



BAHIA  
TIKKA

RESTAURANT Y BRASA

On the back of our menu, discover a glossary of the ingredients used in our cuisine to better share our flavors and our passion.

## TAPAS TO SHARE

OR ALL FOR MYSELF!

**GUACAMOLE DI BAHIA to share for 2**  . . 17

A house classic

**CRAB RILLETES WITH CURRY.** . 12

**NACHOS.** . 17

Cheddar, chorizo, onions, cilantro

**BEEF GYOZA 6 pieces.** . 11

**CONFIT LAMB CROQUETAS 6 pieces.** . 12

**CONFIT PORK CROQUETTES 3 pieces.** . 9

**CRISPY SHRIMP 6 pieces.** . 16

**FALAFEL 6 pieces**  . . 10

Chickpeas, beets, aromatic herbs, raita sauce

**OCTOPUS TAPAS**  . . 18

Sliced octopus and chorizo, cooked in a charcoal oven with salsa matcha

**CREAMY BURRATA.** . 12

Cilantro pesto, pita bread

**MINI TACOS 3 pieces.** . 17

Chicken – Salmon – Confit lamb

**MINI BAO 3 pieces.** . 18

Crispy shrimp – Confit pork – Portobello

**BAHIA-STYLE DEVEILED EGGS WITH MILD SPICES.** . 7.50

**DUCK FOIE GRAS WITH CURRY.** . 23

Mango and vanilla chutney, toasted brioche

**BARBECUE-GRILLED MARROW BONE.** . SEE BOARD

# THE CRUDOS COUNTERS

## TRADITIONAL CEVICHE . 14 (Main course version . 28)

White fish depending on availability, leche de tigre,  
red onions, sweet potato, crunchy corn, cilantro

## CARIBBEAN CEVICHE . 14 (Main course version . 28)

White fish depending on availability, passion fruit leche, papaya,  
mango, pomegranate, kiwi, banana chips, red onions, cilantro

## SALMON TIRADITO . 25

Red berries, exotic leche, sushi rice

## TUNA TARTARE . 29,50

Pan-seared foie gras, seasonal fruit, mango,  
basil, mango leche, sushi rice

## THAI-STYLE BEEF TARTARE . 23

House-made fries

## FISH

Special creations of the moment by our chef

## LOBSTER ROLL . 36

Lobster, crab, truffle celeriac remoulade, sriracha, house-made fries

## BARBECUE-GRILLED OCTOPUS . 32

Seared beefsteak tomato, amarillo barbecue sauce, anticucho

## HALF-COOKED SALMON . 25

Pea and fava bean salad, braised fennel, raspberry ginger sauce

## SALADS & VEGETARIAN DISHES

## BAHIA BOWL . 19

Marinated salmon, avocado, pickled cabbage,  
mango, edamame beans, sushi rice

## CREAMY BURRATA . 20

Slow-roasted eggplant, fresh herbs,  
pomegranate seeds, honey vinaigrette

## SWEET POTATO GNOCCHI . 23

Burrata, basil tomato sauce

## TIKKA PITA . 23

Barbecue-grilled pita bread, falafel, raita sauce, pickled red  
cabbage, cucumber, grilled pineapple, homemade fries

# MEATS

Charcoal-grilled specialties

**PONZU-GLAZED PORK BELLY . . . 28**

Potato mousseline with lemon and fresh herbs

**DUCK PICANHA . . . 27**

Thyme and ginger jus, sweet potato purée

**GRILLED STRIPLOIN . . . 32**

One sauce, house-made fries

**KAARAGE-STYLE POULTRY CURRY . . . 25**

Vinegared rice

**TIKKA BURGER . . . 23**

Kaarage chicken, smoked mozzarella, sriracha mayonnaise,  
romaine lettuce, barbecue sauce, house-made fries

**BEEF PICANHA . . . 600 g for 2 . . . 70**

Brazilian sword-style, . . . **1.2 kg for 4 . . . 130**

Served on a barbecue so you can finish the cooking to your liking

**CHICKEN FAJITAS . . . 22**

Corn tortillas, trio of sauces, house-made fries

# SIDES

**BAHIA FRIES . . . 6**

Homemade fries cooked in beef fat, cheddar, spianata salami

**TRUFFLE MASHED POTATOES . . . 10**

**BARBECUE-GRILLED CORN . . . 6**

**BARBECUE-GRILLED VEGETABLES . . . 6**

**SMOKED MASHED POTATOES . . . 6**

**SWEET POTATO FRIES . . . 6**

**SUSHI RICE . . . 5**

# KIDS' MENU

Up to 12 years old . . . 13.50

**FRESH FISH FILLET**

Mashed potatoes

**OR**

**HOUSE-MADE BREADED CHICKEN**

House-made fries

**OR**

**GROUND BEEF STEAK**

House-made fries

**ICE CREAM OF YOUR CHOICE**

**OR**

**HOUSE-MADE**

**CHOCOLATE MOUSSE**

**OR**

**WAFFLE**

Dulce de leche coulis

**OR**

**ROASTED PINEAPPLE**



## EVENTS

During our events, you will have the chance to listen to many talented artists and enjoy a quality show.

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



## SEMINARS

Planning an event?

From a business breakfast to a gala evening, Bahia Tikka creates tailor-made events suited to all your professional or private needs.

Two rooms, two atmospheres, and all the equipment needed for unique moments, whether in cocktail format or seated dining, from 10 to 350 guests.

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

Meetings, lunches, dinners, or exceptional celebrations: Bahia Tikka brings your projects to life with style and precision.

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## GLOSSARY

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**Aji** : chili pepper — panca, amarillo, rocoto, limo, from the mildest to the most intense

**Ceviche** : fresh raw fish cut into cubes and marinated in leche de tigre

**Leche de tigre** : lemon juice blended with fish stock, raw fish, cilantro, onions, and aji

**Tiradito** : thinly sliced raw fish fillet, sashimi-style, marinated in leche de tigre

**Bao** : Chinese steamed bun

**Chimichurri** : Argentine parsley-based sauce





Instagram : @bahiatikka



To book : [www.bahiatikka.com](http://www.bahiatikka.com)



View our menus in different languages



**BAHIA  
TIKKA**

6, allée du Zéphyr à Pornichet

Reservations : 02 40 62 17 02

[hola@bahiatikka.com](mailto:hola@bahiatikka.com)

Our cuisine is homemade and prepared with fresh products.

Our team is available to answer any questions about the menu.

List of allergens available upon request.

Taxes and service included, prices in euros including VAT.

