



BARÚ™

urbano
Cocina & Drinks

APPETIZERS

ANTOJITOS BARU 25

Our singature sampler: chicharrones, arepitas pepiada (chicken and avocado) and carne desmechada (shredded beef), empanadas colombianas, empanadas queso, croquetas de yuca and cheese tequeños

BOLIAREPAS 7

Five (5) mini round arepas – mini flour corn cakes - filled with white cheese, guava sauce and suero

MINI AREPITAS CON TODO 10

Six (6) Mini flour corn cakes with a side of carne desmechada (shredded beef), reina pepiada (chicken and avocado), shrimp and white cheese served with our celebrated hogao sauce and aji salsa

AREPAS VENEZOLANAS 12

Three assorted flour corn buns grilled and baked filled:

Reina pepiada, chunky chicken and avocado salad and cheese.

Miami, Bacon, cheese and avocado
Pelua, desmechada (shredded beef) and gouda cheese,
served with aji salsa

AREPA COLOMBIANA 6

One (1) flour corn-cake with shredded white cheese

Add: Shredded Beef \$3 · Chicken \$3 · Chorizo \$4 · Morcilla \$3

EMPANADAS COLOMBIANA 9

Four (4) corn-meal patties (Beef &/or Chicken) alongside our very own aji salsa

TEQUENOS 9.75

Six (6) crispy cheese sticks served with our renowned cilantro mayo and guava sauce

QUESO FUNDIDO CON CON PATACON PISAO 14

Hot melted cheese in a sizzling skillet and served with patacon pisao (fried green plantain) and hogao sauce

Add: Grilled Chorizo \$4 · Shredded Beef \$3 · Chicken \$3 · Shrimp \$4

PINCHOS DE CARNE O POLLO 18/14

Two grilled chicken or beef and bacon skewers, grilled corn, accompanied with BARU salty potato, warm boliarepas and aji sauce.

CHICHARRONES 6

Fried pork rinds served with guacamole

CROQUETAS DE YUCA 7

Six (6) mini mashed yucca croquettes served with hearts of palm aji salsa and cilantro mayo

CHICHARRON DE MARISCOS 10

A crispy seafood medley of shrimp, calamari and white fish drizzled with a dash of chipotle sauce and topped with freshly sliced avocado

BARU PARRILLA 42

Grilled steak, chicken breast, chorizo Colombiano, chorizo Argentino, chicharron, morcilla and corn on the cob halves on a sizzling skillet and served with a side of papa criolla, fried yucca and patacones!!! alongside our renowned cilantro mayo, chimichurri, aji salsa and mustard sauces.....uff!



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CEVICHE

CEVICHE BARU 15

White fish marinated in lime juice with a splash of passion fruit and served with patacones (fried green plantains) & hogao sauce

Add: Mango & Avocado (tropical style) for \$2

CEVICHE CHIPOTLE 15

White fish marinated in lime juice with a dash of chipotle and served with patacones (fried green plantains) & hogao sauce

CEVICHE CARTAGENA 16

Shrimp marinated in a red sauce and prepared Cartagena style served with patacones (fried green plantains)

SIDES 5

Fried Yuca
Patacones
Papa Criolla
BARU Fries

POSTRES

TARTA DE FRESAS 7

A scrumptious meringue crust topped with fresh whipped cream, dulce de leche, walnuts and freshly sliced strawberries

MILO BROWNIE 6

A delicious warm Milo brownie topped with a scoop of vanilla ice cream

BEBIDAS

Sodas \$1.50

(Coke, Diet Coke, Sprite, Ginger Ale)

Jugos Naturales \$3.95

(Mango, Mora, Fresa, Lulo, Guayaba, Maracuya)

Colombiana \$2

Fresh Lemonade \$3

Ice Tea \$3.95

Red Bull \$6 THE EDITIONS from Red Bull

