



*Las Villas*  
THE TAIS

In-room Chef



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## In-room Chef

Delight your senses with the exquisite proposals of our **In-room Chef's** exclusive service and enjoy an entertaining show cooking while tasting Bahía del Duque's sublime flavours in your own villa.

- Please book 48 hours in advance • Subject to availability at the time of booking
- The menu will be the same for all diners • Approximate duration: 2 hours



# Tapas by BDD

We invite you to discover the most emblematic dishes of our restaurants with this exquisite tapas selection.

Shrimp Ostasi with sweet chili sauce

Foie Gras of Duck, Rhubarb and bread of Spice

Antipasto Misto

Tuna Tartar, Avocado and Truffle Mayonnaise

"Tinga of Chicken" toast

Beef Sliced

Cheese Cake BDD

Price per person: **150€** (tax included)  
Menu for two people (drinks not included)



# Paella BDD

Variety of cheeses  
and Iberian ham

Anchovies from Cantabrian Sea,  
seasoned olives and gazpacho

Fish and seafood paella, mixed  
paella or vegetable paella

Caramelised vanilla cream

Price per person: **175€** (tax included)  
Menu for two people (drinks not included)

# BBQ

Seasoned Guña tomatoes

Green leaves salad and pickled red onion

Farmhouse chicken

Iberian pork with A.O.

Beef tenderloin

Shrimp skewer

Grilled vegetables with extra virgin olive oil  
(Aubergines, zucchini, peppers and artichokes)

Potatoes with chimichurri

Fresh fruit skewer

Price per person: **195€** (tax included)

Menu for four people (drinks not included)

**Ask for our fish or seafood BBQ option** (price according to market)



# Market Cuisine

Three course menu with local and seasonal product from the market.

Price **according to market** and selected menu  
Menu for two people (drinks not included).



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[www.thetaishotels.com/bahia-del-duque](http://www.thetaishotels.com/bahia-del-duque)



  
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