

**"Bidaia, pausoz pauso"**

Aperitif

5 courses

Pre-dessert

Dessert

Petit fours

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

**€65 per person**

(Drinks and coffee not included)

Gilda

€3.80

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

€4.00

Selection of  
Iberian cured meats

€24.00

Cheese board

€20.00

Bread service

€2.80

Artichokes and olives

€18

Leeks and  
Extremaduran carbonara

€16

Scallops, beurre blanc and  
Mallorcan herbs

€20

Beluga lentil stew  
with scarlet prawns

€21

Carpaccio of roast  
beef entrecôte and  
grandad's potatoes

€24

Acorn-fed Iberian pork  
shoulder with vine shoots,  
celeriac and watercress

€28

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

**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 cake

€7

Tiramisu

€7