

Sua, in Basque, fire.

**FIRE, ELEMENT OF CREATION,
ENLIGHTENMENT, DESTRUCTION,
PURIFICATION AND TRANSFORMATION.**

Under the power of fire, quality raw materials
are transformed to envelop us in smoky aroma-
sand authentic flavours.

With **half board**, you can choose one starter, one
main course - meat, fish, or rice - and one dessert.

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 Selected and recommended dishes for vegans

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 · Mollusks

12 · Celery

13 · Sesame seeds

14 · Mustard

STARTERS

	€	HB
Acorn-fed Iberian ham	27,65	10,90
Confit Piquillo peppers from Navarra	12,00	Incl.
4		
Selection of iberian cold cuts and Spanish D.O. cheeses	20,50	5,45
2 • 3		
Roasted pumpkin, hummus, avocado cream and red berry & pine nut vinaigrette.	14,10	Incl
1 • 4 • 5 • 6 • 13 • 14		
Selection of Spanish D.O. cheeses	17,90	4,40
2 • 3		
Grilled cheese with Piquillo pepper cream and homemade tomato and rosemary compote	11,75	Incl.
2 • 3 • 4		
🍷 Fresh salad Sua-style with white wine vinaigrette	14,95	Incl.
4 • 14		
🍷 Selection of local tomatoes, spring onions and vinegar gel	8,70	Incl.
4		

V Roast avocado, dried tomato vinaigrette, green salad and pistachio 1 • 2 • 4 • 5 • 6 • 7 • 13 • 14	14,60	Incl.
V Grilled Tudela baby romaine lettuce with miso barbecue sauce and confit Piquillo peppers. 1 • 2 • 4 • 5 • 13 • 14	13,90	Incl
Mendavia asparagus, green salad and truffle mayonnaise 3 • 4 • 5 • 14	16,80	3,40
Grilled goat cheese salad, pickled cucumber cream and nuts 1 • 2 • 3 • 4 • 5 • 6 • 7 • 13 • 14	20,90	Incl.
Sea bass tartare, avocado, lime, and sesame oil 3 • 4 • 9 • 13 • 14	22,25	4,20
Beef carpaccio with organic extra virgin olive oil, Idiazábal cheese and mixed greens 2 • 3 • 4 • 14	18,40	4,40
V Grilled Portobello carpaccio, black garlic and hazelnuts 1 • 4 • 5 • 6 • 7 • 13 • 14	13,85	Incl.
Anchovies of the Cantabrian Sea 4 • 5 • 9	19,95	5,40
Baby squid grilled with black aioli 1 • 3 • 4 • 5 • 9 • 10 • 11	14,70	Incl.

Roasted grilled octopus, potatoes and pickled piparra 2 • 4 • 9 • 10 • 11	19,95	5,45
V Seasonal vegetables grilled with extra virgin olive oil 4	14,80	Incl.
Iberian ham croquettes with Piquillo pepper mayonnaise 1 • 2 • 3 • 4 • 5 • 6 • 7 • 13 • 14	11,30	Incl.
'Huevos rotos': free-range fried eggs over chips with Iberian Bellota ham 3	13,85	Incl.
Grilled extra-quality chistorra sausage 1 • 2 • 5	11,75	Incl.
Canarian potatoes and mojos	9,80	Incl.
Our special soup of the day (Consult allergens with our staff)	8,90	Incl.

MAIN DISHES

	€	HB
Boneless lamb terrine with roasted aubergine purée and rich lamb demi-glass 2 • 4 • 12	26,00	6,20
Sautéed beef tenderloin with Sherry 1 • 4 • 5 • 13 • 14	23,10	Incl.
Low temperature braisedk veal shan (minimum 2 people • price per person) 1 • 2 • 4 • 5 • 12 • 13 • 14	27,85	6,90
V Grilled seasonal vegetables 4	14,90	Incl.
Crispy cod tacos with charred red peppers 1 • 3 • 4 • 9	17,65	Incl.

GRILLED FISH

Grilled Atlantic sea bass fillet 4 • 9	37,50	6,60
Sua-style cod 4 • 9	29,40	7,20
Fish of the day (consult with our staff)	SM	SM

GRILLED MEATS

	€	HB
Bone-in ribeye steak, dry-aged for 30 days (minimum 2 people / price per kg) 4	69,00	30,00
Secreto Ibérico (upper loin cut of Iberian pork) 4	21,90	Incl.
Boneless ribeye steak (Frisona) 4	28,35	7,50
Boneless striploin steak (Angus) 4	41,20	16,00
Free-range chicken, cooked at low temperature and finished on the grill 4	20,90	Incl.
Milk-fed lamb shoulder, roasted in its jus 4	32,55	13,90
Grilled milk-fed veal chop 4	30,90	9,20

RICES (minimum 2 people • price per person)

Mixed paella (meat and fish)	20,10	3,40
4 • 9 • 10 • 11 • 12 • 14		

 Seasonal mushroom risotto with almond milk	19,20	Incl.
4 • 6		

 Paella with grilled km 0 vegetables	16,95	Incl.
4 • 12 • 14		

SIDE DISHES

Homemade Canarian chips	4,50	4,50
(consult allergens with our staff)		

Seasonal sauteed vegetables	3,90	3,90
4		

Fresh green pepper sauce	2,65	2,65
2 • 4		

Bread and extra virgin olive oil service	2,90	Incl.
1 - 2 - 3 - 4 - 5 - 6 - 7 - 8 - 13 - 14		

DESSERTS

€ HB

Apple pie and vanilla ice cream 8,50 Incl.
1 • 2 • 3 • 4 • 5 • 6 • 7 • 8 • 13 • 14

 Lemon sorbet with sparkling lime 8,00 Incl.
2 • 3 • 5

BDD Cheesecake BDD 9,00 Incl.
1 • 2 • 3 • 4 • 5 • 6 • 7 • 8 • 13 • 14

Brownie with whisky cream 8,90 Incl.
1 • 2 • 3 • 4 • 5 • 6 • 7 • 8 • 13 • 14

 Roasted pineapple with aged rum sauce and vanilla ice cream 8,90 Incl.
1 • 2 • 3 • 4 • 5 • 6 • 7 • 8 • 13 • 14

Artisan ice creams (per scoop) 2,65 Incl.
(consult allergens with our staff)

Taxes are included

- We only collaborate with suppliers who have the certification of traditional and sustainable fishing.
- The oils used are olive, sunflower and **100%** vegetable fat.
- If you have any questions, please contact our staff.
- At Bahía del Duque, we serve certified organic coffee.

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.

Thank you.

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BAHIA DEL DUQUE

THE TAIS

thetaishotels.com/bahia-del-duque

