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Bahia

Restaurant

Founded in 1954, by Agustí and Camil·la

OPEN ALL YEAR ROUND
www.restaurantbahiatossa.com

LA CUINA TRADICIONAL TOSSENCA

Cold Starters

Green Salad ..... 8,90€
(Lettuce, tomato, carrot, cucumber, red pepper, green pepper, onion, cabbage, olives, tuna and nuts)

Goat Cheese Salad ..... 10,10€
(Lettuce, carrot, cucumber, red pepper, green pepper, red cabbage, olives, nuts and goat cheese)

Broad Beans and Ham Salad ..... 14,90€
(Lettuce, tomato, onion, avocado, beans and ham)

Octopus Salad ..... 16,10€
(Lettuce, carrot, tomato, cucumber, red pepper, green pepper, olives and Galician octopus with a potato background)

Tomato Salad with Salmon ..... 13,20€
(Tomato, sweet onion and smoked salmon)

Bahia Salad ..... 14,20€
(Escarole, crumbled raw cod "esqueixada ", dry tomato confit onions and candied mushrooms)

Homemade Gazpacho ..... 8,50€
(only from June to September)

Escalivada ..... 10,50€
(Peppers, aubergine, onion and potato)

Asparagus With Mayonnaise ..... 12,50€

Asparagus With "Iberico" Mountain Ham ..... 17,50€

Melon With Cured Ham ..... 17,50€

"Iberico" Cured Mountain Ham ..... 17,50€ ½ portion 9,00€

"Coca" Toasted With Tomato and Anchovies From Tossa ..... 16,50€

Bread ..... 1,60€/ration

"Coca" Toasted With Tomato ..... 2,90€/ration

10% V.A.T. Included

The indicated dishes have the hallmark of the Town Hall of Tossa with the intention of promoting local cuisine.

LA CUINA TRADICIONAL TOSSENCA

Hot Starters

Broth Soup with Pasta ..... 8,80€
(From November to March)

Fish Soup ..... 8,80€

Fish Soup of Grouper (Speciality) ..... 9,50€

Grilled Sardines ..... 8,50€

Small Fried Fish ..... 12,50€

Fried Squid Rings in Batter ..... 16,90€ ½ portion 8,50€

Fried Squid Rings Andalusian Style ..... 16,90€

Sauteed squid with spring onion and artichokes (Speciality) ..... 16,90€

Octopus, Galician Style ..... 17,80€

Sautéed Small Squid ..... 24,90€

Small Cuttlefish Sauteed with Garlic and Parsley ..... 19,80€

Mussels Fisherman's Style ..... 10,90€

"Brandada" Cod Fish Puree (Speciality) ..... 12,90€

Stuffed Peppers With "Brandada" Cod Fish Puree (Speciality) ..... 12,90€

Bravas (fried potatoes in spicy sauce) ..... 5,60€

Salt Cod Puff Balls ..... 12,50€ ½ portion 6,50€

Monkfish Croquettes ..... 10,20€ ½ portion 6,50€

Chicken Croquettes ..... 10,20€ ½ portion 6,50€

Leek Pie (Roquefort sauce) ..... 12,90€

French Omelette ..... 7,80€

Spanish Omelette With Potatoes ..... 8,80€

Macaroni Bolognese ..... 8,80€ ½ portion 6,00€

Gratinatet Meat Cannelloni's ..... 12,90€

Vegetable Cannelloni (Spinach and Chard with raisins and Pine nuts) ..... 12,90€

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LA CUINA TRADICIONAL TOSSENCA

Seafood

Oysters ..... 4,50€/unit

Small Prawns Sauteed in Blanes ..... 18,90€

Grilled Gambes de Blanes shrimps ..... the price according to the market

Small Scampi sauted ..... 18,50€

Grilled Scampi ..... 36,50€

Cockles, fisherman's Style ..... 22,50€

Galician Clams ..... 23,20€
(Steamed or seafood sauce)

Grilled Galician Razor Clams ..... 21,50€

Lobster (700 Gr.) ..... 54,50€

Lobster from Tossa ..... the price according to the market

Fish and Seafood Mixed Grill (Parrillada) ..... 49,50€
(Monkfish, hake, Scampi, prawns, mussels, razor and Squid)

Fish and Seafood Stew " Zarzuela " (Minimum of two people) .....54,50€/Price per person
(Monkfish, hake, Scampi, prawns Blanes, Prawns Shrimp, Mussels, Cuttlefish and Squid (a Seafood Stew))

Plateau seafood and lobster " Mariscada " ..... 78,50€/Price per person
(lobster, prawns, Scampi, Clams (Gallega), cockles, razor-shell)

