

# BARCOCINA

Welcome to Barcocina, a Mexican inspired sharing concept. Unlike a traditional style of dining, items will be coursed out for you and served to the center of the table as they are prepared by our chefs.

## GUACAMOLE, DIPS & SALSA

### Oaxaca Style Guacamole 8

avocado | shallot | lemon | lime | jalapeño | cilantro

### Barcocina Guacamole 9

fresh basil | roasted garlic | shallot | shredded queso Oaxaca | pasilla-lime-balsamic sauce

### Crab Guacamole 14

gazpacho vinaigrette | heirloom cherry tomatoes | scallions | micro basil

### Garden Guacamole 8

roasted corn | cucumber | grilled zucchini | radish | queso fresco

### Barcocina Fundido 8

chili queso | pepper bacon | manchego | poached egg

### Roasted Corn Salsa Verde 8

crema | chopped scallions

### Queso Black Bean Dip 8

Chihuahua queso | chorizo | jalapeño

### Habanero Salsa 8

charred tomato | sweet onion | chili habanero | orange | mango

### Smoked Tomato Salsa 7

morita chili crema | toasted white sesame seeds | chopped cilantro

## SHARED PLATES

### Spiced Braised Lamb Ribs 12

salsa roja | citrus crema | cilantro | toasted sesame seeds

### Buffalo Chicken Flautas 12

spiced chicken | Oaxaca queso | guajillo blue cheese aioli | grilled lettuce

### Crispy Lobster Tails mkt

tecate battered | chipotle tamarind sauce | hydro watercress

### Ancho Shrimp Quesadilla 13

Oaxaca queso | sweet corn | salsa verde | corn crème

### Spring Veggie Quesadilla 12

morita chili goat cheese | grilled zucchini | charred red onion & poblano peppers | tomatoes | avocado crema

### Fried Calamari 11

rustic lemon aioli | pickled fresno pepper mojo

### Pan Roasted Salmon 14

prickly pear gazpacho | wild black rice | cucumber pico de gallo

### Charred Steak 17

crispy fingerling potatoes | grilled onions | creamed corn | chimichurri

### Tuna Tartare Taquitos 12

pickled sweet potato & ginger | sesame seeds | chili soy | malanga shell

### Sapidus Farms Oysters 12

tequila cocktail sauce | lime | chives

## TACOS (3 per order)

### Blackened Chicken 12

avocado | jalapeño crema | pickled red onion | tomato | roasted fresno chili mojo

### Grilled Chicken Caesar 12

grilled romaine | chipotle caesar dressing | cotija queso | tomato | chives

### Cheeseburger 12

seasoned ground steak | lettuce | smoked cheddar | tomato | pickled shallots | chipotle mayo | mango "catsup"

### Korean Beef 14

spice braised short rib | shredded carrot & red cabbage | green mango & papaya "kimchi"

### Smoked Brisket 14

shredded cabbage | smoked cheese | tomato | chipotle ranch

### Caribbean Rockfish 13

shredded mango & red cabbage | toasted coconut | charred pineapple & coconut "pina colada" salsa

### El Pastor 13

roasted pork | shredded mango | pickled red onion | crema | radish | queso fresco | watermelon salsa

### Mushroom Tinga 12

corn tortilla | beech & oyster mushroom | chipotle tomato sauce | queso cotija | truffle crema | salsa verde

### Moroccan Lamb 13

charred & braised lamb | harissa spicy tomato jam | mint yogurt | tabbouleh | cucumber watermelon salsa

ALL TACOS ARE AVAILABLE ON CORN OR FLOUR TORTILLAS  
FOR COMBO TACOS, ADD \$3

## SOPA & ENSALADAS

### Sopa del Momento MP

seasonal and ever changing, ask your server for details

### Barcocina Caesar Salad 11

chopped romaine hearts | crisp brioche "soldiers" | toasted pumpkin seeds | queso cotija

### Strawberry & Cucumber Salad 12

mixed greens | shaved red onion | sunflower seeds | queso fresco | avocado green goddess dressing

### Green Mango Quinoa Salad 12

baby greens | jicama | parsley | cilantro | tomato | jalapeño | shallot | xvo | citrus

### Add to Any Salad:

grilled chicken 6 | grilled steak 8 | grilled shrimp 11

**EXECUTIVE CHEF MARC DIXON**  
**CHEF DE CUISINE JAVIER ALANIS-SOTO**

## SIDES

### Crispy Brussels Sprouts 8

red mole | queso cotija

### Ancho Fries 6

chipotle mayo

### Jalapeño Skillet Cornbread 5

maple butter

### Crispy Yucca Tots 6

adobo sauce | citrus crema | cotija

### Barcocina Rice Pilaf 6

saffron | Mexican oregano |  
toasted sunflower seeds

Please note that due to the amount of ingredients in each dish we are unable to list them all. Please inform your server of any allergy or dietary discretion you may have. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

\* contains tree nuts

Parties of 11 or more are subject to an automatic 20% service fee  
Checks may be split a maximum of 4 ways

EAT • DRINK • SOCIALIZE