Tastes

by Barú

Carta | Menu

ENTRANTES

STARTERS

Servicios de **pan** (1) — **1,50€**
Bread service

Pan con tomate (1) — **3,50€**
Tomato with bread

Tabla de **Ibéricos** (1) — **23,50€**
Iberian cured meats platter

Ensaladilla rusa con piparras (1, 3, 4, 7, 12) — **9,80€**
Russian salad with piparra peppers

Tomate con ventresca y encurtidos (4, 12, 15) — **13,90€**
Tomato salad with tuna belly and pickles

Ensalada de burrata y pesto genovese (3, 7, 8) — **14,90€**
Burrata salad with Genovese pesto

Ensalada César (1, 3, 4, 7) — **12,90€**
Caesar salad

Tartar de salmón con aguacate (1, 4, 6, 12, 13) — **13,90€**
Salmon tartare with avocado

Pinchos de gambón con salsa sweet-chilli (1, 2, 3) — **12,90€**
King prawn skewers with sweet chili sauce

Tempura de verduras (1, 3, 15) — **11,50€**
Vegetable tempura

Croquetas caseras (pato o chipirón) (1, 3, 4, 6, 7, 11, 13) — **3,50€/ud**
Homemade croquettes (duck or squid)

Huevo, patata y trufa (3, 7) — **11,50€**
Egg, potato and truffle

Patatas bravas con mayo sriracha (3, 12) — **7,90€**
Barú potatoes with sriracha mayo

Brioche de **rabo de toro** (1, 3, 7, 11, 15) — **3,85€/ud**
Oxtail brioche

Pulpo asado con parmentier de boniato (7, 13, 15) — **19,00€**
Roasted octopus with sweet potato sauce

Puerro confitado, salsa romescu y piñones (8, 12, 15) — **13,90€**
Confit leek, romescu sauce and pine nuts

Alcachofas confitadas con jamón (8 ,12, 15) — **12,50€**
Candied **artichokes** with ham

Tosta de pimiento del piquillo con migas de bacalao (1, 4, 15) — **3,65€/ud**
Piquillo pepper toast topped with cod flakes

PRINCIPALES

MAIN COURSES

PESCADOS FISH

Black Salmon con spaguetti de calabacín (4, 6, 12, 13) — **17,90€**
Black Salmon with zucchini spaghetti

Bacalao confitado con alioli de piquillo (3, 4, 7, 15) — **15,90€**
Confit Cod with piquillo pepper aioli

Lubina a la parrilla (4, 15) — **16,90€**
Grilled **sea bass**

Calamar de playa a la parrilla (4, 13, 15) — **19,90€**
Grilled **baby squid**

ARROCES Y PASTAS RICE AND PASTA

Arroz del **senyoret** (2, 3, 4, 9, 13, 15) — **18,80€** /pax
Peeled seafood rice

Arroz de **carrillera y setas** (9, 15) — **17,80€** /pax
Braised Beef Cheek and Mushroom Rice

Arroz al horno en paella (9, 15) — **16,80€** /pax
Oven-baked meat and chickpea rice (served in paella)

Noodles con verduras (+1€ pollo, gambas, huevo) (2, 3, 6, 11) — **9,90€**
Noodles with veggies (+1€ chicken, shrimp, egg)

Pasta con pesto verde, carbonara o boloñesa (1, 3, 7, 8) — **9,90€**
Pasta with pesto, carbonara or bolognese

***Arroz mínimo 2 personas** **Rice minimum 2 pax**

CARNES MEAT

Costilla glaseada a baja temperatura (6) — **16,90€**
Low-temperature **glazed ribs**

Muslo de pollo de aldea a la parrilla — **14,70€**
Grilled **chicken thigh**

Entraña a la parrilla volcánica — **18,90€**
Volcanic grilled **skirt steak**

Hamburguesa Angus estilo Barú (1, 3, 7, 12, 15) — **17,90€**
Angus burger Barú style

Hamburguesa crispy chicken (1, 3, 7) — **12,90€**
Crispy chicken burger

Hamburguesa vegetal (1, 6) — **13,90€**
Veggie burger

INFANTIL KIDS

Caldo de pollo con fideos (1, 9) — **5,50€**
Chicken broth with noodles

Hamburguesa de pollo o ternera al plato con patatas — **8,90€**
Chicken or beef **burger** dish with fries