Spiny Lobster Stew With Monkfish (Minimum of two people).....58,50€/Price per person
(Stew of monkfish whit Lobster, potatoes and white beans)

10% V.A.T. Included

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LA CUINA TRADICIONAL TOSSENCA

Rice Dishes

Paella "Bahia" Meat and Fish (Minimum of two people)..... 19,50€/Price per person

Fish Paella " Bahia " (Minimum of two people).....22,50€/Price per person

Paella of Shellfish (Minimum of two people).....32,50€/Price per person

Vegetable Paella " Bahia " (Minimum of two people) ..... 19,50€/Price per person

Black Rice (Minimum of two people).....22,50€/Price per person

Vermicelli Casserole (Minimum of two people).....22,50€/Price per person

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LA CUINA TRADICIONAL TOSSENCA

Fish Dishes

Grilled Cuttlefish ..... 21,50€

Grilled Squid ..... 23,50€

Grilled Monkfish ..... 25,90€

Grilled Fish ..... 19,50€

Grilled Sole ..... 34,50€

Sole Meuniere ..... 36,50€
(with butter sauce and capers)

Sole Bahia ..... 36,50€
(with Sweet and sour almond sauce)

Stuffed Squid (Speciality) ..... 28,50€

Cod with Ratatouille ..... 22,50€

Cim i Tomba (Speciality / Minimum of two people) ..... 26,50€/Price per person
(With cod fish / Fish stew with garlic sauce (allioli), typical from Tossa)

Cim i Tomba With Monkfish (Speciality / Minimum of two people) ..... 33,50/Price per person
(Small Monkfish With Small Prawns / Fish stew with garlic sauce (allioli), typical from Tossa)

Cim i Tomba (Speciality / Minimum of two people) ..... 37,50€/Price per person
(Stew of Monkfish and Hake / Fish stew with garlic sauce (allioli), typical from Tossa)

Cim i Tomba "Special" (Speciality / Minimum of two people)..... 44,50€/Price per person
(Stew of Monkfish, Hake, Scampi and cuttlefish / Fish stew with garlic sauce (allioli), typical from Tossa)

Sea bass Santurce style, or Baked in Salt Crust ..... 55,00€/kg

Grilled Turbot ..... 55,50€/kg

Grilled St. Pedro's Megrim ..... A.M.

10% V.A.T. Included

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LA CUINA TRADICIONAL TOSSENCA

Meat dishes

Meatballs With Squid (Speciality) ..... 16,50€

Rabbit With Scampi (Speciality) ..... 16,50€

Chicken With Prawns ..... 15,90€

Grilled Lamb chops With fried Potatoes ..... 13,90€

Grilled Lamb Ribs With Fried Potatoes ..... 16,90€

Charcoal-broiled botifarra (Pork sausage) with Fried Potatoes ..... 12,90€

Escalope With Fried Potatoes ..... 12,90€
(Chicken meat,pork or beef chopped and fried)

Pork loin Stuffed with Chesse and Ham and Fried Potatoes ..... 13,90€

Grilled Steak with Fried Potatoes ..... 14,90€

Grilled Small Entrecote with Fried Potatoes ..... 18,50€

Veal Entrecote With Fried potatoes ..... 22,50€

Entrecote Steak With Sauce and Fried Potatoes ..... 24,50€

Grilled Fillet of Veal With Fried Potatoes ..... 28,90€

Grilled Fillet of Veal With Sauce and Fried Potatoes ..... 30,90€

10% V.A.T. Included

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LA CUINA TRADICIONAL TOSSENCA

Today's menu

Starters

Mixed Salad
(Lettuce, tomato, carrot, cucumber, red pepper, green pepper, onion, cabbage and olives)
Mussels Fisherman's Style
Fish Soup
Gazpacho (from June to September) / Broth Soup with Pasta (from November to March)
Sardines Grilled
Melon or Pineapple with Ham
Gratinatet Canelloni's with Meat or Vegetable
Macaroni Bolognese
Leek Pie (Roquefort Sause)
Small Fried Fish +3€
" Brandada " Cod Fish Puree + 3€
Stuffed Peppers with " Brandada " cod Fish Puree + 3€
Small Scampi Sauteed + 3€

Main dish

Paella (Minimun of two People)
Fish Paella (Minimun of two People) + 3€/per person
Vermicelli Casserole (meat and fish) (Minimun of two People)
Fish Vermicelli Casserole (Minimun of two People) + 3€
Meatballs of Squid
Chicken with Prawns
Grilled Fish (Golden)
Grillet Turbot + 6€
Escalope With Fried Potatoes
Pork Loin Stuffed with Chesse and Ham with Fried Potatoes
Charcoal-broiled botifarra (Pork sausage) with Fried Potatoes
Steak with Fried Potatoes

Home Desserts

Catalan Cream
Egg Custard (Flan)
Vanilla and chocolate ice cream
Melón or Pineapple
Chocolate mousse with cream
Apple cake

Water and Wine (White, Rose or Red)
Included
Soft drinks not included

1L Sangria +3€
½L Sangria +1,50€
Cava Sangria 1L +10,50€
Cava Sangria ½L +6,50€

28,50€/per person

10% V.A.T. Included

The menu is not served from December 26 to january 6 and on june 23-24 and august 15.

