

BUY THE KITCHEN A BEER! \$5

BARÖ
BRUNCH

MENU CURATED BY CHEF BRENT MAXWELL

TO START

CHARRED JALAPEÑO HUMMUS . 19

3 chip mezcla . chili garlic oil . cilantro

BARO CGS . 16

3 chip mezcla . guacamole . salsa

CEVICHE DE ATÚN . 25

yellowfin tuna . coconut lime sauce . finger lime .
macerated red onion . salsa negra . cilantro oil

RED SHRIMP AGUACHILE . 25

Argentinian red shrimp . jalapeño & tomatillo aguachile . cucumber .
sweety peppers . basil seeds . rice pearls . cilantro . jalapeño . chili oil

CHAYOTE SLAW . 20

yuzu vinaigrette . carrot . peppers . red cabbage . red onion .
cucumber . mango . cilantro . mint . chulpes . chilies

BENEDICTS

TRADICIONALES. 25

two poached eggs . smoked ham . spanglish muffin .
yuzu & aji amarillo hollandaise . salad with yuzu vinaigrette

LANGOSTA. 39

chili butter poached lobster . two poached eggs . curtido . cilantro . yuzu
& aji amarillo hollandaise . spanglish muffin . salad with yuzu vinaigrette

TRUCHA AHUMADA . 29

ginger tea smoked rainbow trout . two poached eggs . pan de elote .
jalapeño . yuzu & aji amarillo hollandaise . salad with yuzu vinaigrette

SWEET

PILA DE PANQUEQUES . 19

berry & pomegranate compote . meringue . mint . maple syrup

TRADICIONALES

St. Brigids A2 Grass-Fed Butter & Maple Syrup . 19

TORRIJAS . 19

Latin-style french toast . brioche . natilla . mixed berries .
maple syrup . icing sugar . mint

PARFAIT DE AÇAÍ . 17

açaí & honey yogurt . chia coconut pudding . granola .
banana . pineapple . pomegranate . pistachio . mint . cocoa nib

SIGNATURE

MAMI SHAKSHUKA . 21

two poached eggs . tomato sauce . queso fresco . rocoto .
chili . cilantro . sourdough toast

ASK FOR PAPI +3oz Chicharrón . 25

ROPA VIEJA CON HUEVOS . 31

braised beef brisket . two poached eggs . tostones . peppers .
green olives . cotija . aji verde . cilantro . red chili

CARNE CON HUEVOS . 38

8oz striploin . two fried eggs . fire roasted fresno chili salsa .
potato & pepper hash

CHORI PAPA . 26

pork chorizo . potato . two poached eggs . peppers . onion .
5 chili crema . corn . queso fresco . six flour tortillas

MAKE IT VEGGIE swap chorizo for mushroom . 24

DESAYUNO SPANGLISH . 21

two eggs . bacon . patatas bravas .
sourdough toast . salsa . guacamole

POWER BOWL . 28

4 oz striploin . two poached eggs . quinoa . avocado .
roasted sweet potato . corn . cucumber . red onion . cilantro .
toasted pumpkin seeds . chia habanero vinaigrette

BREAKFAST CUBANO . 25

spanglish muffin . marinated ham . brasa roasted pork shoulder .
bacon . fried egg . smoked mozzarella . gringo mustard .
pickle mayo . patatas bravas

AVOCADO TOAST . 23

sliced avocado . two poached eggs . sourdough toast .
queso fresco . salad with yuzu vinaigrette

SIDES

ONE EGG . 4

CHICHARRÓN . 5

SIDE SALAD . 7

PATATAS BRAVAS . 5

BACON . 5

MIXED BERRIES . 5

GUACAMOLE . 5

SMOKED CHORIZO . 7