Fingers de mozzarella (1, 7) — **5,90€**
Mozzarella sticks

Lágrimas de pollo (1) — **5,90€**
Chicken fingers

Arroz a la cubana (huevo opcional) (3) — **6,50€**
Rice with tomato sauce (egg optional)

POSTRES

DESSERTS

Tarta de queso estilo Barú (1, 3, 7) — **7,10€**
Cheesecake Barú style

Torrija con helado de vainilla (1, 3, 7, 12) — **6,90€**
Torrija with vanilla ice cream

Brownie de chocolate con helado de pistacho (1, 3, 7, 8) — **6,90€**
Chocolate brownie with pistachio ice cream

Panna cotta con fresas confitadas (7) — **6,90€**
Panna cotta with candied strawberries

Mascarpone con **Lotus** (1, 5, 6, 7) — **6,10€**
Mascarpone with **Lotus**

Arroz con leche (7) — **5,50€**
Rice pudding

Yogur natural con frutos secos (7, 8) — **4,90€**
Plain yogurt with nuts/dried fruits

Fruta de temporada — **3,50€**
Seasonal **fruit**

Dúo de bolas de **helado** (1, 3, 6, 7, 8) — **5,90€**
Duo of **ice cream** scoops

ALÉRGENOS ALLERGENS

(1) Gluten Gluten
(2) Crustáceos Crustaceans
(3) Huevos Eggs
(4) Pescado Fish
(5) Cacahuete Peanuts
(6) Soja Soy
(7) Lácteos Dairy
(8) Frutos cáscara Nuts
(9) Apio Celery
(10) Mostaza Mustard
(11) Granos sésamo Sesame seeds
(12) Sulfitos Sulphites/Sulfites
(13) Moluscos Molluscs/Mollusks
(14) Altramuces Lupin
(15) Ajo Garlic

MENÚ 1

MEDIODÍA MIDDAY

ENTRANTES STARTERS

Ensalada César (1, 3, 4, 7)
Caesar salad

Brioche de rabo de toro (1, 3, 7, 11, 15)
Oxtail **brioche**

Tempura de verduras (1, 3, 15)
Vegetable tempura

Crema/sopa del día
Soup of the day

POSTRES DESSERTS

Natilla Brûlée (1, 3, 7)
Custard brûlée

Tarta de queso estilo Barú (1, 3, 7)
Cheesecake Barú style

Fruta de temporada
Seasonal **fruit**

Bola de **helado** (1, 3, 6, 7, 8)
Ice cream scoop

PRINCIPALES MAIN COURSES

Lasaña de pavo y pollo (1, 3, 7)
Turkey and chicken **lasagna**

Lubina a la parrilla (4, 15)
Grilled **sea bass**

Secreto con salsa chimichurri y parmentier de boniato (7)
Iberian Pork flank with chimichurri sauce and sweet potato parmentier

Pasta del día (1, 3, 7, 8)
Pasta of the day

Arroz de carrillera y setas (9, 15)
Braised Beef Cheek and Mushroom **Rice**
min 2 pax

23,50€

bebidas y café no incluidos
drinks and coffee not included

MENÚ 2

CENA DINNER

ENTRANTES STARTERS

Tomate con ventresca y encurtidos (4, 12, 15)
Tomato salad with tuna belly and pickles

Huevo, patata y trufa (1, 3, 7)
Egg, potato and truffle

Alcachofas confitadas con jamón (8 ,12, 15)
Candied artichokes with ham

Crema/sopa del día
Soup of the day

POSTRES DESSERTS

Brownie de chocolate con helado de pistacho (1, 3, 7, 8)
Chocolate brownie with pistachio ice cream

Panna cotta con fresas confitadas (7)
Panna cotta with candied strawberries

Fruta de temporada
Seasonal **fruit**

Bola de **helado** (1, 3, 6, 7, 8)
Ice cream scoop

PRINCIPALES MAIN COURSES

Pizza 6 quesos (1, 6, 7, 8, 10, 13)
Six Cheese **Pizza**

Póke de salmón (1, 3, 4, 6, 11, 12, 13)
Salmon **poke**

Hamburguesa de vaca, pollo o vegetal (1, 3, 6, 7, 12, 15)
Beef, chicken, or vegetable **burger**

Pasta del día (1, 3, 7, 8)
Pasta of the day

23,50€

bebidas y café no incluidos
drinks and coffee not included

MENÚ 3

MEDIODÍA MIDDAY

ENTRANTES STARTERS

Ensalada Mediterránea (3, 4)
Mediterranean **salad**

Dúo de **croquetas** (pato y chipirón) (1, 3, 4, 6, 7, 11, 13)
Croquettes duo (duck and squid)

