



# 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)

<b>Fish Cakes</b> <span style="border: 1px solid green; padding: 0 2px;">v</span>	<b>CI\$7</b>
Tartare sauce	
<b>Mad Deviled Eggs</b>	<b>CI\$6</b>
<b>Veal Liver Pate</b>	<b>CI\$10</b>
<b>Blue Cheese &amp; Potato Croquettes</b>	<b>CI\$7</b>
<b>Spiced nuts, caper berries, olives</b>	<b>CI\$6.00</b>
<b>Polpette in Umido</b>	<b>CI\$8.00</b>
beef and pork meatballs in tomato sauce	
<b>Ceviche of the day</b>	<b>CI\$16.00</b>
<b>Tuna Tartare</b>	<b>CI\$17.00</b>
avocado puree, mango salsa	
<b>Pesce crudo al sale</b>	<b>CI\$14.00</b>
daily caught raw fish on the salt block	
<b>Sumac cured salmon</b>	<b>CI\$13.00</b>
arugula, sourdough crisp	
<b>Whipped Baccala</b>	<b>CI\$6.00</b>
served with tapioca chips	
<b>Fresh oysters</b>	
<b>Oyster in clear tomato juice</b>	

**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

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

## MEZZA VIA E GRANDI (MEDIUM AND LARGE PLATES)

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

## DESSERTS

<b>Valrhona chocolate and hazelnut cake</b>	<b>CI\$6.00</b>
<b>Passion fruit pannacotta</b>	<b>CI\$6.00</b>
<b>Chocolate chip tiramisu</b>	<b>CI\$6.00</b>

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

## DESSERT COCKTAILS

Espresso Martini \$14 or Chocolate Martini \$14

## COFFEE

<b>Espresso</b>	<b>CI\$3.00</b>
<b>Espresso Macchiato</b>	<b>CI\$3.50</b>
<b>Double Espresso</b>	<b>CI\$4.50</b>
<b>Americano</b>	<b>CI\$4.00</b>
<b>Cappucino</b>	<b>CI\$4.00</b>
<b>Caffe Latte</b>	<b>CI\$4.00</b>
<b>Assorted Tea Selection</b>	<b>CI\$4.00</b>

## DIGESTIFS

<b>Fernet Branca</b>	<b>CI\$8.00</b>
<b>Montenegro</b>	<b>CI\$8.00</b>
<b>Drambuie</b>	<b>CI\$8.00</b>
<b>Cointreau</b>	<b>CI\$8.00</b>

## PORT AND DESSERT WINE

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

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