

"Bidaia, pausoz pauso"

6 courses

€65 per person

Drinks and coffee not included.

Full-table menu.

A journey through Elena and
Álvaro's culinary vision via a
tasting menu.

Gilda

3,8€

Bread wrapped in iberian
pork belly a nod to
Bar Matalauva

4€

Selection of iberian
cured meats

13€

Cheese board

13€

Bread service

3€

Seasonal tomatoes with
"pipes i carases"

€17

String beans, almonds
and homemade cheese

€16

Tartare of white prawns
from Huelva

€25

Scallops, beurre blanc and
Mallorcan herbs

€22

Chicken gizzards cooked
Concha's way

€17

Carpaccio of roast
beef entrecôte and
grandad's potatoes

€26

Iberian pork shoulder
grilled over vine shoots,
celeriac and watercress

€28

BIDAIA

This establishment provides
information on allergens and offers
the option to adapt dishes.

10% VAT included
BIDAIA BADAJOZ ESPJ
E21765987
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DESSERTS

"Arrop i tallaetes"

€7

Basque apple cake

€7

Flan, crackilng and aniseed

€7

BIDAIA -which means 'journey' in Basque
- is much more than just a restaurant:
it reflects a personal and professional
journey. Born from the dream of two
passionate chefs, its essence is
characterised by respect for the
ingredients, authentic flavours and a
cuisine with its own distinct identity.
Located in the heart of Badajoz's old
town, each dish is a stop along the
journey that Álvaro and Elena have
lived.