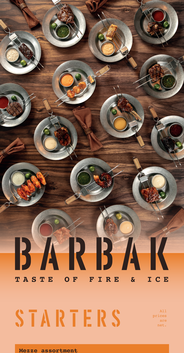

BARBAK

TASTE OF FIRE & ICE

STARTERS

All prices are net.

Mezze assortment	Baba ghanoush, tzatzíki, hummus, tarama and grilled piquillo peppers romesco served with focaccia.	199k
Egg mimosa - tonnato sauce	Classic deviled eggs topped with a rich and tangy tuna-based sauce.	109k
Leek asparagus mosaic - burrata sauce	Artfully arranged leeks and asparagus served with a creamy burrata sauce & vinaigrette.	149k
Beef carpaccio	Thin slices of raw beef, served with a drizzle of olive oil and garnished with capers and Parmigiano Reggiano.	219k
Truffle fries	Seasoned with aromatic truffle oil, garnished with Parmigiano Reggiano and parsley.	119k
Tuna mosaic	Sliced raw tuna with horseradish & mango.	189k
Watermelon carpaccio	Slow-cooked watermelon topped with Parmigiano, capers, pine nuts and olive oil.	159k
Prosciutto di Parma - DOP	Italy - aged for 16 months, 100g.	269k
Jamón ibérico 75% bellota	Spain - aged for 48 months, 100g.	539k
Duck mousse - gherkins - focaccia	Silky-smooth duck mousse accompanied by tangy gherkins, served with focaccia.	119k
Cheese selection	Camembert, blue cheese, grilled scamorza and truffle Manchego, accompanied by red wine balsamic confit onions and caramelized almonds.	239k
Lobster velouté	Enriched with the sweetness of butternut.	139k
Salmorejo	Cold tomato Spanish soup served with Iberico ham, egg and olives.	139k
Romaine - calamari - smoked salmon	Refreshing romaine salad with calamari, smoked salmon, pomelo, dill and mango dressing.	169k
Caesar - bacon - egg - Parmigiano	Traditional Caesar salad with crispy bacon, hard-boiled eggs and Parmigiano Reggiano.	139k
Arugula - button mushroom - Parmigiano	Peppery arugula salad complemented by button mushrooms and Parmigiano Reggiano.	139k

SKEWERS

~150g / skewer

Including 1 dipping / skewer

BEEF

Cuberoll	Australia, mb4+, grain-fed, tare marinade	499k
Hanging tender	America, tare marinade	299k
Cheek	Wagyu, Australia, grain-fed, tare marinade	369k
Striploin	Australia, mb4+, grain-fed, tare marinade	399k
Tongue	Angus, Australia, grain-fed, tare marinade	199k
Flap	Wagyu, mb7/8, Australia, grain-fed, tare marinade	599k

PORK

Loin	Iberico, Spain, sunflower fed, tare marinade	249k

LAMB

Rack	Australia - 2pcs, tare marinade	479k

CHICKEN

Wings	Cayenne, blue cheese sauce	179k

SEA

Octopus	Wild caught, Australia, tare marinade	499k
Toothfish	Wild caught, Patagonian, miso marinade	699k
Scallops	Hokkaido - 3pcs, miso marinade	449k

VEGETABLES

Bell pepper - onion - tomato		59k
Zucchini		59k
Eggplant		59k
Sweet potatoes		59k
Roasted potatoes		59k
King oysters & button mushrooms		59k
Corn		59k
Asparagus		59k
Broccoli		59k
Mediterranean	Grilled bell pepper, onion, tomato, zucchini and eggplant marinated in olive oil, Provençal herbs, garlic and lemon juice.	59k
Country	Savory skewered roasted potatoes, onions, king oyster and button mushrooms.	59k
Asian	Grilled asparagus, eggplant, zucchini and king oyster mushrooms in a blend of soy sauce.	59k

DIPPINGS

Horseradish yuzu	Horseradish, yuzu juice, rice vinegar, soy sauce, sake, sugar.	49k
Pepper trio	Black, green and white pepper, Cognac and cream.	49k
Miso tahini yogurt	Miso paste, tahini, Greek yogurt, lemon juice, garlic, olive oil.	49k
Harissa honey	Harissa paste, honey, garlic, lemon juice, olive oil, cumin.	49k
Asian chimichurri	Parsley, cilantro, garlic, ginger, rice vinegar, soy sauce, chili, sesame oil, lime juice.	49k
Honey Dijon	Honey, Dijon mustard, apple cider vinegar, olive oil, garlic.	49k
Red wine truffle	Red wine reduction, black truffle, shallots	49k
Satay	Peanut butter, coconut milk, soy sauce, brown sugar, lime juice, garlic, chili flakes.	49k
Salsa verde	Parsley, mint, capers, garlic, olive oil, lemon juice, anchovies.	49k
Romesco	Roasted red peppers, almonds, garlic, tomato paste, Sherry vinegar, paprika, olive oil.	49k
Ginger-soy aïoli	Mayonnaise, soy sauce, ginger, garlic, lemon juice, sesame oil.	49k
Blue cheese fusion	Blue cheese, mayonnaise, lemon juice, garlic, chives, black pepper.	49k

MAINS

Tomahawk Wagyu	±1,5kg Wagyu mb4+ 400 days grain fed, herbs crust, truffle fries, sautéed spinach, Béarnaise sauce.	299k / 100g
Côte de bœuf	±1kg Black Angus mb2+, herb crust, truffle fries, sautéed spinach, Béarnaise sauce.	259k / 100g
Beef tartare	Minced beef tenderloin, egg yolk, capers, pickles, shallots, parsley, Dijon mustard, worcestershire sauce, olive oil, truffle fries.	329k
Manti pasta	Beef dumpling, yogurt, tomato, mint, dill, garlic butter sauce, pomegranate seeds.	239k
A kind of burger	Wagyu patty, brie cheese, tomato, onion chutney, gherkins, arugula, truffle-garlic mayo, caramelized onions, toasted brioche bun, truffle fries.	249k
Crab meat risotto	Crab risotto infused with lemongrass, Serrano ham, zucchini and pomegranate confit onions.	269k

DESSERTS

SUNDAES

Caramel Crunch	Vanilla ice cream Chocolate sauce Chocolate chips Caramel chips Peanuts	109k
Tropical Bliss	Vanilla ice cream Coconut coulis Mango coulis Toasted coconut flakes Caramel chips	109k
Berry Symphony	Vanilla ice cream Chocolate ice cream Raspberry coulis Strawberry coulis Chocolate chips Crumble	109k
Island Fusion	Vanilla ice cream Chocolate ice cream Passion fruit coulis Toasted coconut flakes Puffed rice	109k

PASTRIES

Tiramisu	Tiramisu entremet.	109k
Raspberry semifreddo	Raspberry coulis, macaron, lime and orange zest.	109k

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