



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)

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

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)

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

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

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

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

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

PORT AND DESSERT WINE

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