Patatas bravas con mayo sriracha (3, 12)
Barú potatoes with sriracha mayo

Crema/sopa del día
Soup of the day

POSTRES DESSERTS

Panna cotta de coco y piña (7, 12)
Coconut and pineapple **panna cotta**

Mascarpone con **Lotus** (1, 5, 6, 7)
Mascarpone with **Lotus**

Fruta de temporada
Seasonal **fruit**

Bola de **helado** (1, 3, 6, 7, 8)
Ice cream scoop

PRINCIPALES MAIN COURSES

Noodles con verduras (6, 11)
Noodles with veggies

Bacalao confitado con alioli de piquillo (3, 4, 7, 15)
Confit Cod with piquillo pepper aioli

Muslo de pollo de aldea a la parrilla
Grilled **chicken thigh**

Pasta del día (1, 3, 7, 8)
Pasta of the day

Arroz del **senyoret** (2, 3, 4, 9, 13, 15)
Peeled **seafood rice**
min 2 pax

23,50€

bebidas y café no incluidos
drinks and coffee not included

MENÚ 4

CENA DINNER

ENTRANTES STARTERS

Ensalada de burrata y pesto genovese (3, 7, 8)
Burrata salad with Genovese pesto

Puerro confitado, salsa romescu y piñones (8, 12, 15)
Confit leek, romescu sauce and pine nuts

Tartar de salmón con aguacate (1, 4, 6, 12, 13)
Salmon tartare with avocado

Crema/sopa del día
Soup of the day

POSTRES DESSERTS

Yogur natural con frutos secos (7, 8)
Plain yogurt with nuts/dried fruits

Torrija con helado de vainilla (1, 3, 7, 12)
Torrija with vanilla ice cream

Fruta de temporada
Seasonal **fruit**

Bola de **helado** (1, 3, 6, 7, 8)
Ice cream scoop

PRINCIPALES MAIN COURSES

Canelones de carne (1, 3, 7)
Meat **cannelloni**

Dorada a la parrilla (4, 15)
Grilled **sea bream**

Entraña a la parrilla
Grilled **skirt steak**

Pasta del día (1, 3, 7, 8)
Pasta of the day

23,50€

bebidas y café no incluidos
drinks and coffee not included

MENÚ 5

MEDIODÍA MIDDAY

ENTRANTES STARTERS

Ensalada Tropical de pasta (1, 4, 7)
Tropical pasta **salad**

Ensaladilla rusa con piparras (1, 3, 4, 7, 12)
Russian salad with piparra peppers

Puntilla con mayo cítrica (1, 2, 3, 4, 13)
Fried baby squid with citrus mayonnaise

Crema/sopa del día
Soup of the day

POSTRES DESSERTS

Yogur natural con mermelada y crumble (1, 7)
Natural yogurt with fruit jam and butter crumble

Pudding (1, 3, 7)
Pudding

Fruta de temporada
Seasonal **fruit**

Bola de **helado** (1, 3, 6, 7, 8)
Ice cream scoop

PRINCIPALES MAIN COURSES

Canelón de espinacas, pasas, piñones y queso azul (1, 3, 6, 7, 8, 12)
Spinach, raisin, pine nut and blue cheese **cannelloni**

Corvina con parmentier de zanahoria (4, 7)
Meagre with carrot parmentier

Pollo Thai con arroz (11, 15)
Grilled **chicken thigh**

Pasta del día (1, 3, 7, 8)
Pasta of the day

Arroz al horno en paella (9, 15)
Oven-baked meat and chickpea rice (served in paella)
min 2 pax

23,50€

bebidas y café no incluidos
drinks and coffee not included

MENÚ 6

CENA DINNER

ENTRANTES STARTERS

Ensalada Capresse (7, 8, 12)
Capresse salad

Taco de carrillera con pico de gallo y mayo sriracha (3)
Beef cheek taco with "pico de gallo" and sriracha mayo

Pinchos de gambón con salsa sweet-chilli (1, 2, 3)
King prawn skewers with sweet chili sauce

Crema/sopa del día
Soup of the day

POSTRES DESSERTS

Arroz con leche (7)
Rice pudding

Crumble con manzana templada y helado de vainilla (1, 7, 12)
Warm apple crumble with vanilla ice cream

