



# LE BADA

BORDEAUX

## **LE BADA URBAN BISTRO**

Here, the season dictates the menu and enjoyment guides the cooking.

In the kitchen, Chef Tiago and his team carefully select ingredients and create vibrant, generously portioned dishes, while in the dining room, Yvonnick and his team welcome you with a smile, warmth and good humour.

Le Bada: a seasonal bistro where sharing and enjoyment take centre stage...





# LE BADA

## BORDEAUX

12H00-14H30 | 19H00-22H30

### STARTERS

Andalusian gazpacho, fresh vegetables,  
olive oil croutons 10 

Plump field-grown tomatoes, creamy stracciatella,  
Modena balsamic vinegar, fresh basil 13 


Pâté en croute, pickles, grape mustard 13

Sautéed squid with piquillo peppers, tartar sauce 12

A selection of classic hors d'oeuvres  
(œuf mayonnaise, leek vinaigrette, celery remoulade,  
radishes with butter and salt) 10

### LARGE SALADS

**CAESAR SALAD:** crisp romaine lettuce hearts, creamy Caesar  
dressing, oven-roasted croutons, Parmesan shavings  
With pan-seared, succulent chicken 22  
With grilled prawns 25

**SUMMER SALAD:** the fresh taste of raw and grilled  
vegetables, green salad, olives, sun-dried tomatoes,  
Provencal herb focaccia 19 

### RAWS

Fish ceviche with leche de tigre and tobiko 22

Tender beef tataki with spring onions and sesame seeds 22


*The raw dishes are served with a herb salad  
and crunchy vegetable tagliatelle*

### MAIN COURSES

Linguini with pesto, Parmesan, sun-dried cherry tomatoes 19

Glazed, pan-fried octopus, saffron risotto 27

Double smash burger, cheddar, crispy maple bacon, chips,  
homemade burger sauce 24

Delicious roasted aubergine au gratin, aubergine caviar,  
sun-dried vegetables, cashew nuts, red lentils & fregola 21 

A succulent and tender beef surprise, traditional homemade  
Béarnaise sauce, rosemary-crusting new potatoes and  
roasted garlic 26

Rosemary-smoked confit pork belly,  
sautéed zucchini and nectarines 25

### SIDES DISHES 6

*Sautéed sugar snap peas with sun-dried tomatoes and slices of black olives*

*Crushed new potatoes, rosemary, olive oil and roasted garlic*

*Crisp green salad, chives, pumpkin and sunflower seeds*

### CHILDREN 15

*Beef burger patty or Pasta with pesto  
One side dish of your choice  
Dark chocolate mousse  
Water with syrup*

*Up to 11 years old*

### DESSERTS

Local cheese board, small green salad, toast and seasonal chutney 12

A rich, velvety dark chocolate mousse 10

Red berries served with a rich Madagascar vanilla cream 10

Profiteroles, chocolate sauce and roasted almond wafers 10

A delicate nectarine tart served warm with verbena ice cream 10

Mascarpone tiramisu with pistachios and pink Reims biscuits 10

