

BAPOR

LUNCH DISHES

served from 11am - 5pm

Bento box fl 47,50
six daily changing dishes

Club smoked salmon fl 28,50
with sweet and sour red onion, capers, arugula and cream cheese

Club tuna tataki fl 28,50
with tuna tataki, sesame seeds, 5 spices, avocado, wasabi aioli, arugula and kabayaki mayo

Cuban sandwich fl 28,50
baguette with chicken breast, ham, cheese, mustard mayo, pickle, tomato and fried onion

Crispy porkbelly fl 29,50
on naan bread with bean sprouts, hoisin glaze, sesame, radish, bok choy and coriander

Chicken salad wrap fl 29,50
with chicken breast, egg, truffle, bacon, spring onion, red onion and lettuce

Fish and chips fl 32,50
whitefish with fries, coleslaw and tartar sauce

Panini Bapor fl 21,75
mozzarella, pesto, chicken breast, bacon, egg and Bapor sauce

✓ Panini ham cheese fl 15,75
ham and/or cheese with Bapor sauce

served from 11am - 10pm

STARTERS

✓ Bread platter fl 23,50
aioli, marinated olives, raw ham, herb butter and arugula

✓ Steamed dim sum fl 26,50
a mix of chicken, vegetable, shrimp, beef fillings. Of each 2 pieces with toasted sesame sauce

Carpaccio fl 29,50
with truffle mayo, arugula, Parmesan and mixed seeds

Sashimi fl 35,00
of tuna, salmon and mola with sesame soy, yuzu citrus passion fruit and unaki kabayaki

SOUPS

Bouillabaisse fl 29,50
shrimp, scallop, local fish, mussel, rouille, toast and cognac foam

Ramen soup fl 26,50
oriental broth with chicken thighs, garlic, egg, noodles, sesame, sake, spring onion and shiitake mushrooms

SHARING = CARING

from 2 persons

Bapor platter fl 125,00
carpaccio rolls, smoked salmon tacos, shrimp skewers, chicken thigh skewers, ribeye chimichurri, grilled tuna and sweet potato fries

DINNER SALADS

✓ Caesar salad
romaine lettuce, croutons, anchovies, Parmesan, egg and Caesar dressing
crispy chicken fl 31,50
tempura prawns fl 36,50

Harbor salad fl 34,50
with salmon, tuna tataki, shrimps, soy caviar, wasabi aioli and ginger dressing

☾ Bali salad fl 39,75
stir-fried tenderloin strips, bean sprouts, green beans, seed mix and curry coconut sauce

PASTAS

✓ Trufflebeef pasta fl 49,50
fettucini, tenderloin strips, Parmesan, onion, leek and a creamy truffle sauce

Seafood pasta fl 52,50
fettucini, local fish, clams, shrimps, mussels and herb cream sauce

✓ Pasta Alfredo fl 39,50
fettucini, chicken thighs, leek, onion, Parmesan and cream sauce

✓ Veggie pasta fl 45,00
various vegetables in truffle sauce or green herb oil with Parmesan cheese

special dietary requirements or allergies? ask us about the possibilities

✓ vegetarian (available)
☾ can be perceived as spicy

MEAT

Tenderloin choice

200 gr baked in butter with white casino bread to dip in the gravy

truffle, onion, mushroom fl 58,50

☞ sambal fl 52,50

plain fl 49,75

Grilled ribeye fl 59,50

chimichurri, spring onion, jalapeño and oven potatoes

Thai chicken satay fl 42,50

with three sauces: black pepper, peanut and Bangkok sauce, served with pickle relish, sweet and sour cucumber, cassava chips and rice

Bapor ribeye burger fl 39,50

with cheese, bacon, arugula, fried egg, fried onion, tomato, chimichurri aioli and fries

Galiña di smoor fl 39,50

locally seasoned and braised chicken thighs with bell pepper and plum, served with rice or funchi hasa

XL schnitzel fl 42,50

fried in butter with mixed salad and fries

FISH & SEAFOOD

☞ Grilled tuna fl 49,75

with oriental vegetables, noodles, chili soy sauce, sesame, jalapeño and spring onion

Local fish fl 48,50

catch of the day with krioyo sauce, spinach, fried banana and funchi fries

Grilled lobster daily price

local lobster with herb butter, tomato, spring onion and thermidor sauce

SIDE DISHES

Rice fl 7,00

Fries with mayo fl 7,00

Mashed potatoes fl 7,00

Oven potatoes fl 9,00

Sweet potato fries fl 15,00

Green salad fl 8,50

Stir-fried veggies fl 15,00

special dietary requirements or allergies? ask us about the possibilities

☑ vegetarian (available)

☞ can be perceived as spicy

DESSERTS

Bapor apple pie fl 17,50

warm from the oven with homemade whipped cream

Cheesecake fl 19,50

flavor of the week with vanilla ice cream

Ernesto fl 22,50

pecan caramel ice cream with whipped cream and home made sugared nuts

Quesio fl 22,50

local flan dessert with caramel and vanilla ice cream

Tiramisu fl 22,50

with vanilla ice cream

Scroppino fl 22,50

creamy with lime prosecco

SPECIAL COFFEES

Irish coffee fl 17,50
with Whisky

Spanish coffee fl 17,50
with Licor 43

Italian coffee fl 17,50
with Amaretto

French coffee fl 17,50
with Cointreau

LIQUORS

Baileys fl 13,50

Cointreau fl 13,00

Grand Marnier fl 13,50

Amaretto Disaronno fl 12,50

Licor 43 fl 12,50

Tia Maria fl 12,50

Kahlua fl 13,50

Frangelico fl 13,50

Sambuca fl 13,50

Limoncello fl 11,50

Aperol fl 13,50

Campari fl 12,50

Blancrux fl 19,00

BAPOR

