

MENU

BARO CGS

3 chip mezcla . guacamole . salsa

CEVICHE DE ATUN

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

CHAYOTE SLAW

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

PAPAS RELLENAS

red & green peppers . pasta de uva doradas .
potato . aji amarillo crema

OG DUCK CHAUF

fried rice . duck confit . edamame . egg .
papi kung fu . chilies . tobiko . corn

BIG ASS STEAK

24oz bone-in striploin .
45 day aged Canadian Prime . chimichurri

TRUFFLE COTIJA CASSAVA

cotija aioli . fresh thyme . lemon

HELADO DEL DIA

popsicle of the day

CHURROS

mezcal dulce de leche . smoked salt

BARÖ



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RED SHRIMP AQUACHILE

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

YUCATAN JACKFRUIT EMPANADA

pibil marinated jackfruit . roasted garlic .
achiote . soy . persilla sauce

CHAYOTE SLAW

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

PESCADO DEL DIA

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

ROASTED BRUSSELS SPROUTS

aji panca . soy

CHURROS

mezcal dulce de leche . smoked salt

BARÖ

