BAZ
Bar
Lunch menu

BAZ BARMACY - Juices & Smoothies

JUS FRAIS / *FRESH JUICES* — 9
Orange, Pamplemousse, Citron, Carotte
Orange, Grapefruit, Lemon, Carrot

ACE — 12
Carotte, Citron Vert, Gingembre
Carrot, Lime Juice, Ginger

LEMON BREEZE — 10
Menthe Fraîche, Citron vert, Sirop d'Agave
Fresh Mint, Lime Juice, Agave Syrup

CORALIO — 10
Menthe Fraîche, Ananas, Kiwi
Fresh Mint, Pineapple, Kiwi

HANGOVER — 12
Ananas, Orange, Banane, Spiruline
Pineapple, Orange, Banana, Spirulina

SALINE — 12
Banane, Ananas, Pamplemousse
Banana, Pineapple, Grapefruit

BAZ LUNCH CLASSICS

CHEESEBURGER 24

Boeuf charolais, emmental, bacon, salade, tomate, oignon rouge caramélisé, sauce au poivre vert et frites maison
Charolais beef, emmental cheese, bacon, lettuce, tomato, caramelized red onion, green pepper sauce & homemade french fries

FISH BURGER 26

Filet de mahi, pousses d'épinard, avocat, tomate, réduction de balsamique & frites maison
Mahi filet, baby spinach, avocado, tomato, balsamic reduction & homemade french fries

CROQ' MONSIEUR OU MADAME, SALADE 16 / 18

Toast, jambon, emmental, crème et salade
French toast, ham, emmental, cream & salad

CROQ' SAUMON MONSIEUR OU MADAME, SALADE 27 / 29

Toast, saumon, emmental, crème et salade
French toast, salmon, emmental, cream & salad

FRITES MAISON 9

Homemade french fries

AÇAÍ BOWL 15

Açaí, Muesli, Banane, Kiwi, Fraise, Ananas, Coco, Graines de Chia
Açaí, Muesli, Banana, Kiwi, Strawberry, Pineapple, Coconut, Chia seeds

VEGETAL YOGURT BOWL 15

Yaourt vegetal, Muesli, fruits frais, coco rapée, chia
Vegetal yogurt, Muesli, fresh fruits, shredded coconut, chia seeds

Nos plats peuvent contenir les allergènes suivants - *Our meals may contain the following allergens*

: céréales - *cereals* : soja - *soy* : cacahuète - *peanut* : sésame - *sesam* : noix - *nuts*

: oeuf - *egg* : lait - *milk* : poisson - *fish* : crustacés - *crustaceans* : mollusques - mollusca

Substitution subject to extra charge. Tout changement est sujet à majoration.
SORRY NO AMEX

THAÏ KITCHEN

Entrées / Starters

LAP KAI — 21
Salade épicée de poulet
Minced chicken with vegetables and chili

LAP PLA — 30
Salade épicée de thon ou saumon
Yellowfin tuna or salmon spicy salad

PHLA NUEA — 26
Salade de boeuf citronnelle & menthe
Beef salad with lemongrass & mint

SOM TAM — 15
Salade de papaye verte, haricots verts, tomate, chili thaï
Green Papaya salad peanut, green beans, tomato, thai chili

PO PIA SOD — 22
Rouleaux de printemps
Fresh spring roll, rice paper, shrimp, vegetables, sweet chili sauce & peanuts

SA TE KAI — 21
Poulet satay
Chicken satay with peanut sauce

NUEA YANG NAM CHIM CHAEO — 26
Boeuf grillé épicé
Grilled beef & spicy sauce

Plats / Main courses

KUAI TIAO NUEA TUN — 33
Soupe Thaï aux nouilles & boeuf
Thaï beef noodle soup

PAD PHAK RUAM KAI THOT — 29
Poulet sauté & légumes varies
Stir-fried chicken & mixed vegetables

