

BARBACOA

Catering Service

Canapés Selection

Jalapeno Chilli Croquetas

Grilled Corn • Chipotle Mayo • Manchego Cheese • Smoked Spice

Cuban Pulled Pork Slider • Milk Bun • Pickled Red Onion • Aioli • Tomato

Vegetable Empanadita • Corn • Onion • Paprika • Coriander

Pork Empanadita • Feta Cheese • Green Olive • Boiled Egg • Paprika

Fried Cauliflower • Pine Nuts • Raisins • Parsley • Cauliflower Puree • Cumin

Battered Fish Taco • Cabbage Slaw • Chipotle Mayo • Mango Salsa

Pulled Pork Taco • Pickled Red Onion • Caramelized Pineapple

Grilled Octopus • Crispy Polenta • Tomato • Garlic Aioli • Green Olive Salad

Spicy Peruvian Style Snapper Ceviche • Aji Amarillo Dressing • Corn Tostada

More Substantial

Spicy Prawn Skewers • Marinated Pineapple

BBQ Chicken Skewers • Red Onion Pickled • Green Chimichurri

Australian Black Angus Beef Sirloin Skewers • Tomato • Red Pepper Jam

This menu only cater group of 40 pax or more

BARBACOA

Catering Regular Set Menu

First Course

Marinated Olives, Rosemary, Garlic

Grilled Chapa Bread, Roasted Garlic, Chilli, Olive Oil, Balsamic Vinegar

Grilled Corn, Chipotle Mayo, Manchego Cheese, Smoked Spice

Battered Fish Taco, Chipotle Mayo, Cabbage Slaw, Mango Salsa

Chicken Empanadita, Manchego Cheese, Malbec Raisin

Cuban Pulled Pork Slider, Pickled Red Onion, Pickled Jalapeno, Aioli, Tomato

Second Course

8 Hours Wood Fired Asado Pork, Green Chimichurri

Sides

Green Beans, Anchovy Butter, Lemon, Oregano

Wood Fired Burnt Carrots, Parsley, Lemon, Maple Vinaigrette

Spanish Style Potatoes, Paprika, Garlic Aioli

Dessert

Gluten Free Chocolate Cake, Raspberry, Caramelized Almonds

Dragon Fruit Cheese Cake (Raw Vegan Dairy Free)

*Price for Whole Suckling Pig IDR 3,500,000
and IDR 3,000,000 for each one after
Cooked on site*

BARBACOA

Catering Set Menu I

First Course

Marinated Olives, Rosemary, Garlic
Grilled Chapa Bread, Roasted Garlic, Chilli, Olive Oil, Balsamic Vinegar
Grilled Corn, Chipotle Mayo, Manchego Cheese, Smoked Spice
Chicken Empanadita, Manchego Cheese, Malbec Raisin
Spicy Peruvian Style Snapper Ceviche, Aji Amarillo Dressing, Corn Tostada

Second Course

Charcoal Grilled Australian Black Angus Beef Sirloin, Green Chimichurri
BBQ Chicken Thigh, Lemon, Paprika

Sides

Burrata Cheese, Tomato Dressing, Basil
Fried Cauliflower, Pine Nuts, Raisins, Parsley, Cauliflower Puree, Cumin
Spanish Style Potatoes, Paprika, Garlic Aioli

Dessert

Gluten Free Chocolate Cake, Raspberry, Caramelized Almonds
Dragon Fruit Cheese Cake (Raw Vegan Dairy Free)

BARBACOA

Catering Set Menu 2

First Course

Marinated Olives, Rosemary, Garlic
Grilled Chapa Bread, Roasted Garlic, Chilli, Olive Oil, Balsamic Vinegar
Grilled Corn, Chipotle Mayo, Manchego Cheese, Smoked Spice, Lime
Chicken Empanadita, Manchego Cheese, Malbec Raisin
Spicy Peruvian Style Snapper Ceviche, Aji Amarillo Dressing, Corn Tostada

Second Course

Charcoal Grilled Australian Black Angus Beef Sirloin, Green Chimichurri
Fish of the Day, Veracruz Sauce

Sides

Pickled Beetroot Quinoa, Yoghurt, Raisins, Pumpkinseeds,
Walnuts, Shaved Fennel, Apple, Lime Dressing
Fried Cauliflower, Pine Nuts, Raisins, Parsley, Cauliflower Puree, Cumin
Spanish Style Potatoes, Paprika, Garlic Aioli

Dessert

Gluten Free Chocolate Cake, Raspberry, Caramelized Almonds
Dragon Fruit Cheese Cake (Raw Vegan Dairy Free)