STARTERS

Salsa & Chips $7

Barú Guacamole $14
pico de Gallo, yuzu kosho, cilantro, corn chips

Pumpkin Soup $12
caramelized bacon, lime crema, toasted baguette

Beef Soup $15
root vegetables, corn, spinners

Chef's Empanadas $15
chef's famous shredded chicken empanadas, habanero aioli

Jerk Beef Empanadas $17
jerk short ribs, sweet peppers, curry mango aioli

Shrimp Empanadas $19
shrimp, habanero aioli, sweet pepper

Barú Wings $17
choice of mango jam or barú hot sauce, grilled pineapple

Barú Slider $15
proprietary blend swiss cheese, secret sauce, brioche buns, fries

Ahi Nachos $21
ahituna*, sesame chili soy, avocado, micro cilantro

Yellowtail Crudo $21
thinly sliced yellowtail, smash avocado, pickled red onion, citrus vinaigrette

Salmon Crudo $19
thinly sliced salmon, mango habanero sauce, pickled red beets, cucumber

Fresh Catch Ceviche $24
cooked octopus, smashedavocado, snapper, cooked shrimp

SALADS

Market Bowl Salad $16
arugula, marinated red & golden beets, roasted tri color carrots, champagne vinaigrette

Baru Caesar Salad $15
gem lettuce, adobo croutons, avocado, cherry tomato, baru caesar dressing

House Salad $11
lettuce, tomato, onion, cucumber

ADD-ONS

Chicken +$7 **Steak** +$21
Shrimp +$8 **Salmon** +$8

TACOS

2 per order

Crispy Fish
snapper, jicama mango slaw, avocado mousse, pickled onions
$16

Grilled Chicken
pico de gallo, avocado, cilantro habanero aioli
$16

Grilled Shrimp
grilled pineapple, pico de gallo, serrano peppers, cilantro
$19

SERVED ON GLUTEN FREE CORN TORTILLAS

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

ENTREES

Short Rib $44
"birria" style, sweet plantain, crispy brussels, birria glaze

Curry Chicken $26
braised chicken, carrot, jasmine rice

Sticky Braised Pork Ribs $26
jicama mango slaw, sweet chili glaze

Jerk Chicken $38
jicama mango slaw, sweet chili glaze

Grilled Blackened Salmon $29
cilantro lime rice, jalapeno crispy brussels sprout salsa

Grilled Whole Seabass $36
salsa verde, crispy capers & salsa rojo

Braised Oxtail $44
24hr marinated oxtail, butter beans, arroz con gandules (rice & beans)

Crispy Red Snapper Escovitch $42
pickled vegetables, sweet plantain

Grilled Lamb Chops (3pcs) $49
charred broccolini, garlic mash

Lobster Fried $60
½ lobster, truffle garlic fried rice, grilled pineapple, scallion

Grilled Ribeye Cap $65
10oz Ribeye Cap, chimichurri, yuca fries, house ketchup

SIDES

Charred Broccolini $7

Crispy Brussels $7

Garlic Mash Potatoes $7

Sweet Plantains $6

Fries $7

Arroz con Gandules $8
(rice & beans)

DESSERTS

Tres Leches Bread Pudding $12
salted caramel sauce, berry compote, vanilla bean ice cream

Guava Buttercake $14
fresh berries, lemon sorbet, guava sauce

Coffee Con Leche $14
dulce de leche cream, coffee crumble, vanilla ice cream, chantily cream

Chocolate Fondant Cake $15
passionfruit, mango sorbet

Ice Cream $4
vanilla bean | salted caramel | chocolate

Sorbet $4
mango | lemon | raspberry

DIGESTIVOS

Stella Rosa Black $15

Amaro Nonino $22

Don Fulano Añejo $26

Don Julio 1942 $50

CAFÉ

Carajillo $14
fresh espresso, licor 43

Espresso $7

Freshly Brewed Coffee $6

Cappuccino $9

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