



**BARCINO**

**EXECUTIVE CHEF RYAN MCILWRAITH  
CHEF DE CUISINE ATHMAN EL-KINDIY**

## Comienzo

*to begin*

- PA  
toasted catalan tomato bread 6.  
garrotxa, catalan goats-milk cheese 12.  
sobrasada sausage, goat cheese, honey 14.  
jamon iberico de bellota, 5j, cinco jotas 30.
- AMETLLA  
fennel-spiced spanish marcona almond 6.
- OLIVA  
adobo marinated, gordal olive, pearl onion,  
piquillo pepper 9.

### Barra Crua

*raw bar*

\*OYSTER  
west coast,  
barrel-aged sherry mignonette,  
BR hot sauce 3.5

\*SALMON  
lightly smoked, pickled plum,  
almond gazpacho 9.

\*TUNA  
yellow fin, fennel escabeche,  
avocado, esplette 12.

\*"CARPACCIO"  
28-day dry-aged beef striploin,  
tomato jam, black truffle, pico 9.

OCTOPUS SALPICON  
salpicon, cucumber, celery,  
chorizo vinagreta 12.

\*RAW BAR PLATTER  
a tasting of all five  
barra crua items  
24. per person

## Tapa

*medium-sized share plates*

- CESAR  
romaine heart 'roll,' boquerones, anchovy,  
manchego-migas, cesar vinagreta 12.
- \*TOMAQUET  
cherry tomato, mint-watermelon,  
persian cucumber, pedro ximenez crema 16.
- \*COL  
tuscan kale, stonefruit, candied hazelnut,  
garbanzo, goat cheese, diosa verde 13.
- \*PATATA  
crispy potato cup, bravas salsa,  
charred-scallion alioli & dust 12.
- COLIFLOR  
cauliflower fritters, pickled cauliflower,  
caper-raisin puree, pickled raisins 12.
- \*BRUSSELLES  
roasted & fermented brussels sprouts,  
black-garlic romesco, preserved lemon 14.
- \*OU  
sunny-side-up egg, caviar, jamon serrano,  
idiazabal crema, potato chip 20.
- POP  
plancha-charred octopus & broccoli,  
roasted tomato, potato puree, mojo rojo 18.
- SUQUET  
fisherman's stew, cod, mussel, clam, squid,  
fingerling potato, cherry tomato 24.
- COCA  
spanish flatbread, foie gras, membrillo,  
candied pine nut, pickled peach, watercress 28.
- \*ALBONDIGA  
lamb meatball, padron pepper, saffron-braised  
noodle, corn, pine nut, currant, chive alioli 16.
- COSTELLES  
smoked & braised dry-aged beef short rib,  
choricero pepper broth, horseradish 24.

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## Arroz del Dia

DAILY CHANGING PAELLA AND RICE DISHES

serves two to four people; allow up to forty minutes to prepare  
(vegetarian option always available)

\*The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of foodborne illness. We cannot be responsible for personal belongings. We reserve the right to refuse service or admission to anyone. 5% added toward San Francisco employer mandates.

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# **Postres**

**12. each**

## **CHURRO ICE CREAM SANDWICH**

**dulce de leche ice cream, chocolate sauce**

## **BROWN SUGAR NATILLA**

**roasted peach, salted vanilla crumble, sour meringue**

## **CAFE CON CHOCOLATE**

**dark chocolate mousse, espresso crema,  
chocolate turrón**

# **Cafe**

**CAFE SOLO 3.5**

**CORTADO 4.**

**CAFE CON LECHE 4.5**

# **Te**

**CHAMOMILE-LEMON 3.5**

**BREAKFAST BLEND 3.5**

**GUNPOWDER GREEN 3.5**

## **Executive Pastry Chef Michael Aguilar**

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# Spanish Brandy

Gran Duque d'alba.....	13
Cardinal Mendoza Solera Gran Reserva .....	25
Felipe II .....	13
Fundador Solera Reserva.....	14
Gran Duque D'alba Oro.....	20
Jaime 1.....	80
Lepanto Brandy OV Solera .....	18
Lepanto Brandy PX Solera .....	19
Lepanto Brandy Solera Gran Reserva .....	20
Lustau solera Gran Reserva .....	18
Lustau Solera Reserva .....	12
Suau 15 Yr .....	15
Suau 8 Yr .....	12
Torres 10.....	13
Torres 15.....	15