PAD MEE SUA PHAK — 26
Nouilles aux oeufs sautées aux légumes
Stir-fried egg noodles with vegetables

PAD PHAK RUAM — 23
Légumes sautés, carotte, brocoli, choux, courgette, buk choy
Stir-fried vegetables, carrot, broccoli, cabbage, zucchini, buk choy

Composez votre plat / Compose your main course

Choisissez votre recette / *Choose your recipe*

TOM YAM
Soupe à la citronelle
Thai lemongrass soup

TOM KHA
Bouillon au lait de coco
Thai coconut milk soup

KAENG PHED
Curry rouge, basilic, lait de coco
Red curry paste, sweet basil, coconut milk

KAENG KEOW WAAN
Curry vert, basilic, lait de coco
Green curry paste, sweet basil, coconut milk

PAD KAPHRAO
Sauté au basilic chili & oeufs
Stir-fried hot basil, chili & egg

PAD MED MAMUANG HIM MA PAN
Sauté aux noix de cajou
Stir-fried with cashew nuts

PAD THAI
Nouilles de riz sautées aux oeufs
Stir-fried rice noodles with eggs

PAD SEE EW
Larges nouilles de riz sautées au soja & oeufs
Stir-fried large rice noodles, soy sauce & eggs

KHAO PAD *
Riz sauté aux légumes
Thai fried rice, carrot, onion, spring onion, bell pepper & eggs

Choisissez votre ingrédient principal / *Choose your main ingredient*

Phak – légumes – *vegetables*	26
Kai – poulet – *chicken*	29
Ped – canard – *duck breast*	44
Nuea – boeuf – *beef*	33
Nuea – boeuf wagyu – *wagyu beef*	225
Pla – daurade – *mahi*	30
Pla – saumon – *salmon*	34
Pla – thon – *yellowfin tuna*	34
Pla – Thon bleu – *bluefin tuna*	70
Kung – crevettes – *shrimps*	32
Pu* – crabe – *crab*	42
Hoyshell – st jacques – *scallops*	45

Choisissez votre base / *Choose your base*

Riz / *Steamed rice* – Nouilles de riz / *Rice noodles* – Udon – Soba – Ramen

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SUSHI BAR

Entrées / Starters

EDAMAME — 8
Steamed soybean pods

WAKAME — 11
Seaweed salad

SOUPE MISO SHIRU — 8
Tofu, baby spinach, scallion, seaweed

TUNA TATAKI — 24
Fines tranches de thon frais, cives & sauce ponzu
Sliced seared yellowfin tuna, scallion & ponzu vinaigrette

HAMACHI JALAPEÑO — 24
Colas du Pacifique, jalapeño & jus de yuzu
Pacific yellowtail snapper, jalapeno & yuzu juice

SPICY FISH — 23
Assortiment de poissons frais, concombre & vinaigrette kimchi
Mixed fresh fish, cucumber & kimchi vinaigrette

SASHIMI APPETIZER — 36
Sélection de poissons frais (9 pces)
Selection of today's freshest sashimis (9 pces)

SALMON CRUNCH — 14
Croustillant rouleau de saumon, surimi, asperge et sauce maison
Crunchy salmon roll, kani, asparagus & homemade sauce

SHRIMP TEMPURA APPETIZER — 16
Crevettes Tempura (4 pces)
Shrimp Tempura (4 pces)

KANI SU — 20
Surimi, avocat, oeufs de poisson roulés dans une feuille de concombre, graines de sésame & vinaigre de riz
Crab sticks, avocado, roe, rolled in cucumber, sesame seeds & rice vinegar

TIKKI ROLL — 23
Surimi, thon, avocat roulés dans une feuille de concombre & vinaigrette kimchi
Crab sticks, yellowfin tuna, avocado, rolled in cucumber, kimchi vinaigrette

Special Plates

LADY FINGERS — 38
Rainbow roll & 5 pièces de sushi
Rainbow roll & 5 pieces of sushi

