



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.

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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