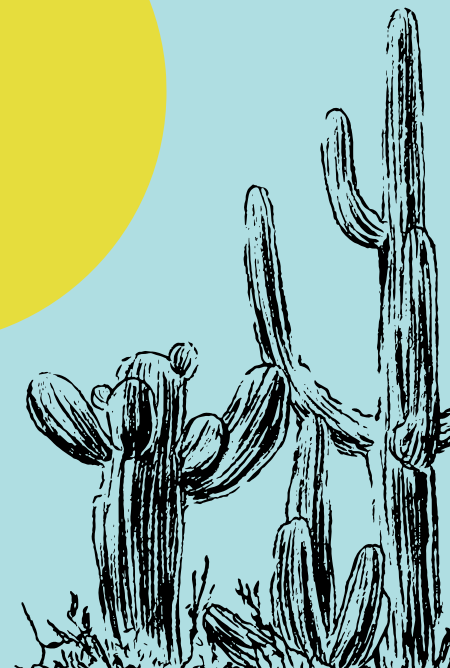


A large, bright yellow sun with stylized, hand-drawn rays in a light blue color. The sun is the central focus of the background.

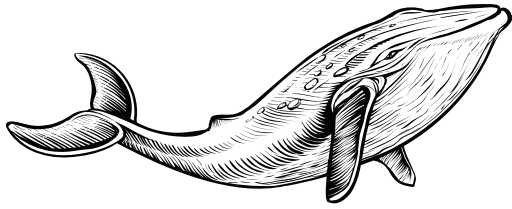
# El Barric

SNACKS





*El Barrio*



## SNACKS

**Guacamole Barrio \$370**  
Mexicana Sauce

**Nachos \$380**  
Cheese, Refried Beans  
Pico de Gallo, Jalapeño Chilli  
Enhancements:

Grilled Chicken / Asada Steak / Shrimp \$255

**Fruit Crudites \$315**  
Lime, Chamoy Sauce

**Slider Black Angus \$420**  
Bacon, Chihuahua Cheese, French Fries

## SEAFOOD & RAW BAR

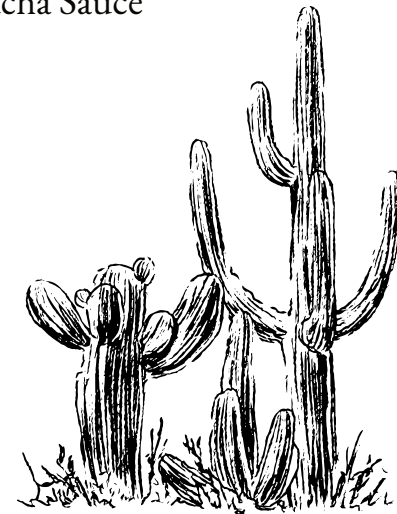
**Baja Oysters (6) \$540**  
Mango Aguachile Sauce

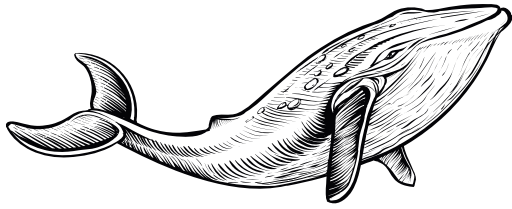
**Baja Poke Bowl \$620**  
Enhancements: Tuna / Salmon / Shrimp

**Seafood Cocktail \$500**  
Shrimp, Octopus, Catch of the Day  
Vuelve a la Vida Sauce

**Tuna Tartar Crispy Taco (3) \$555**  
Wakame, Spiced Ginger Alioli, Macha Sauce

Our prices are in mexican pesos and include 16% VAT. 15% service charge will be added..





## TACOS

### **Al Pastor \$505**

Vertical Spit Roasted Pork, Pineapple, Cilantro, Onion

### **Asada \$605**

Sirloin Steak, Grilled Onions, Avocado  
Charred Tomatillo Sauce

### **Baja Style \$580**

Fish/ Shrimp/ Tempura Battered Veggies  
Coleslaw, Pico de Gallo, Pickled Onions, Sour Cream