SUSHI MORI — 42
California Roll avec sashimi de wahoo & 9 pièces de sushi
California Roll & Wahoo sashimi on top & 9 pieces of sushi

SASHIMI MORIWASE — 47
Sélection de sashimi frais (15 pcs)
Selection of freshest sashimi (15 pcs)

Sushi Boat

FOR 2 PERS 100	FOR 4 PERS 200	FOR 8 PERS 400
Miso soup, 6 pcs sushi, 9 pcs sashimi, 16 pcs maki, wakame	Miso soup, 10 pcs sushi, 15 pcs sashimi, 32 pcs maki, wakame	Miso soup, 19 pcs sushi, 15 pcs sashimi, 72 pcs maki, spicy fish, wakame

Sushi & Sashimi

	SUSHI *(2 pcs)*	SASHIMI *(3 pcs)*
SALMON Saumon – *Salmon*	15	21
YELLOWFIN TUNA Thon jaune	15	21
HAMACHI Colas du Pacifique – *Japanese Yellowtail*	15	21
WAHOO	13	19
MAHI Daurade	13	19
WHITE TUNA Thon blanc	15	21
UNAGI Anguille – *Smoked Eel*	16	22
IKURA Oeufs de Saumon – *Salmon Roe*	15	22
TAKO Poulpe – *Octopus*	16	22
UNI Oursin – *Sea Urchin*	75	100
CAVIAR	130	190

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Makis (8 pcs)

VOLCANO — 16

Assortiment de poissons cuits servi sur un California roll
Baked seafood with house sauce on top of a California roll

JUNGLE ROLL — 10

Rouleau de carotte, concombre, asperge, avocat, kampyo, takuan, laitue, graines de sésame avec sauce miso
Carrot, cucumber, asparagus, avocado, kampyo, takuan, lettuce and sesame seeds in a roll with miso sauce

SHRIMP TEMPURA ROLL — 16

Rouleau de beignets de crevette, asperge, avocat, cive, oeufs de poisson
Shrimp tempura with asparagus, avocado, scallion and roe

CALIFORNIA ROLL — 10

Rouleau de crabe, avocat, concombre
Crab stick, avocado and cucumber rolled inside out

MALIA — 20

Rouleau de beignets de crevette, oeufs de poisson, cive, avocat, asperge, recouvert d'anguille fumée
Shrimp tempura, roe, scallion, avocado, asparagus, topped with smoked eel

ROY — 22

Rouleau de saumon, crabe, anguille fumée, oeufs de poisson, crème de fromage, cive, pané au panko et frit
Salmon, crab stick, smoked eel, roe, cream cheese and scallion, deep fried in panko

RAINBOW ROLL — 19

Arc en ciel de poissons frais sur California roll
A rainbow of sliced fish on top of a California roll

DRAGON ROLL — 22

Rouleau de beignets de crevette, anguille fumée, crème de fromage, oeufs de poisson, avocat
Shrimp tempura, smoked eel, cream cheese topped with roe and avocado

CLASSIC BAGEL ROLL — 14

Rouleau de saumon, crème de fromage, cive
Salmon, cream cheese and scallion

LOBSTER ROLL — 38

Langouste, mangue, asperges, crème de fromage, masago
Lobster, mango, asparagus, cream cheese, masago

BULI — 23

Saumon grillé, fraise, crème de fromage, avocat, concombre
Grilled salmon, strawberry, cream cheese, avocado, cucumber

KAMIL — 25

Rouleau de crevette tempura, crabe, avocat, concombre, cive, tartare de saumon épicé
Shrimp tempura, avocado, crab stick, cucumber, scallion topped with spicy salmon tartar

CRISPY VEGGIE ROLL — 16

Rouleau de légumes du jour en tempura, riz, panés au panko et frit
Deep fried vegetables tempura & rice with panko

