
Barco

MENU

Street but Chic...

- New York Style Pastrami sandwich with
Dijon Mustard and French Toasted bread.
Served with green salad 9,00€
- Smoked Salmon sandwich guacamole spread
baby spinach and cucumber. Served with green salad 8,50€
- Club Sandwich with chicken salad and bacon.
Served with French fries 8,00€

To Share

- Pinsa a la romana prosciutto
baby rucola and truffle oil 11,00€
- Pinsa Special with tomato-pesto sauce,
bacon, wild mushrooms and cheese 11,00€
- Pinsa margarita with tomato-pesto sauce & cheese . . 9,00€
- Beef Bao bun medium cooked rucola
parmesan flakes and balsamic cream 8,50€
- Chicken fillet Bao with shredded carrot
and hoisin sauce 8,50€
- Jacket Potato with yogurt spread bacon
and cheddar cheese. 8,00€
- Onion Rings with Aioli sauce 6,00€

Burger

- Chicken Burger cooked sous-vide with mayo truffle
and pickles. Served with green salad 10,50€
- BBQ Style beef burger with mango chatney
and prosciutto chip. Served with French fries 12,00€
- Classic Burger with beacon, cheese, tomato, lettuce,
mayo and ketchup. Served with French fries 10,00€

We want Greens...

- Mediterranean salad with tricolore cherry tomatoes,
carob ntakos, capers, sour mizithra
and strawberry dressing 10,00€
- Prawn Salad with mixed greens prosciutto chips
mango and mustard vinegrette 13,00€
- Watermelon and feta cheese marinated in
citrus juice salad with basil leaves, baby spinach
and black sesame 10,50€
- Taboule salad served stuffed in tomato
glazed with balsamic cream 9,00€
- Caesar Salad, iceberg lettuce, grilled chicken,
crispy bacon, cherry tomatoes, crouton
and parmesan cheese flakes, sauce 11,00€

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 15,00 €
- Chicken fillet cooked Sous Vide served with
wild mushrooms seasonal wild greens
and scarmoza sauce. 16,00 €
- Salmon fillet infused with thyme served with cous-cous
salad and burnt butter-balsamic sauce 19,00 €
- Rib-eye Black angus Uruguayan with carrot
puree asparagus baby potatoes and Merlot sauce . . 29,00 €

To finish off...

- Martini Τιραμισού 8,00 €
- Lemon mouse infused with spearmint served
with caramelized crumble 7,00 €
- Homemade orange pie 7,00 €
- Chocolate lava cake with ice cream
of your choosing 7,00 €
- Sweet pancake
With maple syrup and walnuts 8,50 €
With hazelnut praline 8,50 €
Bueno 9,50 €
With hazelnut praline, banana and crumbled biscuit . . 9,50 €
With honey, walnuts and cinnamon 8,50 €
With raspberry, blueberry, strawberry
or forest fruit jam 8,50 €



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.



barcoportorafti



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