

Celebrate Unforgettable Moments at Barbacoa

At Barbacoa, your experience goes beyond a meal. Whether it's a private party, a corporate event, or any special celebration, we have the space and expertise to make your moment truly memorable.

Events Tailored to Your Needs

We offer group menus with the quality that characterizes us, but your vision is our priority. We can customize every detail: from the food menu and wine selection to the most creative cocktails, everything designed to exceed your expectations.

Exclusive Spaces

Looking for a more intimate setting? You can reserve the restaurant exclusively for your event, or you can reserve a private area that perfectly suits your needs. Our team is ready to help you plan every detail, ensuring your event at Barbacoa is a resounding success.

To discuss your needs and start planning your personalized experience, contact our manager, Ângelo, today.



Drinks & Cocktails			Martini		
	Sparkling Glass Kir Royale	10 12	Cuc Min	umber and t Martini	12
	Aperol Spritz	12	Exp	resso Martini	13
	Aperor spritz	12	Port	nStar Martini	14
			G	in and Tonic	
	Margarita	12			
	Spicy Margarita	13		don's	10
			Gor	don's Pink	12
_)			Bom	nbay Sapphire	12
	Mai-Tai	12	Tan	queray	12
	Wai-Tai	14	Bull	dog	14
			Her	ndrick's	16
			Gin	Mare	18
	Caipirinha	10			
			N	locktails Alcohol free	
	Classic Mojito	11		Sunrise	9
	Passion Fruit Mojito	12		Samise	9
	Cosmopolitan	13		Blue Sky	9
Ma				Fire Ball	9
	Piña Colada	12		Red Fruit Mojito	10

BARBACOA STEAK HOUSE - PORTUGUÊS

Allergens: Please consult our allergen menu or ask your waiter for help.

No dish, food product or drink, including service charge, may be charged if it is not requested by the customer or used by him/her.

The weights shown in this menu reflect the approximate weight of each portion at its least cooked point.

This establishment has a complaints book.

Prices in € EURO / VAT included at the legal rate in force.

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Grill

V NS ter	3 uni 29 ^{.50}	Fillet of Sea Bass	200 g $26^{.50}$
onion, Serr	a cheese,	Chicker Breast free range	1 200g 19 ^{.50}
550g 18.90		Slow Roast Pork Belly Special Marinade	250g 19 ^{.80}
320g 36 ^{.80}		Dry Aged Black Pork Chops Portugal	400g 38·50
220g 19 ^{.50}		Sirloin Uruguay	220g 24 ^{.50}
220g 36 ^{.80}		Rib-Eye Argentina	220g 29 ^{.60}
	ter Urger Uck Port Onion, Serredried tom $550g$ 18.90 $320g$ 36.80 $220g$ 19.50	Irger 180g Ick Pork 19.60 Inion, Serra cheese, dried tomatoes sauce 550g 18.90 320g 36.80 220g 19.50	ter 29.50 Sea Bass Chicker Rek Pork 19.60 Dinion, Serra cheese, dried tomatoes sauce Slow Roast Pork Belly Special Marinade Dry Aged Black Pork Chops Portugal Sirloin Uruguay Page Sirloin Uruguay Rib-Eve

Top Sirloin Cap **Picanha**Argentina

220g 50

 $24^{.50}$ $48^{.60}$

Sirloin Premium Black Angus USA

220g 500g 37.80 72.60



Turbot 58.60

Mediterranean 64.80

Barbacoa Chicken, Lamb and Angus Sirloin

with Gremolata

Barrocal 49.90

Chicken, *Maminha* and Marinated Pork Belly

Chateaubriand 78.56

Fillet of beef for 2 with Bearnaise sauce

Sauces Chimichurri Pepper Mushroom

Side dishes

Homemade Chips	3.80	Corn on the Cob	4.80
Potato Gratin	$4^{.50}$	Basmati Rice	3.80
Spinach Gratin	4.60	Roasted Vegetables	5 .80
Mixed Salad	4.50	Sauteed Mushrooms	5 .60
Black Garlic Mayonnaise	3.80	<i>Montanheira</i> Salad	5 .60



Grilled eggplant with carrot and ginger puree,

fermented kale and Hoisin sauce

Tagliatelle 24.50
with Tiger Prawns
with shallots, lemon and parsley

Welcome to Barbacoa, where passion for meat and fire meets the vibrant flavors of the Algarve.

Chef Vitor Veloso invites you on a gastronomic journey where tradition and innovation come together with the freshness of our region.

At the heart of our kitchen, a high-temperature charcoal broiler-grill is where each cut of meat reaches perfection, intensifying flavors and preserving succulence.

Start your experience with our fresh starters, a reflection of coastal abundance.

Every day, the markets of Olhão and Quarteira bring us the freshest fish and the delicate prawns from the coast.

Enjoy this unique experience in our lush garden, among mature trees, or in our elegant dining room.

In both environments, our manager Angelo and his team

will be happy to welcome you and take care of your visit.

Enjoy

Starters

Traditional Bread, Seasoned Olives and Butter from Azores for 2	6.80	
Creamy Buttery Cheese Monte da Vinha and toasts	14 .80	
Soft Dough Pastries with Shrimp with Miso and Leek	8.60	
Duck Croquettes with Orange Mayonnaise	8.50	
Free-Range Chicken Livers sauteed with apple, dried figs and black pork sausage	10.50	
Classic Caesar Salad with Chicken. Vegetarian version available.	12.60	

Octopus and Pineapple Skewer Paprika-Lemon Oil and roasted almonds	
Fish and Shrimp Ceviche	15 ^{.60}
Garlic-Lemon Tiger Prawns	22.90
Beef Carpaccio São Jorge cheese shavings, beetroot and black garlic mayonnaise	12.60
To Share 2	
Serrana Board Black Pork cold cuts, Creamy Cheese and toasts, Duck Croquettes with Orange Mayonnaise	24.80
Sea Platter Octopus Salad, Soft Dough Pastries with Shrimp and Ceviche with Fish of the Day w/ Shrimp from the Coast	26.50