BAR BAR BAR BAR COA

FESTIVE MENU 2 R230

FIRST PLATO

cabrales blue cheese salad

Herbed lettuce, rosa tomatoes and onions, topped with a cabrales blue cheese dressing

greek salad

Fresh greens, rosa tomatoes, cucumber, onions, feta and olives tossed in a light Greek dressing

mixed empanadas

Four homemade savory filled pastries, chicken, beef, Spinach and feta and Chorizo, corn and cheese

bar ba coa chicken livers

Chicken livers & chorizo pan fried in a creamy chili sauce

chile de carne Chopped beef sautéed with onion, tomato and chili, topped with grated cheddar and tortilla on the side

calamari Grilled with a choice of chimich

Grilled with a choice of chimichurri, lemon and herb, hot chimichurri or garlic butter

MAINS

fillet or sirloin 300g

Char grilled to your liking, top with one of the following: - Cheese, red wine and mushroom, Cabrales or Madagascar pepper.

- Carne Jalapeno
- Carne Argentina

carne rollo

Marinated strips of beef, sautéed onions and jalapenos in a rich Gaucho sauce. Served on a toasted sesame seed bun

plato de pollo

Flame grilled de-boned half chicken done bar ba coa style or peri peri

fillet champion

Fillet medallions interlayered with brown mushroom and topped with a red wine jus

chicken grande

Grilled chicken breasts, topped with fresh avo and a honey Dijon mustard sauce

calamari

Grilled with a choice of chimichurri, lemon and herb, hot chimichurri or garlic butter.

🔽 provoleta argentina

Grilled aubergine, baby marrow and rosa tomatoes, topped with salsa de tomate, provolone cheese and baked.

All the above served with either chips, veg or a baked potato



DON'T FORGET TO

Make sure you order our Argentinian inspired Malbec

ORDER YOUR

SOCIALES N

made exclusively for Bar Ba Coa