

BARCINO EVENT INFORMATION

Menus & Pricing

Semi-Private This is an opportunity to have a private restaurant experience without the investment of reserving an entire venue. We can accommodate 24 guests for a seated lunch or dinner event, and up to 30 guests for a standing reception-style event. Pricing for an event in our semi-private space is contingent on multiple factors. Our food and beverage minimums start at \$5,000.

BuyOut This is a restaurant exclusive, full-venue event. For a standing, reception-style event, we can accommodate up to 100 guests. There are a variety of ways to accommodate a seated dinner, depending on the number of guests in the party (please inquire for options). Our food and beverage minimums for a full restaurant buyout range from \$18,000 to \$20,000.

For daytime and Monday rates, please inquire.

choosing a menu Barcino offers tailored prix-fixe menus in a range of budgets (examples provided on pages three to six). Wedding, birthday, congratulatory cakes and special desserts can be created for your event (advance notice is required).

Event types & offerings

- Floral centerpieces and side arrangements can be ordered through recommended vendors to suit a range of budgets.
- Guest take-home 'favors' such as wine from The Absinthe Group's wine shop, Arlequin Wine Merchant, and *The Art of the Bar* books, written by Absinthe bartenders Jeff Hollinger & Rob Schwartz, can be arranged (associated costs quoted upon request).
- Our full bar features Spanish classics such as sangria (available in pitchers), a highly-focused selection of Spanish vermouths and sherries, gin tonics & more.

Pintxos

Barra Crua *passed tapas, can be added to any menu for 5. per piece*

Oyster west coast, barrel aged sherry mignonette, BR hot sauce

Salmon lightly smoked, pickled plum, almond gazpacho

tuna yellowfin, fennel escabeche, avocado, esplette

"carpaccio" 28-day dry-aged beef striploin, tomato jam, black truffle, pico

Octopus salpicon, cucumber, celery, chorizo vinagreta



Sample Menu One; Five courses served family-style; \$65 per person

Comienzo *snacks to begin*

- Ametlla fennel-spiced spanish marcona almond
- Oliva adobo marinated, gordal olive, pearl onion, piquillo pepper
- Pa
toasted catalan tomato bread
+\$4 garrotxa, catalan tomato bread
+\$6 sobrasada, spreadable pork sausage, goat cheese, honey
+20 jamon iberico de bellota, 5J, cinco jotas

Ensalada *choose one*

- Mandarina shaved brussels & tangerine, pomegranate, avocado, candied pecan, citrus queso fresco
- *Pera cava poached pear & roasted squash salad, escarole, smoked almond, valdeon crema

Tapa *choose two*

- COLIFLOR cauliflower fritters, pickled cauliflower, caper raisin puree, pickled raisins
- *Bomba crispy potato & chorizo ball, spicy tomato sauce, roasted garlic alioli
- POP plancha-charred octopus & broccoli, roasted tomato, potato puree, mojo rojo
- *PATATA crispy potato cup, bravas salsa, charred-scallion alioli & dust
- *ALBONDIGA lamb meatball, padron pepper, saffron braised noodle, olive, pine nut, currant, chive labneh

Postre *dessert*

CAFE CON CHOCOLATE

darkchocolatemousseexpressocremachocolateturron

*The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of foodborne illness. We cannot be responsible for personal belongings. We reserve the right to refuse service or admission to anyone. 5% added toward San Francisco employer mandates.



BARCINO

Sample Menu Two; Seven courses served family-style; \$75 per person

Comienzo *snacks to begin*

Ametlla	fennel-spiced spanish marcona almond
Oliva	adobo marinated, gordal olive, pearl onion, piquillo pepper
Pa	toasted catalan tomato bread
	+\$4 garrotxa, catalan tomato bread
	+\$6 sobrassada, spreadable pork sausage, goat cheese, honey
	+20 jamon iberico de bellota, 5J, cinco jotás

Ensalada *choose one*

Mandarina	shaved brussels & tangerine, pomegranate, avocado, candied pecan, citrus queso fresco
*Pera	cava poached pear & roasted squash salad, escarole, smoked almond, valdeon crema

Tapa *choose three*

COLIFLOR	cauliflower fritters, pickled cauliflower, caper raisin puree, pickled raisins
*Bomba	crispy potato & chorizo ball, spicy tomato sauce, roasted garlic alioli
POP	plancha-charred octopus & broccoli, roasted tomato, potato puree, mojo rojo
*PATATA	crispy potato cup, bravas salsa, charred-scallion alioli & dust
*ALBONDIGA	lamb meatball, padron pepper, saffron braised noodle, olive, pine nut, currant, chive labneh

Racion *choose one*

Suquet	fisherman's stew, cod, mussel, clam, fingerling potato, cherry tomato
Costelles	smoked & braised dry-aged beef short rib, choricero pepper broth, horseradish

Postres *dessert*

CAFE CON CHOCOLATE	dark chocolate mousse, espresso crema, chocolate turron
"BELLOTA" CHURROS	crispy spanish doughnuts, dulce de leche, salted chocolate sauce

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Sample Menu Three; Nine courses served family-style; \$85 per person

Comienzo *snacks to begin*

Ametlla	fennel-spiced spanish marcona almond
Oliva	adobo marinated, gordal olive, pearl onion, piquillo pepper
Pa	toasted catalan tomato bread
	+\$4 garrotxa, catalan tomato bread
	+\$6 sobrassada, spreadable pork sausage, goat cheese, honey
	+20 jamon iberico de bellota, 5J, cinco jotas

Ensalada *choose one, served family-style*

Mandarina	shaved brussels & tangerine, pomegranate, avocado, candied pecan, citrus queso fresco
*Pera	cava poached pear & roasted squash salad, escarole, smoked almond, valdeon crema

Tapa *choose three, served family-style*

COLIFLOR	cauliflower fritters, pickled cauliflower, caper raisin puree, pickled raisins
*Bomba	crispy potato & chorizo ball, spicy tomato sauce, roasted garlic alioli
POP	plancha-charred octopus & broccoli, roasted tomato, potato puree, mojo rojo
*PATATA	crispy potato cup, bravas salsa, charred-scallion alioli & dust
*ALBONDIGA	lamb meatball, padron pepper, saffron braised noodle, olive, pine nut, currant, chive labneh

Racion *choose one, served family-style*

Suquet	fisherman's stew, cod, mussel, clam, fingerling potato, cherry tomato
Costelles	smoked & braised dry-aged beef short rib, choricero pepper broth, horseradish

Paella de Temporada *(our paellas change seasonally; please inquire)*

Postres *dessert, served family-style*

CAFE CON CHOCOLATE	dark chocolate mousse, espresso crema, chocolate turron
"BELLOTA" CHURROS	crispy spanish doughnuts, dulce de leche, salted chocolate sauce

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