

# BARRIO

SPANISH RESTAURANT

## TO START

**JAMÓN IBÉRICO 'BELLOTA' | 34**  
36-Months with Tomato Bread

**PADRON PEPPERS | 18**   
Shredded Manchego Cheese

**JAMÓN IBÉRICO CROQUETTES | 16**   
4 pieces of 'Croquetas': the Queen of Spanish Tapas

**MUSHROOM & TRUFFLE CROQUETTES (4 pcs) | 16** 

**SEAFOOD CEVICHE, TORTILLA CHIPS | 24**  
Octopus, Prawn, Seabass, Mussels

**BURRATA SALAD | 24**   
Cherry Tomatoes, Beetroot & Raspberry Vinaigrette

## FROM THE SEA

**ROASTED GARLIC PRAWNS | 30**   
Garlic Oil, Dried Chilli & Hummus

**OCTOPUS 'GALICIAN' STYLE | 34**  
Mashed Potato, Paprika & Olive Oil

**BAKED SPANISH SEABASS | 38**  
Confit Tomatoes & Donostiarra Sauce

## TAPAS

**IBÉRICO CHORIZO TACOS WITH AIOLI | 18**

**FRIED FISH TACOS, TOMATO SALSA | 16**

**GRILLED BROCCOLINI | 20**   
Brussels Sprouts & Romesco Sauce

**ROASTED CAULIFLOWER | 18**   
Garlic Chili Sauce & Hazelnuts

**ORGANIC MUSHROOMS | 18**  
Mashed Potato & Crispy Eggs

**GRILLED PORK BELLY | 22**  
Homemade Spicy Sauce, Pickled Cucumber  
& Spanish Onions

**CRISPY SQUID | 18**  
Seaweed Mayo

**BARRIO 'BIKINI' SANDWICH | 24**   
Black Truffle, Roast Beef & Cheese

**'HUEVOS ROTOS' & JAMÓN IBÉRICO | 22**  
Confit Potatoes & Fried Eggs

## FROM THE LAND


Good to share between 3-4 persons

**CHARCOAL LAMB RACK | 30**  
Carrots & Caramelized Baby Onions

**IBÉRICO PORK RIBS | 46**  
Panadera Potatoes & Padrón Peppers (500gm)

**CHARCOAL CHICKEN | 36**  
Organic Mushrooms & Romesco

**AGED BEEF RIB-EYE | 250gm 42 | 500gm 79**  
Panadera Potatoes & Mesclun Salad  
*\* Prep Time 20 mins*

**1/4 'COCHINILLO' SUCKLING PIG | 89**   
Panadera Potatoes & Padron Peppers  
*\* Good to Share Between 2-4 Pax  
Prep Time 45 Mins*

## 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>56</b>	<b>76</b>
<b>SQUID INK</b>	<b>56</b>	<b>76</b>
<b>VEGETABLE</b>	<b>46</b>	<b>70</b>
<b>PORK SAUSAGE &amp; MUSHROOM</b>	<b>56</b>	<b>76</b>

## DESSERTS

**CHURROS | 14**   
Chocolate Sauce

**CHOCOLATE TART | 16**  
Mandarin Orange Sorbet

**APPLE TARTE TATIN | 14**  
Vanilla Ice Cream

**CHARCOAL PINEAPPLE | 14**  
Coconut & Tapioca Sago

 VEGETARIAN

 CHEF'S RECOMMENDATION

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