

Bar-Bacoa

1000 Virginia Ave NE 30306-3669 · +14048159155 · Updated: Jan 14, 2026

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TAPAS 35

Salsa Duo	\$4.00
Tomato and tomatillo salsas, crispy chips (V)	
Guacamole	\$8.00
Scratch-made, thick cut chips, pico de gallo (V)	
Skillet Baked Queso	\$9.00
Crispy chips, pico de gallo *add guacamole for \$2* (V)	
Mexican Street Corn	\$6.00
Sweet corn, cotija, mayo, chile, paprika, lime (G, V)	
Spanish Potatoes	\$6.00
Red wine vinegar, paprika, red pepper aioli (G, V)	
Goat Cheese Fritters	\$8.00
Red pepper jelly (V)	
Serrano Ham Mac & Cheese	\$8.00
Crispy serrano ham, 4-cheese macaroni, panko bread crumb topping	
Bacon Wrapped Dates	\$9.00
Medjool dates, applewood smoked bacon, blue cheese vinaigrette (G)	
Sauteed Mushrooms	\$8.00
Garlic, arugula (G, V)	
Shishito Peppers	\$8.00
Blistered shishito peppers, tajin, cojita cheese (G, V)	
Calamari	\$10.00
Fried Calamari, fried jalapenos, smoked tomato marinara, sherry aioli	
Poblano and Corn Empanadas	\$7.00
Lime-cilantro crema, pico de gallo (V)	
Beef and Potato Empanadas	\$8.00
Ground beef, potatoes, VIP sauce	
Chicken Tinga Quesadilla	\$12.00
Chipotle/tomato simmered chicken, chipotle aioli	

Bar.bacoa Quesadilla	\$12.00
Slow-braised beef, salsa verde	
Blackened Shrimp Tostada	\$10.00
Crispy tortilla, guacamole, lime crema, cilantro	
Albondigas	\$10.00
Beef meatballs, tomato-guajillo chile sauce, queso fresco, toasted bread	
Barbacoa Nachos	\$10.00
Slow-braised barbacoa, house queso, lettuce, jalapenos, crema, guacamole, pico de gallo	
Whole Roasted Cauliflower	\$14.00
Garlic-herb oil, house queso, melted cheese (G, V)	
Fried Chicken	\$10.00
Chipotle mash, ancho-chile sauce	
Pork Carnitas	\$12.00
Slow-braised pork, avocado salad, warm tortillas	
Carne Asada	\$12.00
Char-grilled skirt steak, Cholula fried onions, balsamic reduction	
Garlic-Chile Shrimp	\$12.00
Shrimp in garlic-infused olive oil, crushed red pepper, toasted bread	
Ceviche	\$12.00
Shrimp, scallops, avocado, lime, crispy chips	
Shrimp a la Catalan	\$14.00
Toasted bread, shrimp, serrano ham, manchego cheese, cilantro pesto, tomato catalan	
Crab Cakes	\$13.00
Jumbo lump crab cakes, saffron aioli, chorizo, cucumber, radish	
Sunburnt Tuna	\$12.00
Rare ahi tuna, chipotle mash, yellow mole (G)	
Octopus	\$14.00
Seared octopus, Mexican white bean salad, cascabel chile-cream sauce (G)	
Chile-Rubbed BBQ Salmon	\$14.00
Jalapeno cheese grits, chipotle glaze, cilantro pesto, pico de gallo (G)	
Mussels a la Catalan	\$12.00
Mussels, tomato Catalan, cilantro pesto, toasted bread	
Shrimp and Grits	\$12.00
Tomato garlic shrimp, chorizo, jalapeno grits, ancho chili sauce, green onions (G)	
Fried Lobster Tail	\$15.00
Jicama slaw, sweet chile glaze	

Paella	\$15.00
Mussels, shrimp, chicken, chorizo, peas, peppers, onions, tomatoes, saffron rice (G)	
Seared Scallops	\$16.00
Sweet corn puree, cilantro pesto, crispy serrano ham	
Bar.bacoa Burger	\$15.00
Barbacoa stuffed burger, fried jalapenos, grilled onions, queso, ancho-chili bbq sauce	
TACOS 16	
Beef Barbacoa	\$4.00
Slow braised beef, red onion, salsa verde, cilantro, double corn tortilla (G)	
Lamb Barbacoa	\$5.00
Braised lamb, charred tomato salsa, Spanish onion, double corn tortilla (G)	
Avocado	\$5.00
Tempura fried avocado, black beans, shredded lettuce, pico de gallo, chipotle aioli (V)	
Korean Beef	\$5.00
Marinated skirt steak, kimchee, Korean BBQ sauce, cilantro, sesame seeds	
Buffalo Cauliflower	\$4.00
Tempura fried cauliflower, buffalo sauce, shredded lettuce, avocado, ranch (V)	
Trailer Park	\$4.00
Fried chicken tender, house queso, shredded lettuce, pico de gallo	
Peruvian Chicken	\$4.00
Grilled chicken, cucumber/avocado salad, green sauce	
Grilled Steak	\$5.00
Skirt steak, red onion, VIP sauce, cilantro	
Grilled Shrimp	\$5.00
Shrimp, roasted corn, black bean salsa, chipotle aioli	
Brisket Mac & Cheese	\$5.00
House smoked brisket, 4-cheese macaroni, dill pickles, scratch bbq sauce	
Baja	\$4.00
Fried grouper, mango-pineapple salsa, chipotle aioli	
Salmon	\$5.00
Chili rubbed salmon, pineapple mango tomatillo salsa, honey chipotle glaze	
Lobster	\$8.00
Lobster, chihuahua cheese, peppers, onions, cascabel chile-cream sauce	
Pork Carnitas	\$4.00
Braised pork, pepperjack cheese, tomatillo salsa, roasted poblanos	

Chicken Tinga**\$4.00**

Chipotle/tomato braised chicken, shredded lettuce, cotija cheese, pico de gallo

Impossible**\$5.00**

Ground impossible "meat", shredded cheese, lettuce, pico de gallo, fire sauce (V)

SALADS 4**Green Salad****\$9.00**

Cucumber, tomatoes, chickpeas, roasted red peppers, chipotle ranch dressing (G, V)

Skirt Steak Salad**\$14.00**

Skirt Steak, red onion, tomatoes, avocado, roasted corn, chimichurri ranch

Iceberg Wedge**\$9.00**

Crispy serrano ham, tomatoes, blue cheese dressing (G)

Apple Spinach and Arugula**\$10.00**

Apples, manchego cheese, red onions, peanut dressing (G, V)

SOUPS 2**Chicken Tortilla Soup****\$7.00**

Tomato/garlic/chile stock, braised chicken, radish, avocado, cilantro, crispy tortilla strips

Pork Pozole Verde**\$7.00**

Tomatillo/pork broth, pulled pork, hominy, onions, lime, cilantro