

# BARRIO

SPANISH RESTAURANT

## TO START

**36 MONTHS DRY-AGED JAMÓN IBÉRICO | 34.00**  
with Tomato Bread

**PADRON PEPPERS | 18.00**   
with Shredded Manchego Cheese

**JAMÓN IBÉRICO CROQUETTES | 16.00**   
4 pieces of 'croquetas': the queen of Spanish Tapas

**MUSHROOM & TRUFFLE CROQUETTES (4 PCS) | 16.00** 

**BARRIO SPECIAL CEVICHE | 22.00**  
Marinated Seabass with Crispy Tortillas

**PORK BELLY TACOS, SPICY SAUCE | 16.00** 

**FRIED FISH TACOS, TOMATO SALSA | 16.00**

## TAPAS

**SALMON TARTARE | 20.00**   
Avocado & Ponzu Dressing

**GRILLED PORK BELLY | 20.00**  
Romesco, Pickled Cucumber & Fennel

**CHORIZO (4 PCS) | 22.00**  
Stracciatella & Toasted Focaccia

**GRILLED BROCCOLINI | 18.00**   
Brussels Sprouts & Romesco Sauce

**ROASTED CAULIFLOWER | 20.00**   
Garlic Chili Sauce & Hazelnuts

**GRILLED ORGANIC CARROTS | 18.00**    
Whipped Stracciatella, Spiced Pumpkin Seeds

**BURRATA SALAD | 24.00**    
Cherry Tomato, Beetroot & Raspberry Vinaigrette

**CRISPY SQUID | 18.00**  
Seaweed Mayo

**BARRIO 'BIKINI' SANDWICH | 24.00**   
Black Truffle, Roast Beef & Cheese

**'HUEVOS ROTOS' & JAMÓN IBÉRICO | 22.00**  
Confit Potato & Fried Eggs

**LAMB RIBS | 28.00**  
Garlic Chilli Sherry, Scallions & Mash

## FROM THE SEA

**GARLIC PRAWNS | 30.00**   
Hummus & Dried Chili with Toast Bread

**OCTOPUS 'GALICIAN' STYLE | 34.00**  
Piquillo & Black Olives

**BAKED 1/2 SEABASS | 28.00**  
Panadera Potatoes, Roasted Cherry  
Tomatoes & Black Olives

## FROM THE LAND

Good to share between 3-4 persons

**GRILLED PORK RIB-EYE | 250gm 38.00**  
Truffle Cauliflower Purée, Mojo Verde, Charred Scallion

**1/2 ROAST CHICKEN | 30.00**  
Mashed Potato, Arugula & Sherry Glaze

**AGED BEEF RIB-EYE | 250gm 42.00 | 500gm 79.00**  
Panadera Potatoes & Arugula Salad

**1/4 'COCHINILLO' SUCKLING PIG | 89.00**   
Panadera Potatoes & Padron Peppers (Prep. Time Aprox. 45 min)  
*\* (Whole suckling pigs are available with advance notice.  
Please speak to our team for orders.)*

## PAELLA & FIDEUA

The key difference is Paella uses bomba rice, while Fideuà uses short noodles.

	2-3 pax	4-5 pax
<b>SEAFOOD</b>	<b>55</b>	<b>75</b>
<b>SQUID INK</b>	<b>55</b>	<b>75</b>
<b>VEGETABLE</b>	<b>44</b>	<b>68</b>
<b>PORK SAUSAGE &amp; MUSHROOM</b>	<b>55</b>	<b>75</b>

## DESSERTS

**CHURROS WITH CHOCOLATE | 14.00**

**CHOCOLATE TART | 16.00**   
with Mandarin Orange Sorbet

**APPLE TARTE TATIN | 14.00**  
with Vanilla Ice Cream

**CHARCOAL PINEAPPLE | 14.00**  
with Coconut & Tapioca Sago

 VEGETARIAN

 CHEF'S RECOMMENDATION

All prices are subject to 10% service charge and prevailing 9% GST