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LA CUINA TRADICIONAL TOSSENCA

Bahia menu

" Coca " Toasted bread with Tomato And salad

Starters

"Brandada " Cod Fish Puree (Speciality)
Stuffed Peppers with " Brandada" Cod Fish Puree
Fish Soup of Grouper
Small Scampi or Prawns Fries
Small Sautéed Cuttlefish
Fried Squid Rings in Batter
Salt Cod Puff Balls
Small Fried Fish

Main dish

Squid Meatballs with Prawns Style from Tossa
Cim i Tomba with cod (Speciality / Minimun of two People)
Cim i Tomba with Monkfish (Speciality / Minimun of two People) + 6,50€/per person)
Paella " Bahia "(Minimun of two people)
Black Rice (Minimun of two people)
Cod with Ratatouille
Grilled Turbot
Grilled Squid
Grilled Monkfish + 5,00€
Sea Bass with Salt (piece for 2 people) + 7,00€/per person)
Rabbit With Scampi (Speciality)
Veal Entrecot with Fried Potatoes
Grilled Lamb chops With fried Potatoes

Home Desserts

Catalan Cream
Egg Custard (Flan)
Vanilla and chocolate ice cream
Melón or Pineapple
Chocolate mousse with cream
Apple cake

Homemade ice cream

Homemade ice cream with almonds and hot chocolate +€3
Catalan (nougat ice cream with ratafia typical catalan liqueur) +€3

Water and Wine

Masia La Sala Domènech Vidal (D.O. Penedès) White /Rosé / Red
or Mont Perdut (D.O. Empordà) White /Rosé / Red
or Wine Sangria Included

Cava Sangria 1L +8,50€
Cava Sangria 1/2L +4,50€

38,50€/per person

10% V.A.T. Included

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LA CUINA TRADICIONAL TOSSENCA

Tasting menu

Menu for the whole table

Starters

Bread " Coca " Toasted with Tomato Anchovies from Tossa
Croquettes (Monkfish, chicken and Salt cod puff balls)
Bandada Cod Fish Puree
Mussels Fisherman's Style and Leek Pie "Roquefort Sauce"

Main dish

Stuffed Squid
Cim i Tomba with Monkfish (Small monkfish with Small Prawns) - (Minimun of two People)
Hake with Clams and green sauce in the Style of Grandmother Maria (Minimun of two People)
Black Rice (Minimun of two People)
Vermicelli Casserole (Minimun of two People)
Grilled Sole or Sole Meniere
Sea bass Baked in Salt crust (Minimun of two People)
Small Monkfish baked with potato, tomato and onion
Grilled Entrecote of Veal or With Sauce
(Roquefort Sauce or green pepper sauce)

Choice of Desert

Natural Flan with vanilla ice cream and cream
Natural Flan Flamed with Rum
Catalan Custard With Burnt (Creme brulee)
Fresh Pineapple
Fresh Pineapple with Kirsch
Strawberry's
Strawberry's with Cream
Strawberry's with vanilla ice-cream
Strawberry's with Orange Juice
Strawberry's with Moscatel
Chocolate Coulant with Vanilla Ice Cream and cream
Homemade Ice Cream with hot Chocolate
Ice Cream Flan with Pine nuts and Caramel
Raisin Ice Cream with Armagnac Cognac Catalan
Nougat ice cream with Ratafia Ratafia
(Herbal and nuts liqueur)

Water and Wine:

DO Empordà

Tramuntanart
Blanc (garnatxa blanca i 10% muscat)
Rosat (garnatxa negra)
Negre (garnatxa negra, carinyena i cabernet sauvignon)

Collection de Perelada
Blanc (Garnatxa, Sauvignon blanc)

DO Penedès

Masia Freyé Domènech Vidal
White (Parellada i Muscat) or (Xarel·lo i Chardonnay)
Rose (Syrah i Sumoll
Red (Syrah i Tempranillo)

DO Rueda

Baluarte
(Verdejo)