GOLF — 25

Thon épicé, sélection de légumes, crème de fromage et recouvert de thon
Spicy tuna, mixed veggies, cream cheese, tuna on top

LEX 25

Thon, crème de fromage, mozzarella, parmesan, bonite séchée, mayo Japonaise
Tuna, cream cheese, mozzarella, parmeggiano, bonito flake, Japanese mayo

PANG 23

Crevette tempura, basilic, concombre, tobiko, échalote frite, cive, mayo Thaï au chili
Ebi tempura sweet basil, cucumber, tobiko, fried shallots, spring onion, Thai chili mayo

Desserts

COULANT AU CHOCOLAT VALRHONA, GLACE VANILLE 13

Chocolate fondant & vanilla ice-cream

CHEESECAKE À LA PASSION 13

Passion fruit cheesecake

KHAO NIEW MAMUANG 14

Mangue fraiche, riz collant au lait de coco
Mango sticky rice - sweet mango, coconut milk, sticky rice

GLUAI THOT 13

Bananes frites & glace vanille
Fried bananas & vanilla ice-cream

RUAM MIT KA NOM WAAN 18

Café Gourmand
Gourmet coffee - Nespresso served with dessert

MOUSSE AU CHOCOLAT VALRHONA 13

Chocolate mousse Manjari, whipped cream & toasted almonds

PAVLOVA 14

Meringue & chantilly maison, fruits frais
Homemade meringue & whipped cream, fresh fruits

GLACES & SORBETS MAISON 4

1 Boule - *1 Scoop*
Homemade ice-creams & sherbets

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THE BAR

N/A BEVERAGES

Soda, Jus de Fruits	5
Red Bull	6
Oasis tea pêche	5
Ginger beer	6
Cocktail sans alcool (N/A)	7
Sirop	4
Acqua Panna 75 cl	7
Perrier 75 cl	7
San Pellegrino 75 cl	7

BIÈRES

Panaché	5
Sapporo	7
Heineken	4
Corona	6
Asahi	7
Carib	5
Red Stripe	6
Coedo Black Lager	8
Coedo Beniaka Ale	8
Coedo Shiro Ale	8
Cidre Sassy Xtra brut pomme	7
Cidre Sassy Poiré	7

APÉRITIFS

Campari, Martini Rosso, Bianco	4
Ricard	4
Mauresque, Tomate, Perroquet	4

PORTOS

Ramos Pinto Ruby	6
Warre's Otima, 10 years Tawny	10

HOT BEVERAGES

Thé / Infusion	5
Régular	4
Nespresso	3
Cappuccino	5
Crème	4
Chocolat	4
Grog	7

HOT COFFEE DRINKS

JAMAÏCAN COFFEE 13
Captain Morgan Spiced Rum & Tia Maria, Nespresso, fresh whipped cream

KIOKI COFFEE 13
Kahlua, Brandy & dark crème de cacao, Nespresso, fresh whipped cream

IRISH COFFEE 13
Jameson, Nespresso, sugar, whipped cream

IRISH MONK COFFEE 13
Bailey's Irish cream & Frangelico Hazelnuts liquor, Nespresso, fresh whipped cream

RHUM VIEUX

Clément vieux VO	5
Clément Élixir	30
Clément 1970	120
Clément 1952	240
Clément XO	15
Clément Homere	35

TI'PUNCH

Clément Vieux VO & Canne bleue	5
Ti Punch passion & vanille	4.5

TEQUILA

Clase Azul	40
Cuervo Gold	6
Herradura, Don Julio Silver	9
Don Julio Añejo	12
Don Julio 1942	30
Don Julio 70 Silver	18
Avion 44	23

VODKA

Tito's *(gluten free)*	8
Belvédère	12
Grey Goose	12
Ketel One	10
Smirnoff	6

GIN

Beefeater	7
Bombay Saphire	8
Hendrick	10
Tanqueray	7
The Botanist	9
Monkey 47	18

CALVADOS

Calvados «Sélection» Drouin	10
Calvados Camus, 6 years	15
Calvados Semainville Camut, 25 years	40

