Thursday – Saturday | 18h till late

BARRIO

DINNER

Barrio Rotterdam | Schiekade 201

www.barriorotterdam.nl

STARTERS & SNACKS

OYSTER · TIGER MIGNONETTE 4,75 / pc
Lime, ají amarillo, ginger & shallot

TUNA DEVILLED EGG 6,5
Ají amarillo cream, fresh tuna, soy & lime dressing, crunchy cancha

GUACAMOLE & TOSTADAS (vegan) 11,5
Avocado, lime & coriander, served with crisp corn tostadas

AGUACHILE DE DORADA 17,5
Sea bream, blood orange, fermented tomato & sea buckthorn, shaved fennel, radish, coriander oil & spiced pumpkin seed crunch

PALLARES CON AJÍ AMARILLO (vegan) 13,5
Butter beans, smoked garlic & white bean cream, ají amarillo–pineapple dressing, roasted cherry tomatoes, spring onion & guajillo oil

TACOS

Corn tortillas, served with fermented salsas priced individually

BIRRIA DE RES 7,5
Slow-braised beef, white onion, coriander & lime, with birria consommé for dipping

TACO WITH VEGETARIAN SPUL (V) 6,75
Mushrooms braised in a rich chilli sauce, white onion, coriander & lime, with mushroom consommé for dipping

All prices include VAT

MAIN COURSES

CERDO PIBIL 26,5
Slow-cooked pork neck, achiote & citrus, pibil glaze, red onion escabeche

POLLO CON MOLE 24,5
Grilled chicken thigh, guajillo, pumpkin & mole poblano

PASTEL DE CHOCLO (vega) 22,5
Oven-baked mushroom pino and creamy corn, with ají verde & tomato escabeche

BBQ PICANHA 32,5
Grilled Norland beef picanha with roasted onion & chimichurri

SIDES

CAMOTE ASADO (vega) 8,5
Roasted sweet potato, smoked butter, queso fresco, pumpkin seeds, coriander & lime

PAPAS APLASTADAS (vega) 7,5
Crispy smashed potatoes, ají amarillo mayo, spring onion & chilli salt

ARROZ VERDE (vegan) 6,5
Green herb rice with coriander, spinach, spring onion & lime

DESSERT

TRES LECHES (vega) 10,5
Three-milk-soaked sponge cake with ancho chilli ice cream

FLAN DE CARAMELO (vega) 8,5
Silky vanilla custard with golden caramel

All prices include VAT