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# Barco

# MENU

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DELIVERY

## Street but Chic...

- New York Style Pastrami sandwich with  
Dijon Mustard and French Toasted bread.  
Served with green salad . . . . . 8,00€
- Smoked Salmon sandwich guacamole spread  
baby spinach and cucumber. Served with green salad 7,50€
- Club Sandwich with chicken salad and bacon.  
Served with French fries . . . . . 7,00€

## To Share

- Pinsa a la romana prosciutto  
baby rucola and truffle oil . . . . . 10,00€
- Pinsa Special with tomato-pesto sauce,  
bacon, wild mushrooms and cheese . . . . . 10,00€
- Pinsa margarita with tomato-pesto sauce & cheese . . 8,00€
- Beef Bao bun medium cooked rucola  
parmesan flakes and balsamic cream . . . . . 7,50€
- Chicken fillet Bao with shredded carrot  
and hoisin sauce . . . . . 7,50€
- Jacket Potato with yogurt spread bacon  
and cheddar cheese. . . . . 7,00€
- Onion Rings with Aioli sauce . . . . . 5,00€

## Burger

- Chicken Burger cooked sous-vide with mayo truffle  
and pickles. Served with green salad . . . . . 9,50€
- BBQ Style beef burger with mango chatney  
and prosciutto chip. Served with French fries . . . . 11,00€
- Classic Burger with beacon, cheese, tomato, lettuce,  
mayo and ketchup. Served with French fries . . . . . 9,00€

## We want Greens...

- Mediterranean salad with tricolore cherry tomatoes,  
carob ntakos, capers, sour mizithra  
and strawberry dressing . . . . . 9,00€
- Prawn Salad with mixed greens prosciutto chips  
mango and mustard vinegrette . . . . . 12,00€
- Watermelon and feta cheese marinated in  
citrus juice salad with basil leaves, baby spinach  
and black sesame . . . . . 9,50€
- Taboule salad served stuffed in tomato  
glazed with balsamic cream . . . . . 8,00€
- Caesar Salad, iceberg lettuce, grilled chicken,  
crispy bacon, cherry tomatoes, crouton  
and parmesan cheese flakes, sauce . . . . . 10,00€

## Feeling Hungry...

### Pasta

- Truffle risotto with wild mushrooms  
and Parmesan flakes . . . . . 14,00 €
- Handmade Papardelle with oxtail & Marsalla wine . 17,00 €
- Chicken Tagliatelle with wild mushrooms,  
white wine and double cream. . . . . 14,00 €
- Handmade Black tagliolini with smoked salmon,  
fennel and gin infused cream sauce . . . . . 16,00 €
- Tagliatelle with pesto sauce walnuts  
and baby rucola . . . . . 10,00 €

### Our suggestions

- Saltinboca Pork fillet with sage and Prosciutto  
served with mix greens salad . . . . . 14,00 €
- Chicken fillet cooked Sous Vide served with  
wild mushrooms seasonal wild greens  
and scarmoza sauce. . . . . 15,00 €
- Salmon fillet infused with thyme served with cous-cous  
salad and burnt butter-balsamic sauce . . . . . 18,00 €
- Rib-eye Black angus Uruguayan with carrot  
puree asparagus baby potatoes and Merlot sauce . . 28,00 €

## To finish off...

- Homemade orange pie . . . . . 6,00 €
- Chocolate lava cake with ice cream  
of your choosing . . . . . 6,00 €
- Sweet pancake  
With maple syrup and walnuts . . . . . 7,50 €  
With hazelnut praline . . . . . 7,50 €  
Bueno . . . . . 8,50 €  
With hazelnut praline, banana and crumbled biscuit . . 8,50 €  
With honey, walnuts and cinnamon . . . . . 7,50 €  
With raspberry, blueberry, strawberry  
or forest fruit jam . . . . . 7,50 €



*Please inform us of any food allergies or special dietary requirements and we will be happy to accommodate you.*

*The restaurant has gluten free pasta.*

