

Las PEDASconPan son MENOS

STARTERS

GRANA PADANO TRUFFLE FRIES 16 usd
Thick cut steak fries, grana padano cheese, truffl e oil and chives.

GUACAMOLE 17 usd
Fresh hass avocados, tomato, onion, cilantro, limeAdd: Chicken 8 | Steak 10.

SICILIAN ARANCINI 18 usd
Golden crispy creamy parmesan risotto balls, stuffed with ndujaandstretchy mozzarella cheese served with a chunky tomato truffle pink sauce.

SERRANO HAM CROQUETTES 17 usd.
Sriracha aioli, house-made mixed berry preserves.

TUNA POPPY TATAKI* 19 usd
Poppy crusted tuna, red onion jam, ponzu, aji amarillo mayo, chives.

CHARCUTERIE BOARD 38 usd (to share)
Coppa, prosciutto di parma, salami felino, pistachio crusted goat cheese, grana padano, fresh mozzarella, focaccia bread, mixed olives, red onion jam, berry preserves.

CEVICHE CARRETILLERO* 23 usd
Fresh cut corvina, lecha de tigre, micro cilantro, crispy fried calamari, sweet potato, giant peruvian corn & crispy cancha corn.

GOLDEN FRIED CALAMARI 19 usd
Crispy calamari, san marzano tomatoes & basil, aji amarillo aioli.

GREENS

BURRATA & BERRIES 21.
Golden beets, strawberries, blueberries, baby heirloom tomatoes, balsamic, basil.

PISTACHIO BEET SALAD 19.
House blend mixed greens, candied pistachio, red beets, golden beets, goat cheese, orange segments and balsamic sesame vinaigrette.

BURGERS & PIZZA

WAGYU BURGER 24 usd
Wagyu beef, brioche bun, swiss cheese, guanciale jam, caramelized mushrooms, monray sauce & black truffle aioli, served with french frie.

BARSECCO BURGER 21 usd
Two angus beef patties, american cheese, grilled onions, secret sauce, lettuce, tomato, brioche bun, french fries.

MARGHERITA 20 usd
San marzano pomodoro, mozzarella, fresh basil.

PROSCIUTTO DI PARMA 23 usd
San marzano pomodoro, mozzarella, prosciutto di parma, baby arugula.

TACOS

WAGYU ASIAN STREET TACOS 23 usd
Sweet glazed wagyu strip steak, creamy red cabbage kimchi, avocado yuzu, crispy gyoza shell.

BIRRIA TAQUITOS 21 usd
Crispy white corn tortillas fi lled with slow-braised birria brisket & mexican cheese, topped with lettuce, pico de gallo, crema & cotija cheese & served with birria dipping broth.

BAJA CHICKEN TACOS 21 usd
Grilled chicken breast, smoked bacon, black beans, melted cheese, spicy mayo, avocado, fl our tortilla.

MAIN COURSES

WAGYU ASIAN STREET TACOS* 45 usd
Sweet glazed wagyu strip steak, creamy red cabbage kimchi, avocado yuzu, crispy gyoza shell.

MISO SEABASS 36 usd
Pan seared seabass glazed in a sweet white miso sauce, served withsauteed spinach and shiitake mushrooms, toasted sesame seeds.

SECRETO IBERICO PORK STEAK 38 usd
A tender, beautifully marbled cut of the Iberico acorn fed pig, panseared and served with crispy rosemary potatoes, roasted green apples, romesco sauce and apple cider gastrique.

CARBONARA FRIED RICE 22 usd
Crispy fried rice, guanciale, egg yolk, grada padano cheese, sunny side up egg.

PAN SEARED NORWEGIAN SALMON 36 usd
Perfectly seared salmon, asparagus cream, quick pickled cherry tomato asparagus salad.

CREAMY PESTO CAVATELLI 26 usd
Creamy pesto sauce, semi dried tomatoes, ricotta salata cheese, toasted pine nuts.

GNOCCHI ALLA VODKA 24 usd
Fresh homemade pillowy potato gnocchi, rich and creamy vodka pink sauce with stretchy mozzarella, topped with fresh mozzarella chunks, red onions & grape tomato.

BLACK TRUFFLE RIGATONI ALLA VODKA 28 usd
Creamy black truffl e vodka pink sauce, fresh mozzarella, black truffl e slices, basil.

HONEY GLAZED SALMON BOWL 29 usd
Arugula, romaine & quinoa mix, honey soy glazed salmon, red pepper, mango, red onion, avocado, honey dijon vinaigrette.

DESSERTS

PINA COLADA TRES LECHES 18 usd
Golden yellow sponge cake, coconut milk tres leches, grilled pineapple marmalade, vanilla bean whipped cream, toasted coconut.

