



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



CEVICHE

BRANZINO CRUDO 25

pressed branzino, lemon vinaigrette, serrano chilies, caper leaves, cilantro

RED SHRIMP AGUACHILE 25

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

CEVICHE DE ATÚN 25

yellowfin tuna, coconut lime sauce, finger lime, macerated red onion, salsa negra, basil oil

COLD PLATES



BARO CGS 16

3 chip mezcla, guacamole, salsa

CHARRED JALAPEÑO HUMMUS 16

grilled flatbread, chili garlic oil, cilantro

CHAYOTE SLAW 20

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

HEIRLOOM TOMATO & BURRATA 25

Mixed local heirloom tomatoes, pickled green garlic, habanero & lime vinaigrette, garlic chili crisp, toasted pepitas, basil, guajillo

HOT PLATES



ROASTED BONE MARROW & CHICKEN LIVER PÂTÉ 28

guajillo & ancho chili breadcrumbs, mustard, aji panca, soy, chives, grilled flatbread

PULPO A LA PARILLA 25

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

ALBONDIGAS 20

beef and chicken meatballs, guajillo salsa roja, cotija crema, jalapeño cornbread, shaved cotija, basil, cilantro

MARISCOS FRITOS 24

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

GRILLED MUSHROOM ANTICUCHOS 22

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

CONCHITAS A LA PARMESANA 25

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

CALAMARES CON CHILE 19

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

ROPA VIEJA EMPANADAS 20

braised beef brisket, peppers, olive, chimichurri rojo

LARGE PLATES

OG DUCK CHAUFA 43

duck confit fried 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

ANTICUCHO DE POLLO 40

grilled half chicken skewer, chorizo spiced crispy skin, parmesan purple
potatoes, aji de polleria, aji verde, sesame chicken jus, lime

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 Australian
Tajima skirt steak

STRIPLOIN 140

24oz bone-in
45 day aged Canadian Prime

RIB EYE 195

32oz bone-in
45 day aged Canadian Prime

ALL STEAKS SERVED WITH WAYGU CHILI BUTTER AND GUAJILLO RED WINE JUS

SIDES

TRUFFLE CASSAVA FRITA cotija aioli, fresh thyme, lemon 16

PATATA ASADA roasted purple potatoes, chorizo spice, parmesan, lemon 16

CHILI BROCCOLINI Baro chili garlic sauce, 5 chili crema 16

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

BIG ASS BOARD

240

THE ULTIMATE SHARING PLATTER

ANTICUCHO DE POLLO

24 OZ BONE-IN STRIPLOIN

BLISTERED SHISHITO

ALBONDIGAS

PULPO A LA PARILLA

EAT LIKE PAPI

330

EXPERIENCE THE BARO CLASSICS!

BARO CGS

CHARRED JALAPEÑO HUMMUS

CHAYOTE SLAW

CEVICHE DE ATÚN

ROPA VIEJA EMPANADAS

OG DUCK CHAUFA

32 OZ BONE-IN RIB EYE