

BARÖ

COLD

BARO CGS . 16

chips + guacamole + salsa

ENSALADA DE CUÑAS . 18

iceberg lettuce + buttermilk tajin dressing + cotija + chulpes + pomegranate + chili + scallions + chicharrón + cilantro + paprika tajin

CUENCO KING WEST . 18

quinoa + yuzu kosho vinaigrette + citrus + avocado + edamame + red cabbage + huacatay tofu + pomegranate + cucumber + cilantro + mint

CARPACCIO DE CARNE . 24

beef tenderloin + charred guajillo powder + kimchi verde + cilantro + jalapeño + cured and confit egg yolks + tapioca chips + chimichurri oil

CEVICHEs

TIRADITO . 23

yellowfin tuna + fermented habanero leche de tigre + finger lime + avocado miso pureé + bonito oil + cilantro

SCALLOP AGUACHILE . 23

bay scallops + aji amarillo aguachile + pomelo + grapefruit + valencia orange + cucumber + jalapeño + annatto oil + chili + mint

HOT

GRANDE MAC EMPANADAS . 16

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

PAPAS RELLENAS . 16

ground beef + castelvetro olives + tomato + red and green peppers + pasa de uva doradas + potato + aji amarillo crema

PULPO A LA PLANCHA . 26

huacatay marinated octopus + passion fruit lulo + chili oil + potato + crispy quinoa + cilantro

CHORI PAPA . 19

housemade pork chorizo + potato + peppers + onion + chipotle aioli + corn + goat cheese + 6 flour tortillas

BLISTERED SHISHITO . 16

yuzu kosho ponzu + sesame

*MENU CURATED BY CHEF BRENT MAXWELL
CHEF DE CUISINE JUSTIN LEE*

BUY THE KITCHEN A BEER! \$5





MAINS

RAVIOLI HUITLACOCHÉ . 29

porcini and portabello mushrooms + corn pureé +
chipotle beech mushrooms + queso fresco + cotija +
porcini dashi + cilantro

POLLO ASADO . 34

half roasted chicken + aji panca + charred scallions + lemon +
chimichurri fingerling potatoes + guava barbeque chicken jus + chili +
cilantro

OG DUCK CHAUFA . 35

duck confit + rice + edamame + egg + corn + papi kung fu +
chili + tobiko
vegan available . 25

LOMO SALTADO . 48

beef tenderloin + pommes anna + autumn vegetable stir fry + tomato +
soy & ginger jus

PESCADO DEL DIA . MP

catch of the day + tomatillo vinaigrette + salsa criolla +
chayote + lemon

BIG ASS STEAK . 120

45 day aged cut + blistered shishito + housemade chimichurri

SIDES

CASAVA FRITA chimi mayo + tajin paprika . 10

PATATA ASADA chimichurri + lemon . 10

ROASTED BRUSSEL SPROUTS aji panca + soy . 12

CHILI CAULINI chipotle crema + chili . 12