

A photograph of a dining table setting. In the foreground, a silver fork and knife are laid out on a patterned placemat. Two wine glasses, one in front of the other, are positioned on the placemat. The background is a blurred, warm-toned wall. The word "BATHIK" is overlaid in large, white, serif capital letters across the center of the image.

BATHIK

Alérgenos / Allergens

PICOTEA Y COMPARTE PICK AND SHARE

Cremoso de queso payoyo con piña agri dulce 5.50

Payoyo cheese spread with sweetsour pineapple



Foie micuit con kikos ahumados y yogur de maracuyá..... 6

Foie Micuit with smoked corn and passion fruit yogurt



Langostinos en gabardina de curry-tandoori y alioli coreano.....10.50

Curry tandoori kingprawns tempura with Korean alioli



Las papas bravas, pero rollo vintage 6.7

Vintage-style papas BRAVAS (potatoes in spicy red sauce)



Rollitos VietnAndaluces de langostinos al ajillo coreano con mahonesa de ajo negro 5.5

"Vietnandalusian" rolls with korean garlic kingprawns with black garlic mayo



Rollitos VietnAndaluces de pollo con garam masala y salsa tandoori 5.5

"Vietnandalusian" rolls with chicken with garam masala and tandoori sauce



Pastelas de la Alcazaba con cerdo ibérico al estilo mozárabe..... 8.5

Alcazaba mint-seasoned Iberian pork pastries



Croquetas de queso azul, pera y nueces..... 9

Blue cheese, pear and walnut croquettes



Tortilla vaga, anguila ahumada, nori y cebolla caramelizada 10.50

Tortilla vaga, smoked eel, nori and caramelized onion



GLUTEN



MARISCO
SEAFOOD



HUEVOS
EGGS



PESCADO
FISH



CACAHUETES
PEANUTS



SOJA
SOYA



LACTEOS
DAIRY



FRUTOS DE CÁSCARA
NUTS



APIO
CELERY



MOSTAZA
MUSTARD



GRANOS DE SÉSAMO
SESAME SEEDS



SULFITOS
SULPHITES



ALTRAMUCES
LUPIN BEAN



MOLUSCOS
SHELLFISH



VINAGRE
VINEGAR

VERDE QUE TE QUIERO VERDE GREENS, HOW I WANT SOME GREENS

Ensalada Nazarí de cous cous con pollo a la moruna..... 9
Nazarí tabbouleh with raisins, mint and Moroccan styled chicken



Ensalada de pollo crunchy, chutney de mango y salsa de yogurt lima y menta..... 9
Crunchy chicken salad with mango chutney and lime-mint yogurt sauce



Ensaladilla rusa Batik style con mahonesa de jamón y gambas cristal..... 8
Russian salad Batik style with ham mayo and fried shrimps



Ensalada de queso de cabra gratinado, frutos secos, maíz asado y vinagreta de arándanos 10
Gratinéed goat cheese salad with nuts, grilled corn and berries balsamic vinaigrette



UN VIAJE EXÓTICO... EXOTIC TRIP TO...

Tartar de langostinos, tartar de tomate semiseco y ajococo 13
Kingprawn tartar, semidried tomato tartar and garlic-coco cold soup



Tartar de atún rojo japomexicano, aguacate, tocino y huevo frito 16,5
Japomexican red tuna tartar, avocado, lard and fried egg



Tataki de pato con reducción de BBQ japonesa, alga wakame y perlas cítricas..... 18
Duck tataki with Japanese BBQ reduction, wakame an citrus pearls



Sashimi de salmón, vinagreta acidulada y tartar de mango, aguacate y huevas.....17
Salmon sashimi, citric vinaigrette and mango tartar, avocado and roe



Ceviche de corvina México style.....13.50
México style Mediterranean seabass ceviche



SIGAMOS PUES... LET'S CARRY ON THEN...

Risotto de puntalette caccio e pepe cremado desde el puesto de vista de un andaluz y vieiras risoladas..... 16.50

Puntalette risotto caccio e pepe creamed from an Andalusian perspective with buttered scallops



Bacalao confitado gratinado con alioli de coral y fideos negros..... 18

Confited cod au gratin with black noodles and coral alioli



Carrillada estofada al oloroso con puré de calabaza a la naranja 16

Pork cheeks with sherry wine sauce and pumpkin purée with an orange touch



Presa a la parrilla con mantequilla Café París a la pimienta negra, trinxat de patata y bimi frito 17.50

Grilled pork shoulder with Café París black peppered butter, potato trinxat and fried bimi



Cachopo de atún rojo con queso payoyo y pimientos del piquillo confitados 18

Red tuna cachopo with Payoyo cheese and confited Piquillo peppers



Costilla de vaca madurada con nuestra salsa Jim Beam Bourbon BBQ, puré de patatas Robuchon y verduritas fritas 18

Mature beef ribs with Robuchon purée and fried veggies



Canelón de pato tikka-masala, bechamel de cardamomo y yogurt y pepinillos encurtidos 18.50

Tikka-masala duck canellon, cardamom and yogurt bechamel and pickles



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SHELLFISH



VINAGRE
VINEGAR

¿POSTRE? DESSERT ANYONE?

Milhoja de leche merengada y salsa toffee con helado de cardamomo..... 6

Meringue milk crunchy millefeuille, toffee sauce and cardamomo ice cream



Tarta fría de chocolate blanco y café, helado de pistacho y pistachos garrapiñados ... 6.50

White chocolate and coffee cold cake with candied pistachios and its ice cream



Cremoso de queso con fresas y crumble de canela.....6

Cream cheese with strawberries and cinnamon crumble



Coulant de chocolate con helado de mango 6.50

Chocolate coulant with mango ice cream



Arroz con leche, mantequilla noisette, vainilla y humo.....7

Rice pudding, noisette butter, vanilla and smoke