## QUESADILLAS

\$550

### **“El Huerto”**

Organic Vegetables, Skordalia  
Cilantro Pesto, Goat Cheese

### **Chicken Tinga**

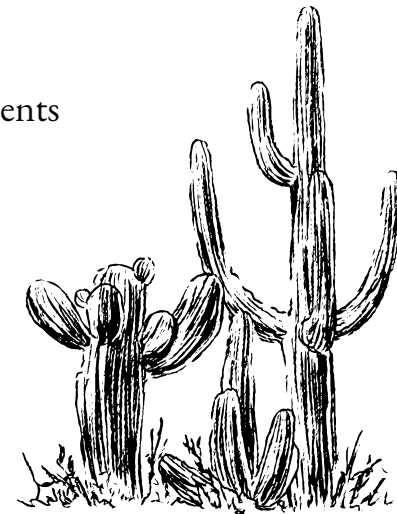
Cotija Cheese, Chipotle, Sour Cream  
Refried Beans, Lettuce

### **Ajillo Shrimp**

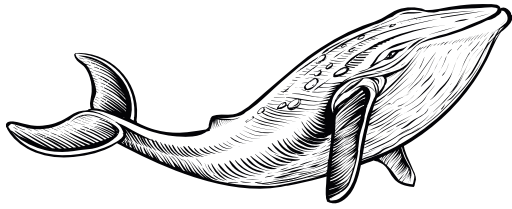
Arugula, Radish, Cilantro

### **Daily Quesadilla**

Made with Seasonal Ingredients



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## COCKTAILS

### PIRINOLA \$480

Tequila Blanco, Aperol, Grapefruit, Lime, Spices

### EL HUERTO \$480

Tequila, Pineapple, Cucumber, Coriander

### LA ROSA \$480

Tequila Rose, Rose Giffard, Grapefruit Juice

### TE-POR-OCHO \$480

Havanna 7 años, Pineapple Giffard, Chile Morita Syrup, Ginger Beer

### KA'KAW \$480

Mezcal Espadín, Cacao Cream, Homemade Horchata

### CANTARITO \$480

Tequila Blanco, Orange, Grapefruit, Lemon, Lime

### EL RAYO DE JALISCO \$480

Raicilla Sierra Occidental, Passion Fruit Puree, Grapefruit Giffard, Grapefruit Juice

### CURANDERO \$480

Gin, Elder Liquor, Rosemary Syrup

### CENZONTLE \$480

Sotol, Violet Giffard, Lemon Juice

## MARGARITAS \$370

Mango, Strawberry, Lime, Tamarindo

## MAI TAI \$370

Ron Blanco, Ron Oscuro, Lime, Controy, Almonds

## PIÑA COLADA \$370

Ron Blanco, Coconut Cream, Pineapple Juice

## DAIQUIRI \$370

Strawberry, Mango

## CERVEZAS \$162

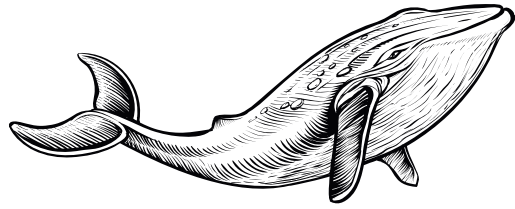
Modelo Especial, Negra Modelo, Pacifico, Pacifico Light  
Corona, Corona Light

## CERVEZAS ARTESANALES \$278

Colima Piedra Lisa IPA  
Baja Brewing Ay Ay Ay IPA



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## WINE SELECTION

**Billecart Brut Reserve NV**

**Billecart-Salmon, Brut Rosé, Champagne, France, NV**

**Miraval, Rosé, Méditerranée, "Studio", Provence, France**

**Rosé, Côtes de Provence, "La Vie en Rose", Cru Classé, France**

**Scarpetta, Pinot Grigio, Friuli, Friuli-Venezia Giulia, Italy**

**Craggy Range, Sauvignon Blanc, "Te Muna", Martinborough  
New Zealand**



**\$950**

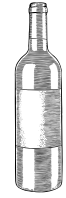
**\$1490**

**\$500**

**\$550**

**\$450**

**\$650**



**\$4000**

**\$5900**

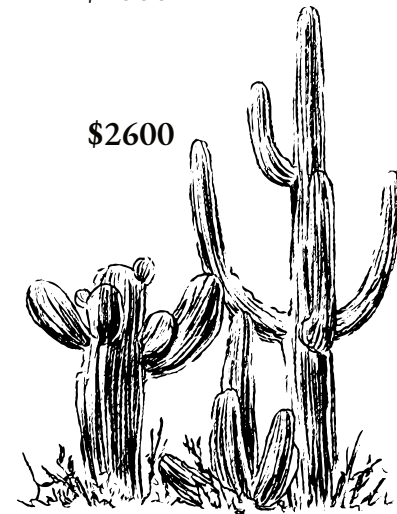
**\$1900**

**\$2000**

**\$1800**

**\$2600**

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# El Barrio