Cavas o Sangrías

Sangria de cava
Semisec o brut nature

Lacrima Baccus Brut Nature

Castell de Perelada brut reserva Blue

Cava Bahia Montesquius (brut nature)

59,50€/per person

10% V.A.T. Included

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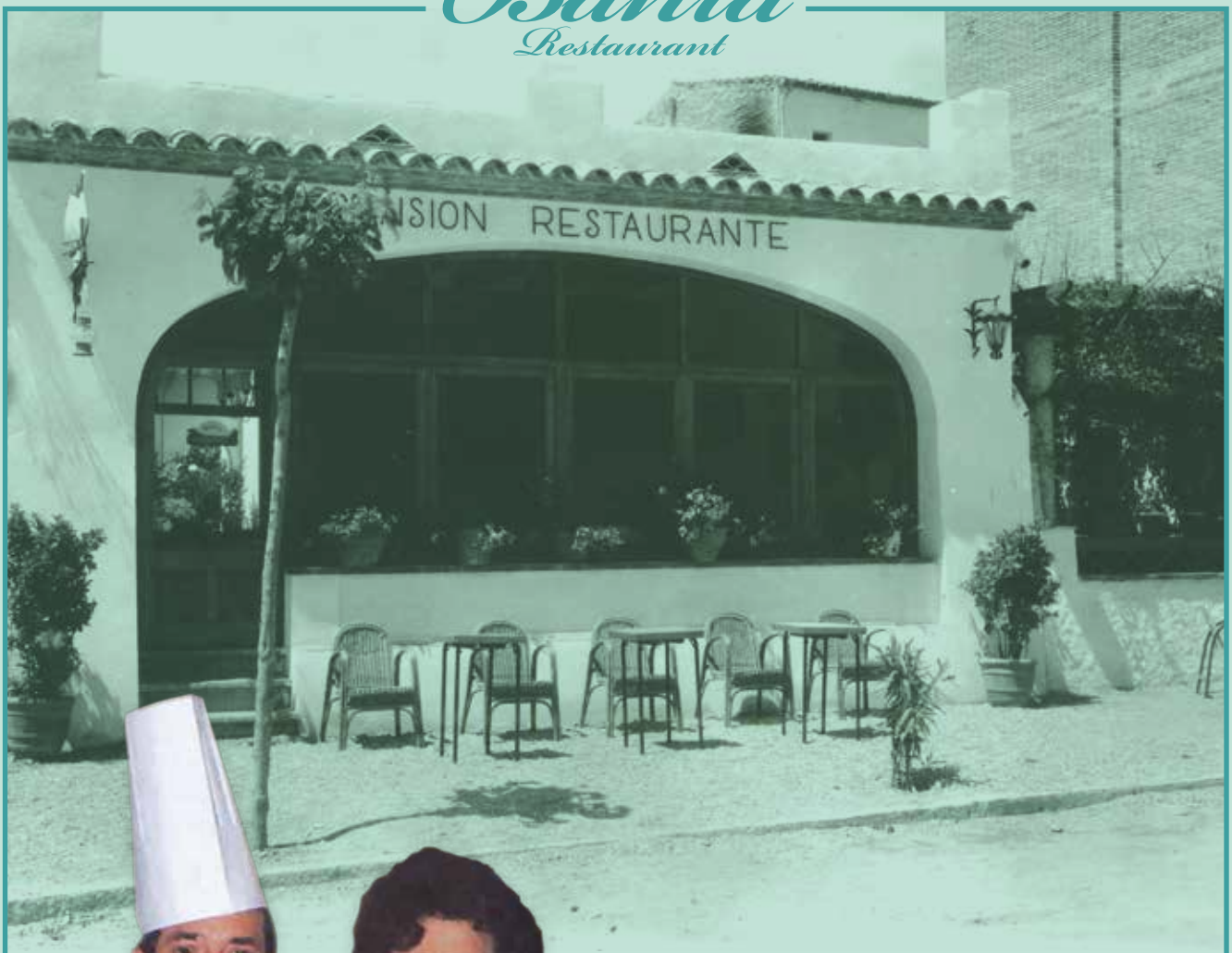
Donya Camil·la es la sirena
més gastronòmica de Tossa de Mar

Pilarín

2020

Bahia
Restaurant



Restaurant
Bahia

Founded in 1954,
by Agustí and Camil·la.

Camil·la & Josep two fundamental characters in the kitchen of Bahia .

Thanks to them we are with all of you .

1988 Edited
"CAMIL·LA CUINERA DE TOSSA"

2017 Reedited
"CAMIL·LA CUINERA DE TOSSA"

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