

BAR BA COA

argentinian grill and bar

FESTIVE MENU 3 R265

FIRST PLATO

Choice of,

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 chimichurri, lemon and herb, hot chimichurri or garlic butter

MAINS

Choice of,

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

DESSERTS

Choice of,

old faithful

Scoops of Mozart's vanilla served with hot chocolate or dulce de leche sauce

torte de chocolate de lava

A rich, warm dark chocolate cake oozing with chocolate lava, served with ice cream

ice cream cones

Two scoops of Mozart's ice cream in a sugar cone, choose from our range of flavors

DON'T FORGET TO ORDER YOUR SOCIALES MALBEC

Make sure you order our Argentinian inspired Malbec made exclusively for Bar Ba Coa.

