

BARRIO

SPANISH RESTAURANT

TO START

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

BURRATA SALAD | 22.00  
Cherry Tomato, Beetroot, Raspberry Vinaigrette

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

PATATAS BRAVAS | 16.00 
with Spicy Aioli

SPICED TUNA TARTARE | 20.00 
Avocado & Ponzu Dressing

CHORIZO (4 PCS) | \$22.00 
Stracciatella & Toasted Focaccia

PADRON PEPPERS | 18.00 
with Shredded Manchego Cheese

GRILLED BROCCOLINI | 18.00 
Brussels Sprouts & Romesco Sauce

ROASTED CAULIFLOWER | 18.00 
Garlic Chili Sauce & Hazelnuts

BEEF CHEEKS | \$24 
Foie Gras, Mash & Baby Onions

BARRIO 'BIKINI' SANDWICH | 22.00 
Black Truffle, Roast Beef & Cheese

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

CHORIZO BOLOGNESE, SHELL PASTA | \$20.00

LAMB RIBS | \$28.00
Garlic Chilli Sherry, Scallions & Mash

CRISPY SQUID | \$18.00
Seaweed Mayo



PAELLA & FIDEUA

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



	SMALL 2-3 pax	LARGE 4-5 pax
SEAFOOD	55	75
SQUID INK	55	75
VEGETABLE	44	68
PORK SAUSAGE & MUSHROOM	55	75




MAINS Good to share between 3-4 persons

IBERICO PORK RIBS | 500gm 44.00
Homemade BBQ Sauce, Romaine Lettuce & Fries

1/2 ROAST CHICKEN | \$30.00
Mash & Mushroom Red Wine Sauce

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)

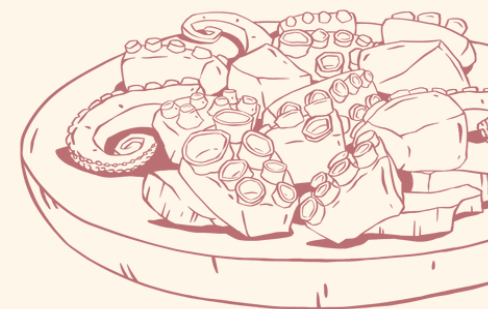


FROM THE SEA

GARLIC PRAWNS | 30.00 
Hummus & Dried Chili with Toast Bread

OCTOPUS 'GALICIAN' STYLE | 34.00
Piquillo & Squid Ink Aioli

1/2 SEABASS | 28.00
Panadera Potatoes & Donostiarra Sauce



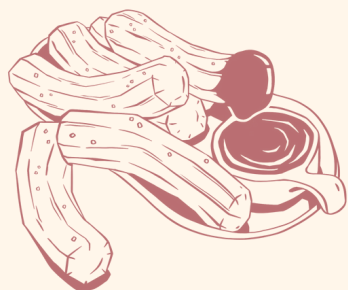
DESSERTS

CHURROS WITH CHOCOLATE | 14.00

SPANISH TORRIJA | 16.00 
with Salted Caramel Ice Cream

APPLE TARTE TATIN | 14.00
with Vanilla Ice Cream

DESSERT OF THE DAY
Please enquire with staff



 VEGETARIAN

 CHEF'S RECOMMENDATION

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