CHOCOLATE GANACHE LAYER CAKE 18 usd
Semi-sweet chocolate cake, milk chocolate mousse, dark chocolate glaze, vanilla bean whipped cream, strawberries.

Pal'(Des)Ahogo de PENAS

CHAMPAGNE

Dom Pérignon	600
Veuve Clicquot Yellow Label	250
Veuve Clicquot Rosé	350
Moët & Chandon Imperial	250
Moët & Chandon Imperial Rosé	300
Moët Ice	280
Moët Ice Rosé	350

CHAMPAGNE MAGNUM

Veuve Clicquot Yellow Label Magnum 1.5L	485
Moët & Chandon Nectar Rosé	485

VODKA

Absolut	280
Ketel One	320
Belvedere	320
Belvedere Magnum	550
Grey Goose	350
Grey Goose Magnum	550
Tito's	300

COGNAC

Hennessy VS	350
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GINEBRA

Tanqueray	300
Bombay Sapphire	300
Hendrick's	380

TEQUILA

Casamigos Blanco	350
Don Julio Blanco	300
Don Julio Reposado	350
Don Julio Añejo	400
Don Julio 1942	600
Don Julio 70	400
Maestro Dobel Cristalino	320
Clase Azul Reposado	600
Casamigos Reposado	400
Casamigos Añejo	420

RON

Bacardi Superior	250
Bacardi 8	300
Zacapa 23	350
Santa Teresa	300
Aguardiente	250

SCOTCH

Johnnie Walker Black	300
Johnnie Walker Blue	650
Macallan	400
Glenlivet	400
Chiva's 12	320
Chiva's 18	400
Buchanan's 12	380
Buchanan's 18	420
Old Parr	350

Signature Coctails

PAQUITA 20

Jose Cuervo Cristalino, raspberry / lychee syrup / cranberry + lemon juice / natural cocktail syrup (12 oz).

DR. SIMI 20

Smoke Lab / red wine / lemon-lime soda (12 Oz).

VAMPIRITO 20

Jose Cuervo Cristalino / orange + lemon juice / sangrita / grapefruit soda (12 Oz).

NALGAS ALEGRES 20

Bacardi Blanco / Cantera Verde / red wine / lemon juice / Orange Crush soda (12 Oz).

SANGRIA ROSA 18

St Germain / topped with Rosé Prosecco / Grapefruit / Raspberry Vanilla Reduction + Lemon Juice.

LUISMI 20

Jose Cuervo Cristalino / citrics / grilled pineapple/ pulpa de tamarind + sal de gusano (20 Oz)

BOTIQUIN RIOPAN

of Baileys/ cacao Blanca / Jäger.

Medicine cabinet fillet with 6 Shots. 110

Medicine cabinet fillet with 8 Shots. 150

PARADISE KISS 18

Puerto de Indias / St. Germain / Lime Juice / Raspberry Vanilla Syrup + Fee Foam.

SPICY CUCUMBER MARGARITA 18

Jose Cuervo Cristalino / Orange Liqueur / Fresh Lime Juice / Agave Nectar / Fresh Cucumber / Jalapeno + Cilantro Microgreens.

ROSEMARY G&T 18

Harry Blu's Gin / Fresh Cucumber / Rosemary / + Tonic Water.

Tropical Coctails

MOJITO 17

Bacardi Light / Fresh Lime Juice / Mint / Simple Syrup + Sparkling Water.

CAIPIRINHA 17

Leblon / Fresh Lime Slices + Simple Syrup.

MARGARITA 17

Jose Cuervo / Orange Liqueur / Fresh Lime Juice / Splash Orange Juice + Agave Nectar.

SPARKLING PASSION SENSATION 17

Passion Fruit / Mint / Sugar + Topped with Prosecco.

NEGRONI 18

Campari / Puerto de Indias + Sweet Vermouth.

BARSECCO OLD FASHIONED 18

Bourbon / Sugar / Angostura Bitters + Cardamomon.

APEROL SPRITZ 18

Aperol / Prosecco + Topped with Sparkling Water.

MOSCOW MULE 18

Tito's Vodka / Simple Syrup / Lime Juice + Ginger Beer.

Classic Coctails

Martinis

LYCHEE 18

Smoke Lab & Orange Blossom / Kai Lychee / Lime / Homemade Lychee pure.

MOCCA TINI 18

Titos Vodka / Espresso + JF Colada Coffee Liqueur / Cream Cacao.

PASSION & LOVE 18

Chinola Passion Fruit Liqueur / Lime / Vanilla / Topped with Prosecco + Rosewater Mist.

BLUEBERRY MARTINI 18

Stoli Blueberry Vodka / Orange liqueur / Lemon Juice / Syrup + Berries.

Beers

PERONI 10

STELLA ARTOIS 10

HEINEKEN 10

CORONA 10

LAGUNITAS IPA 10

BUD LIGHT 10