcoal grilled Peruvian half chicken, choclito crema (approx. 30 min. cooking time)

**Nikkei Pesca del Dia** GF 79

Miso fresh catch, plantain crust, cauliflower puree, tempura sweet potato

**Moqueca de Zapallito** VG,GF 60

Brazilian courgette stew, green coconut milk, aromatic basmati rice

**Aji Glazed Salmon** GF 85

Charcoal grilled salmon, bonito flakes, yuzu sweet potato puree, asparagus

**10oz Black Angus Striploin** GF 130

Served with Chimichurri and Huacatay

### Sides

**Yuca Frita** V,GF 26

Thick cut cassava chips, garlic crema

**Josper Vegetables** VG,GF 26

Charcoal grilled market vegetables in anticucho sauce

**Papas al Josper** VG,GF 22

Baby potatoes, lemon & herb oil

**Aromatic Rice** VG,GF 14

Spiced basmati rice, Argentinian chili powder

**Aji Puree** V,GF 22

English potato puree with aji Amarillo

**Fries** VG,GF 20

**Seasoned Fries** VG,GF 24

**Truffle & Parmesan Fries**  
VG,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.