



Everything on our menu is made for sharing, familia style.



CEVICHE

RED SHRIMP AGUACHILE . 25

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

CEVICHE DE ATÚN . 25

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

ROTATING CEVICHE FEATURE

MP

SMALL PLATES

BARO CGS . 16

3 chip mezcla . guacamole . salsa

CHARRED JALAPEÑO HUMMUS . 16

grilled flatbread . chili garlic oil . cilantro

CALAMARES CON CHILE . 19

marinated calamari . curtido slaw . cilantro . chili oil .
aji amarillo & passion fruit vinaigrette . lemon

MARISCOS FRITOS . 24

buttermilk fried shrimp, calamari & octopus .
lemon chili aioli . lime . cilantro

CRAB TOSTADA . 24

dungeness & blue crab . corn tortillas . avocado & serrano puree .
roasted banana pepper aioli . tobiko . pasilla chili oil .
yuzu . pickled onion . herbs

CONCHITAS A LA PARMESANA . 25

parmesan baked scallops . aji amarillo . cilantro .
lemon . garlic . reggiano . trout caviar . lime

PULPO A LA PARILLA . 25

grilled octopus escabeche . pressed potato .
passionfruit & lulo sauce . crispy quinoa . chili oil . cilantro

CAMARONES GIGANTES . 48

grilled garlic chili jumbo shrimps . yuzu & mango sauce .
white soy . cilantro . chili oil

ROASTED BONE MARROW & CHICKEN LIVER PÂTÉ . 28

guajillo & ancho chili bread crumbs . mustard
aji panca . soy . chives . grilled flatbread

CHAYOTE SLAW . 20

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

GRILLED MUSHROOM ANTICUCHOS . 22

shiitake, oyster & maitake mushrooms .
porcini dashi . furikake . green goddess .
black garlic & truffle sauce . crispy leeks

GRANDE MAC EMPANADAS . 19

ground beef . lettuce . pickles .
american cheese . onions . sesame seeds

PAPAS RELLENAS . 20

ground beef . castelvetroano olives . tomato .
red & green peppers . pasa de uva doradas .
potato . aji amarillo crema

CARNE APACHE . 26

beef tartare . smoked garlic aioli . confit egg yolk .
pickled cubanelle peppers . aji amarillo tapioca chips .
cilantro . fermented habanero vinaigrette

LARGE PLATES

OG DUCK CHAUFA . 43

duck confit . rice . edamame . egg . corn . papi kung fu . chilies . tobiko . cilantro
vegan available . 38

LAMB BARBACOA . 68

slow roasted Beverly Creek Farms lamb sirloin . corn tortillas . macerated onions . cilantro .
fire roasted salsa verde . Baro garlic chili sauce . lime

POLLO ASADO . 40

half roasted chicken . aji panca . charred scallions . lemon . chimichurri .
fingerling potatoes . guava barbeque chicken jus . chilies . soy . cilantro

PESCADO DEL DIA . MP

catch of the day . rocoto vinaigrette . salsa criolla . chayote . lemon

TRUFFLE & HUITLACOCHE RAVIOLI . 36

ricotta . reggiano . cotija . queso fresco . mascarpone . basil . braised leeks . corn & cotija sauce . guajillo

CARNE

WAGYU CHURRASCO . 90

skewered 9oz marinated
Australian Tajima skirt steak .
charred lime

STRIPLOIN . 130

24oz bone-in
45 day aged Canadian Prime

RIB EYE . 195

32oz bone-in
45 day aged Canadian Prime

ALL CARNE SERVED WITH CHOICE OF SAUCE

fire roasted salsa verde / black garlic pebre salsa / chimichurri

SIDES

TRUFFLE CASSAVA FRITA cotija aioli . fresh thyme . lemon .16

PATATA ASADA chimichurri . lemon .16

CHILI BROCCOLINI Baro chili garlic sauce . 5 chili crema .16

BLISTERED SHISHITO yuzu kosho ponzu . sesame . chilies . cilantro .19

BIG ASS BOARD

230

THE ULTIMATE SHARING PLATTER

POLLO ASADO
24 OZ BONE-IN STRIPLOIN
BLISTERED SHISHITO
PAPAS RELLENAS
PULPO A LA PARILLA

EAT LIKE PAPI

330

EXPERIENCE THE BARO CLASSICS!

BARO CGS
CHARRED JALAPEÑO HUMMUS
CHAYOTE SLAW
CEVICHE DE ATÚN
GRANDE MAC EMPANADAS
OG DUCK CHAUFA
32 OZ BONE-IN RIB EYE