



NGF = not gluten free  
 VA = vegetarian available  
 VGN = vegan  
 FF = Fresh & Fit Favorite

## PA COMPARTIR

**BRAISED BEEF EMPANADAS 19**

**CHEESY CORN 18**

GRILLED CHICKEN, ROASTED CORN,  
 QUESO, CHIPS, AREPA FRIES



**PAPAS FUNDIDAS 14** *v*

RED POTATOES, SOFRITO, QUESO FUNDIDO

**AREPAS CON CHORIZO 16**

GRILLED AREPAS, FIRE ROASTED COLOMBIAN  
 CHORIZO, LIME WEDGES

## AREPAS

Scratch-made white corn Arepa, flame-grilled and filled with mozzarella cheese & Latin favorites. Served with one side

**PERNIL 24**

SLOW ROASTED-MOJO PORK | CHIMICHURRI  
 SALVADORIAN PICKLED SLAW

**SUCIA 26**

CARNE ASADA | ROASTED RED PEPPER  
 GARLIC AIOLI | CRUSHED POTATO CHIPS

**CHICKEN 24**

FLAME GRILLED CHICKEN, GRILLED  
 MUSHROOMS & ONIONS, MOZZARELLA

**PACHAMAMA 24** *v*

SOFRITO RED POTATOES | GRILLED  
 MUSHROOMS & RED ONION | ARUGULA

### PICK A SIDE

FRENCH FRIES | HOUSE ARUGULA SALAD  
 MADUROS | TORTILLA CHIPS

## POSTRES

FLAN DE CARAMELO 10  
 CARROT CAKE 12 *NGF*

## SOPA & ENSALADA

**SPLIT PEA CREAM SOUP 12** *VA | NGF*

Pancetta, parmesan, wood-fired croutons

**CURTIDO SALAD 14** *v*

House pickled Salvadorian slaw, arugula,,  
 roasted corn, balsamic dressing & feta

ADD TO YOUR SALAD : CARNE ASADA +18  
GRILLED CHICKEN +12 | SALMON +18

## PRINCIPALES

**CHURRASCO Y PAPAS 38**

OUR SIGNATURE 8 OZ. FLAME-GRILLED  
 STEAK CUT IN HOUSE | FRESH  
 CHIMICHURRI | UNLIMITED PAPAS FRITAS |  
 FRESH ARUGULA SALAD

**MILANESA DE POLLO 35**

PAN-FRIED HOUSE BATTERED CHICKEN  
 BREAST, SOFRITO AND QUESO AL-GRATIN |  
 UNLIMITED PAPAS FRITAS | ARUGULA  
 SALAD

**BOLOÑESA 28**

FAMILY RECIPE ALL-BEEF BOLOGNESE |  
 PAPERDELLE | TOAST POINTS

**BARROCO CUBANO 22** *NGF*

SLOW-ROASTED PERNIL | SMOKED HAM |  
 MELTED MOZZARELLA | PICKLES | YELLOW  
 MUSTARD | GARLIC AIOLI ON PRESSED  
 BREAD | FINISHED GOLDEN AND CRISP |  
 FRENCH FRIES

**BARROCO SMASH BURGER 22** *NGF*

SMASHED BEEF PATTY | ONIONS AND  
 MOZZARELLA GRILLED IN YELLOW  
 MUSTARD | CRISPY BACON | RIPIO |  
 TOMATO | RANCHERO & PINEAPPLE SAUCE

**PASSIONFRUIT SALMON 34**

SERVED WITH MASHED POTATOES &  
 ARUGULA SALAD

**CARNE ASADA PATACON 32**

HOUSEMADE SAVORY PATAcón  
 CROWNED WITH TENDER SOFRITO-  
 GRILLED STEAK, RANCHERO SAUCE, RIPE  
 TOMATO, CHIMICHURRI, AND MELTED  
 MOZZARELLA.



*Arepa Bar + Parrilla*

**BARROCO**

ESTD  
2011



# BARROCO

*Bebidas Artesanales*

## COCTELERÍA CLÁSICA



### BARROCO MOJITO 16

BACARDI SUPERIOR | KRAKEN SPICED RUM  
PANELA | LIMES | MINT | FRESH SUGAR CANE



### MEXICO CITY MARGARITA 16

TEQUILA REPOSADO | COINTREAU | FRESH  
SOUR MIX | ANGOSTURA BITTERS | SODA



### BRAZILIAN CAIPIRINHA 14

CACHAÇA 51 | MUDDLED LIMES & SUGAR  
SHAKEN AND SERVED ICE COLD



### SANGRIA ESPAÑOLA 16

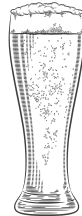
SEASONAL HOUSE FRUIT | RED OR WHITE  
WINE | OJ | BRANDY | SODA



### PANELA OLD FASHIONED 15

UNREFINED CANE SUGAR | ANGOSTURA  
BITTERS | BULLEIT BOURBON | ORANGE TWIST

## CERVEZAS DRAFT



### MODELO NEGRA 7

DARK LAGER

### ELVIS JUICE 7

GRAPEFRUIT IPA

### PROSPERITY WHEAT 6

HEFEWEIZEN

### HEAD HUNTER IPA 8

AMERICAN-STYLE IPA

### DORTMUNDER 6

GERMAN PALE LAGER

### FOGGY GEEZER 8

HAZY IPA

### BOTTLED AND CANNED BEER



### CORONA EXTRA 5

FREE WAVE NA IPA 6

### MODELO ESPECIAL 5

COORS BANQUET 5

### PACIFICO 5

HIGH NOON 5

### PALMA CUBAN LAGER 5

## REDS

GIUSEPPE CAMPAGNOLA, VALPOLICELLA/ITALY 11/40

LA ESPERA, MALBEC RESERVA/ARGENTINA 12/44



## WHITES & BUBBLES

FILLADONNA, PINOT GRIGIO//ITALY 11/40

VERA VINHO VERDE MINHO, PORTUGAL 10/27

VALDO, EXTRA DRY PROSECCO//ITALY. 10/35

