

Bread service 2,50€

Gilda 3,50€

Crystal pan flute with Iberian
pork belly, like the one at
Bar Matalauva 4€

Selection of Iberian cold cuts 22€

Cheese board 18€

Organic leeks and Extremaduran
carbonara 14€

Pelayo squid with ink sauce
and poached onion cream 16€

Roasted beef entrecôte carpaccio
and grandad's potatoes 22€

Desserts

Pomegranate, almond and date 6,50€

Goxua 6,50€

CHRISTMAS MENU

Selection of Iberian cold cuts

Cheese board

Bread service (*)

Natural prawn tartare (*)

Garlic soup with slow-cooked egg (*)

Monkfish suquet

Iberian pork cheeks à la royale (*)

French toast and

nougat ice cream (*)

50€ per person

Drinks and coffee not included

***Short menu €40 per person**

IDAIA -which means journey in Basque- is much more than a restaurant: it reflects a life and professional journey. Born from the dream of two passionate chefs, its essence is marked by respect for the product, authentic flavour and cuisine with identity. Located in the heart of Badajoz's old town, each dish is a stop on the journey that Álvaro and Elena began in the Basque Country.

BIDAIA

This establishment provides
information on allergens and
offers the option of adapting
dishes.

10% VAT included
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