

COLD

BARO CGS . 16

corn tortillas . guacamole . salsa

BARO WEDGE . 19

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

TIRADITO CEVICHE . 23

yellowfin tuna . fermented habanero leche de tigre . finger lime . avocado miso purée . bonito oil . cilantro

OSTRAS (6) . 29

east coast oysters . tequila & lime mignonette . valentina's . lemon . horseradish

HOT

GRANDE MAC EMPANADAS . 16

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

PULPO A LA PLANCHA . 27

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

CHORI PAPA . 20

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

BLISTERED SHISHITO . 16

yuzu kosho ponzu . sesame

BARO

MENU CURATED BY CHEF BRENT MAXWELL
CHEF DE CUISINE JUSTIN LEE

BUY THE KITCHEN A BEER! \$5

SIDES

CASAVA FRITA

chimi mayo . tajin paprika
12

PATATA ASADA

chimichurri . lemon
12

ROASTED BRUSSEL SPROUTS

aji panca . soy
12

CHILI BROCCOLINI

chipotle crema . chili
12

LARGE PLATES

RAVIOLI HUITLACOCHÉ . 30

porcini and portabello mushrooms . parsnip purée . chipotle beech mushrooms . queso fresco . cotija . porcini dashi . cilantro

POLLO ASADO . 36

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

OG DUCK CHAUFÀ . 35

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

LOMO SALTADO . 49

beef tenderloin . potato pavé . 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 . MP

45 day aged cut . blistered shishito . chimichurri

