

TO START

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

BURRATA SALAD | 22.00 ✓
Cherry Tomato, Beetroot, Raspberry Vinaigrette

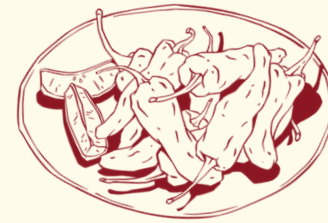
JAMÓN IBÉRICO CROQUETTES | 16.00
4 pieces of 'croquetas': the queen of Spanish Tapas

MUSHROOM & TRUFFLE CROQUETTES | 16.00 ✓
4 pieces

BARRIO SPECIAL CEVICHE | 22.00 🍷
Marinated Seabass with Crispy Tortillas

PORK BELLY TACOS | 16.00 🌶️ 🍷
with Spicy Sauce

FRIED FISH TACOS | 16.00
with Tomato Salsa



PATATAS BRAVAS | 16.00 ✓
with Spicy Aioli

IBÉRICO CHORIZO | 4 PCS 16.00
Camembert Cheese & Toast Bread

PADRON PEPPERS | 18.00 ✓
with Shredded Manchego Cheese

GRILLED BROCCOLINI | 18.00 ✓
Brussels Sprouts & Romesco Sauce

ROASTED CAULIFLOWER | 18.00 ✓ 🌶️
Garlic Chili Sauce & Hazelnuts

TAPAS

WAGYU MEATBALLS | 3 PCS 20.00 🍷
Homemade Pisto & Mash

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

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

CHARCOAL LAMB RACK (2 pcs) | 30.00
Broccolini, Carrots & Caramelised Onions

ROASTED ½ CHICKEN | 30.00
Confit Potato & Arugula Salad



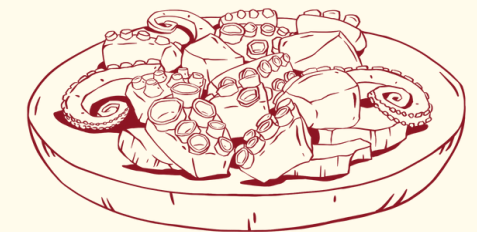
FROM THE SEA

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

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

GRILLED SQUID | 24.00
with Lemon Garlic Dressing

1/2 SEABASS | 28.00
Panadera Potatoes & Donostiarra Sauce



MAINS

Good to share between 3-4 persons

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

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)



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

DESSERTS

CHURROS WITH CHOCOLATE | 14.00

CHOCOLATE LAVA CAKE | 14.00
with Ice Cream (10-mins waiting time)

CHARCOAL PINEAPPLE | 14.00
with Tapioca & Coconut Ice Cream

APPLE TARTE TATIN | 14.00
with Vanilla Ice Cream



✓ VEGETARIAN

🍷 CHEF'S RECOMMENDATION

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