Fruta de temporada
Seasonal **fruit**

Bola de **helado** (1, 3, 6, 7, 8)
Ice cream scoop

PRINCIPALES MAIN COURSES

Pizza Tartufata (1, 6, 7, 8, 10, 13)
Tartufata Pizza

Salmón teriyaki (1, 4, 6, 11)
Teriyaki **salmon**

Costilla glaseada a baja temperatura (6)
Low-temperature **glazed ribs**

Pasta del día (1, 3, 7, 8)
Pasta of the day

23,50€

bebidas y café no incluidos
drinks and coffee not included

MENÚ INFANTIL

NIÑOS (HASTA 12 AÑOS) KIDS (UP TO 12 YEARS OLD)

ENTRANTES STARTERS

Fingers de **mozzarella** (1, 7)
Mozzarella sticks

Lágrimas de pollo (1, 7)
Chicken fingers

Caldo de pollo con fideos (1, 9)
Chicken broth with noodles

POSTRES DESSERTS

Fruta de temporada
Seasonal **fruit**

Bola de **helado** (1, 3, 6, 7, 8)
Ice cream scoop

18,00€

bebidas no incluidas
drinks not included

PRINCIPALES MAIN COURSES

Pizza Tartufata o 6 quesos (1, 6, 7, 8, 10, 13)
Tartufata or Six Cheese **Pizza**

Pasta del día (1, 3, 7, 8)
Pasta of the day

Hamburguesa de pollo o ternera al plato con patatas
Chicken or beef burger dish with fries

Muslo de pollo de aldea a la parrilla
Grilled chicken thigh

Dorada a la parrilla (4, 15)
Grilled **sea bream**

Arroz a la cubana (huevo opcional) (3)
Rice with tomato sauce (egg optional)

BEBÉS (0-3 AÑOS) BABIES (0-3 YEARS)

Caldo de pollo con fideos (1, 9)
Chicken broth with noodles

Crema/sopa del día
Soup of the day

Fruta de temporada
Seasonal **fruit**

Yogur natural (7)
Plain yogurt

ALÉRGENOS

ALLERGENS

(1) Gluten Gluten
(2) Crustáceos Crustaceans
(3) Huevos Eggs
(4) Pescado Fish
(5) Cacahuete Peanuts
(6) Soja Soy
(7) Lácteos Dairy
(8) Frutos cáscara Nuts
(9) Apio Celery
(10) Mostaza Mustard
(11) Granos sésamo Sesame seeds
(12) Sulfitos Sulphites/Sulfites
(13) Moluscos Molluscs/Mollusks
(14) Altramuces Lupin
(15) Ajo Garlic

BEBIDAS

MAIN COURSES

AGUA WATER

Agua Natural – 0,5L — **2,15€**
Still Water – 0,5L

Agua Natural – 1L — **3,00€**
Still Water – 1L

Agua **con Gas** – 0,365L — **2,70€**
Sparkling Water – 0,365L

REFRESCOS Y ZUMOS SOFT DRINKS & JUICES

Coca-cola, Fanta y **Sprite** — **3,30€**
Coke, Fanta and **Sprite**

Aquarius y **Nestea** — **3,50€**
Aquarius and **Nestea**

Tinto de verano — **3,30€**
Tinto de verano

Zumo de Piña, Melocotón y Manzana — **2,40€**
Pineapple, Peach and Apple **Juice**

VERMOUTH VERMOUTH

Vittore **Rojo** — **4,20€**
Vittore **Red**

Vittore **Blanco** — **4,20€**
Vittore **White**

Vittore **Naranja** — **4,20€**
Vittore **Orange**

CERVEZAS BEERS

Mahou 5 Estrellas
Tercio Small — **3,50€**
Doble Medium — **4,20€**
Pinta Pint — **5,50€**

Mahou Maestra
Tercio Small — **3,80€**
Doble Medium — **4,80€**
Pinta Pint — **6,20€**

Mahou 0,0 Tostada — **3,90€**
Mahou 0,0 Tostada **(Amber)**

Mahou Radler — **4,00€**
Mahou Radler

Mahou Sin Gluten — **3,90€**
Mahou Gluten-Free

Alhambra Verde — **4,10€**
Alhambra Verde

Leffe — **4,90€**
Leffe

TARONGINO LOCAL WINE

Clásico de Naranja
Orange Classic
Copa Glass — **3,50€**
Botella Bottle — **15,00€**

Spritz de Naranja
Orange Spritz
Copa Glass — **3,60€**
Botella Bottle — **16,00€**