



BÀCARO

A La Carte Menu

Address: Governors Creek

Phone: (345) 749 4800

Cuisine: Italian Tapas

Delivery terms: Order through the Bento food delivery app.

Delivery times: Tuesday-Sunday: 12pm-8pm

CICHETTI E CRUDO (NIBBLES AND RAW)

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| Fish Cakes v | CI\$7 |
| Tartare sauce | |
| Mad Deviled Eggs | CI\$6 |
| Veal Liver Pate | CI\$10 |
| Blue Cheese & Potato Croquettes | CI\$7 |
| Spiced nuts, caper berries, olives | CI\$6.00 |
| Polpette in Umido | CI\$8.00 |
| beef and pork meatballs in tomato sauce | |
| Ceviche of the day | CI\$16.00 |
| Tuna Tartare | CI\$17.00 |
| avocado puree, mango salsa | |
| Pesce crudo al sale | CI\$14.00 |
| daily caught raw fish on the salt block | |
| Sumac cured salmon | CI\$13.00 |
| arugula, sourdough crisp | |
| Whipped Baccala | CI\$6.00 |
| served with tapioca chips | |
| Fresh oysters | |
| Oyster in clear tomato juice | |

Wahoo Tonnato CI\$14.00
herb wahoo carpaccio, creamy tuna sauce, crispy capers

Pesce crudo al sale CI\$14.00
daily caught raw fish on the salt block

Bruschetta CI\$7.00
Cherry tomatoes, mozzarella and basil

PICCOLI PIATTI (SMALL PLATES)

Assorted artisan bread basket CI\$6.00

Zucchini Parmigiana CI\$11.00

Beetroot potato gnocchi CI\$11.00
green peas, braised leek, shaved pecorino

Sautéed Brussels sprouts CI\$10.00
turmeric, raisins, pine nuts, Parmigiano Reggiano

Grilled asparagus CI\$10.00
Parmesan foam, truffle oil, crispy egg yolk, polenta chips

Bacaro spice seared scallop CI\$13.00
cream of roasted potato, lime, mint

Piovra Mediterranea CI\$18.00
grilled octopus, tomato, basil, olives, crispy capers

Black Tagliolini CI\$17.00
lobster, fresh spinach, cherry tomato, sweet pepper sauce

Crispy lobster bites CI\$15.00
scotch bonnet-paprika aioli

Deep fried calamari CI\$14.00
with mustard-lime mayo

Seared Foie Gras CI\$22.00
pear, coffee soil, Sauterne glaze, hazelnut, brioche toast

Pistachio crusted lamb chops CI\$24.00
sweet potato mash, coriander seed infused jus

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| Pancetta | CI\$14.00 |
| slow braised pork belly, pumpkin puree, baby carrot, balsamic demi | |
| Fegato alla Veneziana | CI\$12.00 |
| sauteed veal liver with onion polenta | |
| Gamberi in Saor | CI\$12.00 |
| Venetian style sweet 'n sour red shrimp | |
| Buratta | CI\$8.00 |
| This burrata is on fire! | |

MEZZA VIA E GRANDI (MEDIUM AND LARGE PLATES)

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| Mushroom crusted daily catch | CI\$23.00 |
| farro, sun dried tomato, almond, grilled asparagus | |
| Bigoli all' Anatra | CI\$16.00 |
| homemade fresh spaghetti with roasted duck ragout | |
| Braised lamb shank Wellington | CI\$25.00 |
| roasted artichokes with pecorino and thyme | |
| Roasted half Cornish hen | CI\$16.00 |
| scaloped potatoes, sunchoke puree | |
| Roasted jumbo shrimp skewers | CI\$28.00 |
| smoked fingerling potatoes | |
| Grigliata Mista | CI\$75.00 |
| grilled lobster, scallops, octopus, shrimp, and calamari (serves 2) | |
| Salumi e Formaggi Platter | CI\$22.00 |
| assorted cured meats and gourmet cheese, olives, dried figs, nuts, homemade crackers | |

DESSERTS

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| Valrhona chocolate and hazelnut cake | CI\$6.00 |
| Passion fruit pannacotta | CI\$6.00 |
| Chocolate chip tiramisu | CI\$6.00 |

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| Blood orange semifreddo | CI\$6.00 |
| citrus gel, almond-cocoa soil | |
| Spiced chocolate | CI\$6.00 |
| mango custard, scotch bonnet mango sauce | |
| Burnt strawberries | CI\$6.00 |
| yogurt mousse, saffron cream, balsamic | |

DESSERT COCKTAILS

Espresso Martini \$14 or Chocolate Martini \$14

COFFEE

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|-------------------------------|-----------------|
| Espresso | CI\$3.00 |
| Espresso Macchiato | CI\$3.50 |
| Double Espresso | CI\$4.50 |
| Americano | CI\$4.00 |
| Cappucino | CI\$4.00 |
| Caffe Latte | CI\$4.00 |
| Assorted Tea Selection | CI\$4.00 |

DIGESTIFS

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| Fernet Branca | CI\$8.00 |
| Montenegro | CI\$8.00 |
| Drambuie | CI\$8.00 |
| Cointreau | CI\$8.00 |

PORT AND DESSERT WINE

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| Oremus Tokaji Aszu 6 Puttonyos 2005 | CI\$22.00 |
| Chateau du Haut Pick Sauternes 2015 | CI\$10.00 |
| Croft Vintage 2000Port | CI\$25.00 |
| Sandeman 20 Year Old Tawny Port | CI\$12.00 |
| Graham's Fine Ruby Port | CI\$7.00 |
| Tio Pepe "Palomino" Sherry | CI\$6.00 |

All prices are in CI Dollars. A 15% gratuity will be added to the final bill. No separate checks.

Last updated: Thu 25 Aug, 2022