ARMAGNAC

Armagnac Labiette Castille VS	8
Armagnac Labiette Castille VSOP	13
Armagnac Labiette Castille XO	20

SINGLE MALT SCOTCHES

Glenlivet - 12 years	13
Glenfiddich - 12 years	17
Talisker - 10 years	19
Glenkinchie - 10 years	18
Macallan - 12 years	34
Mars Cosmo	30
Oban - 14 years	26
Nikka Pure Malt	17
Lagavulin - 16 years	33
Macallan - 18 years	45
Macallan Amber	39

WHISKEYS

Crown Royal	9
Chivas	9
Johnny Walker Black	10
Makers Mark	8

COGNAC & BRANDYS

Hennessy VS	9
Martell VS	9
Hennessy VSOP	13
Hennessy XO	40
Rémy Martin VSOP	16
Rémy Martin 1738	20
Rémy Martin XO	40
Richard Hennessy	900

EAUX DE VIE

Williamine de Moran	15
Poire Williams Hugel	10

COCKTAILS - BAZ Classics

APEROL SPRITZ 11
Aperol, prosecco, soda water

MOJITO 11
Havana Club 3 yrs, fresh lime juice, sugar, fresh mint, topped with soda water

DARK N' STORMY 11
Jamaican ginger beer, fresh lime juice, floated with Gosling dark rum

PLANTEUR PUNCH 12
Mount gay Eclipse, peach schnaps, Grand Marnier, pineapple, orange, guava & grapefruit juice, grenadine syrup

PINA COLADA 12
Silver rum, pineapple juice, coco Lopez

NESPRESSO MARTINI 12
Smirnoff vanilla, Kahlua, shot of Nespresso - Served up

MAI TAI 12
Myer's Rum, Bacardi, Cointreau, fresh lime juice, orgeat syrup, orange juice

ZOMBIE 12
Gosling dark rum, Mount gay Eclipse, Falernum, fresh lime juice, grapefruit juice, Zé Don mix, grenadine

OLD CUBAN 12
Havana Club 7 yrs, fresh lime juice, sugar syrup, fresh ginger, fresh mint, bitter

FRENCH MARTINI 12
Tito's vodka, Chambord, pineapple juice - Served up

BLUE HAWAIIAN 13
Bacardi Superior rum, Smirnoff vodka, blue curaçao, fresh lime juice,pineapple juice, sugar syrup

CHI CHA MARGARITA 13
Don Julio Silver, fresh lime juice, pineapple juice, fresh mint, agave syrup

BAZ NEGRONI 13
Sweet vermouth, Hendricks gin, Campari

KIRA SPRITZ 12
Prosecco, limonade matcha, Kyoto yuzu liqueur, cherry

YAMANASHI MARTINI 12
White peach liqueur, Tito's vodka, cranberry & pineapple juice - Served up

UJI MATCHA SPRITZ 12
Matcha liqueur, green tea lemonade, prosecco

CHAMPAGNES

A LA COUPE

Canard-Duchêne Brut	17
Perrier Jouët Grand Brut	21
Veuve Clicquot Brut	28
Prosecco Cinzano	10
Gassan Sake Champagne	19

BOUTEILLES

Ruinart Brut	160
Canard-Duchêne Brut	90
Perrier Jouët Grand Brut	120
Veuve Clicquot Brut	140
Veuve Clicquot Brut, Magnum	320
Laurent Perrier Rosé	380
Laurent Perrier Rosé, Magnum	800
Dom Pérignon Rosé	1200
Dom Pérignon Rosé, Magnum	4000

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BAZ Bar

BAZ Presents

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bazbar.com - bazpresents.com
Baz Bar - baz_bar - YouTube Bazbar St Barth

Retrouvez notre carte / Our menu is available :
www.delifood-stbarth.com