

E V E N T S

At our events, you'll have the chance
to listen to many talented artists
and enjoy a quality show.

Whether you visit us during the week or at the
weekend, the atmosphere will always be there.



Instagram : @bahiatikka



To book : www.bahiatikka.com



Consult our menu in French

S E M I N A R E S

Need to organise an event ?

From business breakfasts to gala evenings, the
Bahia Tikka can create tailor-made events to
suit all your professional or private needs.

Two rooms, two atmospheres, all the equipment
you need for unique moments in cocktail or sit-
down meal format, from 10 to 350 guests.

Full equipment available: microphones, overhead
projector, giant screen, sound system...

For meetings, lunches, dinners or special celebrations,
the Bahia Tikka brings your plans to
life with style and precision.

G L O S S A R Y

Aji : chilli pepper: panca, amarillo, rocoto, limo, from the mildes
to the most intense

Ceviche : diced raw fresh fish marinated in leche de tigre

Leche de tigre : lemon juice mixed with fish stock, raw fish,
coriander, onions, aji

Tiradito : raw fish fillet sliced like sashimi and marinated in tiger leche

Bao : steamed Chinese bread

Chimichurri : Argentinian parsley



BAHIA
TIKKA

6, allée du Zéphyr, Pornichet
Booking: 02 40 62 17 02
hola@bahiatikka.com

Our cuisine is home-made
and prepared with fresh produce.
Our team will be happy to explain you the menu to you
List of allergens on request.
Taxes and services included,
prices in euros incl.VAT.



BAHIA
TIKKA

RESTAURANT Y BRASA

TAPAS TO SHARE

Let yourself be tempted by our tapas – to share
or keep all to yourself !

GUACAMOLE AND NACHOS 14

Bahia guacamole, a house classic

CROQUETAS per 6 10

Confit lamb, coriander mayonnaise

FALAFEL per 6 10

Chickpeas, beetroot, fresh herbs, raita sauce

GYOZA per 6 10.50

Confit beef

TRIO OF MEZZES 18

Stracciatella and Zaatar, hummus, fish rillettes, pita bread
and tortillas

NACHOS 14

Cheddar, chorizo, onions, coriander
or cheddar, confit beef, feta, onions, coriander

MINI TACOS per 3 16

- Chicken marinated in mild spices, avocado,
chipotle mayonnaise
- Teriyaki marinated salmon, cucumber pickles, avocado,
philadelphia wasabi
- Confit beef cheek, feta, red onions, coriander mayonnaise

OCTOPUS TAPAS 18

Octopus and minced chorizo, baked in a charcoal oven
with matcha salsa

MINI BAO OF THE MOMENT per 2 SEE THE BOARDS

CRISPY PRAWNS 16

Breaded prawns, orange gel, mango condiment,
pineapple, red onion pickles, sriracha

CREAMY BURRATA 15

Truffle pesto, pita bread

THE CRUDO COUNTER

TRADITIONAL CEVICHE 14

main course : 27 €

White fish (according on availability), leche de tigre, red
onions, sweet potato, crunchy corn, coriander

CARIBBEAN CEVICHE 14.50

main course : 27 €

White fish (depending on availability), exotic leche, papaya, mango
achard, pomegranate, kiwi, banana chips, red onions, coriander

TIRADITO OF SALMON main course 22

Strawberry basil leche, raspberry, passion fruit, sushi rice

TUNA TARTARE 15

main course : 30 €

Pan-fried foie gras, seasonal fruit, mango, basil, exotic leche

ARGENTINO TATAKI OF BEEF main course 22

Thinly sliced tataki-style filet, chimichurri sauce, feta cheese,
chopped mint, red onion pickles, homemade fries

TIKKA BEEF TARTAR 22

made in front of you

Minced beef, coriander and/or parsley, capers, gherkins, matcha salsa,
habanero pepper puree, pomegranates, chimichurri, homemade fries

Extra gorgonzola cheese 3

BEEF CARPACCIO 22

Basil pesto, pico de gallo, rocket, parmesan,
stracciatella, homemade fries

BAHIA SIGNATURE

Special creations of the moment by our chief

ROYAL MOQUECA 27

White fish (depending on availability), wild prawns,
octopus, shellfish, prawn bisque with coconut milk,
fennel, peppers, coriander, spinach, infused rice

BRAZILIAN-STYLE LOBSTER RAVIOLI 36

Spinach, Armorican sauce

POULTRY CURRY 24

Kaarage fried chicken, Japanese curry, wakame seaweed, sushi rice

SALADS

SMOKED BURRATA 17.5

Roasted apricots with honey and rosemary, mango,
caramelised pumpkin seeds, focaccia

TIKKA VEGGIE 21

Beetroot falafel, citrus quinoa, feta, avocado, cucumber

TIKKA POKE 19

Marinated salmon, pineapple salsa, grilled avocado, pickled
cucumber, mango, pomegranate, sushi rice,
Colombia salsa, cashew nuts

GRILLED OVER CHARCOAL

BEEF PICANHA 600 g for 2 70

Brazilian sword skewer, 1.2 kg for 4 130

served on the barbecue to perfect your cooking

DUCK PICANHA 400 g for 1 35

Mandarin sauce, served on a barbecue to finish your cooking

GRILLED SLICED SIRLOIN STEAK Bahia pepper sauce 28

SEARED TUNA 31

Yuzu beurre blanc sauce, quinoa

GRILLED OCTOPUS A LA PARILLA 30

Baby potatoes, cherry tomatoes with parsley and garlic

BURGER TIKKA 22

Kaarage chicken, smoked mozzarella, sriracha mayonnaise, romaine

SEE OUR BOARD FOR EXCEPTIONAL MEAT SELECTIONS
FROM BOUCHERIE METZGER FRÈRES

ALL OUR GRILLED DISHES COME WITH SAUCES
CAREFULLY PREPARED BY OUR CHEF.
CHOOSE YOUR FAVOURITE.

Bahia pepper sauce, chimichurri sauce, barbecue
sauce, gorgonzola sauce, Bahia mayo

SIDES

FRIES DI BAHIA 6

Homemade fries, cheddar, spianata

TRUFFLE MASHED POTATOES 8.50

BARBECUE-GRILLED CORN 5

BARBECUE-GRILLED VEGETABLES 5

SMOKED MASHED POTATOES 4

SWEET POTATO FRIES 5

SUSHI RICE 4

KIDS' MENU

Up to 12 years 12.90

FRESH FISH FILLET
Passion fruit sauce vierge
OR
HOMEMADE BREADED CHICKEN
Homemade fries
OR
MINCED STEAK
Homemade fries

ICE CREAM OF YOUR CHOICE
OR
HOMEMADE CHOCOLATE
MOUSSE
OR
WAFFLE
chocolate-hazelnut coulis
and dulce de leche
OR
ROASTED PINEAPPLE