

"Bidaia, pausoz pauso" A journey through Elena and Álvaro's culinary vision via a tasting menu. 6 courses €65 per person Please note: Drinks and coffee are not included. The menu is served to the whole table inside the restaurant. Available until 15:00 and 22:00	Gilda	€3,8	Glazed spring onions and Extremadura style carbonara	€18
	Bread wrapped in iberian pork belly a nod to Bar Matalauva	€4	French beans, almonds and fresh cheese	€18
	Selection of iberian cured meats	€13	Mackerel, sweet-and-sour marinade and beans	€21
	Cheese board	€13	Scallops and Tabarca style fish stew	€24
	Bread service	€3	Chicken gizzards stewed as Concha cooks them	€19
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.	BIDAIA Este establecimiento dispone de información sobre alérgenos y la opción de adaptar los platos. 10% IVA incluido BIDAIA BADAJOZ ESPJ E21765987 +34 689820332	Basque txuleta carpaccio, pikillo peppers and Grandad Antonio's potatoes	€28	
		Iberian pork shoulder with Mallorcan beurre blanc	€30	
		DESSERTS		
		Black chocolate, Idiazábal cheese, quince and walnuts	€7.5	
		Elche cake	€7.5	
Homemade crème caramel, pork rind and aniseed	€7.5			