



BAHIA DEL DUQUE
THE TAIS



In accordance with European Regulation (EC) No. 1169/2011 on the proper labelling of food allergens, this menu includes a numerical guide corresponding to each allergen.

Our establishment cannot guarantee the total absence of any allergen traces not described as ingredients of our dishes. Therefore, if you are allergic or intolerant to any ingredient, please be so kind to contact our restaurant staff for more detailed information.

Contains:

[1] Gluten

[2] Milk

[3] Eggs

[4] Sulphite and sulfur dioxide

[5] Soybeans

[6] Tree nuts

[7] Peanuts

[8] Lupins

[9] Fish

[10] Crustaceans

[11] Molluscs

[12] Celery

[13] Sesame seeds

[14] Mustard

[*] Consult allergens with our staff

We only collaborate with suppliers who have the certification of traditional and sustainable fishing.

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The oils used are olive, sunflower and 100 % vegetable fat.

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If you have any questions, please contact our staff.

Taxes are included.

With the half board you can choose a **first course**,
a **second course** and a **dessert**.

 Selected and recommended dishes for **vegans**.

 Dishes available with **vegan** and **vegetarian** options.

To start, the best from land and sea...

	(€)	HB
Imperial Osetra Caviar 50 g 	180,00	180,00
Smoked salmon with D.O. Uga (Lanzarote), green leaves and lime 	25,80	5,50
 Vegetable Ostasi with sweet chili and aloe vera 	14,10	Incl
Wild tuna tataki, Canarian tomato, cucumber and Granny Smith apple 	22,10	4,50
Scallop sashimi, yuzu, avocado cream and lemongrass 	17,95	Incl
Wreckfish ceviche with limo chilli and rocoto 	21,90	4,20

Fried prawns with kimchi sauce		
1.2.3.4.5.6.9.10.11.13.14	23,20	4,90
Josper roasted scallops (6 units)		
4.9.10.11.	20,90	4,20
 Leek, pistachio mayonnaise and black truffle	4.5.6.7.13	13,90 Incl
Steak tartare with liquid olives		
1.2.3.4.5.6.7.12.13.14	30,65	7,55
 Black pork bao bun, onion, coriander and lime		
1.2.3.4.5.6.7.13.14.	19,70	Incl
Iberian ham croquettes		
1.2.3.4.5.6.7.13.14.	14,10	Incl
 Organic red quinoa, citrus, avocado and beetroot salad		
4.14.	15,90	Incl
Foie, parmesan and black truffle ravioli		
1.2.3.4.5.6.13.14	21,85	4,20
 Chicken gyozas, chipotle cream and ponzu		
1.2.3.4.5.6.7.10.13.14	18,10	Incl

Main courses...

	(€)	HB
Norwegian salmon gratinated with Choron sauce 1.2.3.4.5.9.12	23,90	Incl
Grilled octopus, pepper from La Palma and saffron 3.4.5.9.10.11.	23,80	4,90
✱ Angus burger, Havarti cheese, roasted tomato sauce and capers 1.2.3.4.5.6.7.12.13.14	24,10	Incl
"Joselito" Iberian pork secreto with sour-spicy El Hierro pineapple 2.4. . .	28,50	6,70
🌿 Creamy oat rice, yellow curry and mini vegetables 1.4.14	15,65	Incl

Josper oven cooking

Turbot fillet 2.4.9	28,85	6,70
✱ Iberian secreto rice "llauna" style 3.4.5.12.14 (minimun 2 people) P.P. . .	19,90	incl
Free-range chicken with garnishes 4.12.14	24,10	incl
🌿 Roasted Portobello mushrooms with almond pesto 1.6.7.13	18,50	incl
Premium Frisona beef tenderloin with Sichuan pepper sauce 1.2.4.5.13.14.	28,50	7,00

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Portion of French fries [*] 4,50 4,50

French fries with truffle
and parmesan [*] 6,50 6,50

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Assortment of breads and national
olive oil 1·2·3·4·5·6·7·8·13·14 2,90 incl

Sweet corner...

(€) HB
Chocolate and caramel coulant
1·2·3·4·5·6·7·13·14 8,80 incl

Raspberry, mint and white chocolate
1·2·3·4·5·6·7·13·14 8,80 incl

 Almond, orange jelly and cinnamon
1·2·3·4·5·6·7·13·14 8,80 incl

70% chocolate Matrioska
1·2·3·4·5·6·7·13·14 9,80 3,70

Assortment of homemade ice
creams and sorbets [*] 8,90 incl

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thetaishotels.com/bahia-del-duque

