



Introduction

The Barbacoa Strives To Continue To Be The Best Of Local Restaurants We At The Barbacoa Try Our Best To Keep Things Local And Seasonal. Whether It Be The Pork For Our Dishes Which, When Available, Comes From Rare Breed “Saddleback” Pigs From Lydiate, Our Pancetta From Cumbria, Not Italy, Our Vegetables From Local Markets Or Our Wild Seabass Caught By Local Fishermen. All Cooked By Our Award Winning Chefs In Our Award Winning Kitchens. We Continue To Do Our Best To Champion The Best Of Our Local Area. So We Hope You Enjoy Your Time With Us And Appreciate All Our Efforts And Devotion.

Have You Tried Our Sunday Carvery Yet? A Choice Of Four Delicious Home-cooked Roasted Meats With All The Trimmings.....
And None Of The Washing Up!

Barbacoa
47-51 Mersey View
Waterloo
Liverpool
L22 6QA
0151-924-0445
www.labarbacoa.co.uk

Restaurant Menu

Tuesday - Friday 2-Courses £14.50 3-courses £17.50

Saturday 2-courses £15.95 3-courses £18.95

5.00pm ~ 10.00pm

Special Offer

Saturday Early Doors

2-Courses £13.95 3-Courses £16.95

Before 6.30pm

Table Must Be Vacated By 7.30pm

Starters

Tomato Soup(V)

Cream Of Tomato Soup With Fresh Basil And Ricotta And Pesto Tortellini And a Swirl Of Cream

Goats Cheese Tartlet(V)

Goats Cheese And Red Onion Marmalade In A Short Crust Pastry Tartlet With Pesto Dressed Fresh Rocket

Mushroom Risotto

Garnished With Truffle Oil And a Parmesan Crisp

Surf And Turf (£2.00 Extra)

Pan Fried Scallop With Smoked Pork Belly, Apple Sauce, Crackling Sand And Truffled Cauliflower Puree

Home Made Pate

Smoking Chicken Liver Parfait Served With Mango Chutney And Crostini

Fresh Seabass

Set On Pea And Asparagus Risotto

Local Black Pudding

With A Disc Of Crostini, Deep Fried Egg, Crispy Pancetta And A Light Mustard Sauce

Homemade Fishcake

Smoked Haddock, Cod, Cobbler And Salmon Mixed With Creamy Mash, Breadcrumbs, Served With Lemon Dressed Leaves And Our Own Tartare Sauce

Mussels Barbacoa

Mussels In A White Wine, Smoked Bacon And Garlic Sauce Finished With Cream Served With Crusty Bread

Crispy Duck Spring Rolls

Served With Crispy Asian Slaw And A Plum Dipping Sauce

Main Courses

Served With A Selection Of Vegetables And Potato Unless Other Wise Stated

A Tasting Of Pork

Smoked Pork Belly, Cumbrian Sausage, Pork Crackling, Black Pudding And Pancetta Served With Apple Sauce And A Sage Gravy

Slow Roasted Shank Of Lamb

Meltingly Tender Lamb Falling Off The Bone Served With Colcannon Mash And A Roasting Juice And Red Wine Gravy

Pepper Chicken

Sliced Breast Of Fresh Poached Chicken Smothered With Our Own Creamy Pepper Sauce

Finest Aged Beef Rump Steak

Finest Beef Rump Steak Marinaded In Our Secret Recipe Of Herbs And Spices Cooked To Your Liking And Served With Tomato, Mushrooms And A Basket Of Chips

Tournedos Rossini (£8 Extra)

Fillet Steak, Foie Gras And Truffle Pate, Toasted Crouton, Turned Mushroom, Port Demi-Glace Served With A Selection Of Vegetables And Potato

Or Served Plain With Tomato And Mushrooms (£6 Extra)

Cumbrian Chicken

Succulent Chicken Breast Wrapped In Cumbrian Pancetta, Stuffed With Smoked Cumbrian Cheese And Served With Our Own Tomato Sauce

***Gourmet Burger**

Homemade Burger Topped With Cheese, Bacon, Lettuce, Beef Tomato And Onion Served On A Focaccia Bun With Our Special Burger Sauce, A Basket Of Chips And Homemade Coleslaw

Chicken And Mushroom Tagliatelle

Succulent Chicken And Mushrooms In A Creamy Garlic And Parmesan Sauce Garnished With Truffle Oil And Pea Shoots

***Home Made Pizza**

Our Hand Pulled Pizza Topped With Fresh Tomato Sauce And 100% Mozzarella With Your Choice Of Up To Three Toppings From (Mushrooms, Pineapple, Ham, Pepperoni, Olives, Chicken, Onions, Sweetcorn, Tuna, Peppers)

Main Courses Cont...

Fish And Chips (£2.00 Extra)

Pan-Fried Seabass, Beer Battered Cod, And Pesto Salmon Served On A Slate With A Pea Puree, Homemade Tartare Sauce And A Basket Of Chips.

Fresh Fillet Of Seabass

Simply Pan-Fried And Served On A Pea And Asparagus Risotto

Locally Sourced Cod

Wrapped In Cumbrian Pancetta With a Puttanesca Sauce
(Puttanesca Is a Piquant Tomato Based Sauce)

Smoked Haddock

Naturally Smoked Fillet Of Haddock Set On Smooth Buttery Mashed Potato, Topped With A Deep Fried Egg Served With a Creamy Parmesan Sauce

Beer Battered Cod

Served with Mushy Peas And A Cone Of Chips



Desserts

Cartmel Sticky Toffee Pudding

Back by Popular Demand Hand Made In The Lake District To An Award Winning Recipe Served With Vanilla Pod Ice-cream

Pot Au Chocolate

Chambord Soaked Raspberries And Homemade Shortbread

Selection Of Ice-creams And Sorbets

Please Ask for Todays Selection

Vanilla Creme Brulee

With Berries, Homemade Short Bread And Compote

Cheese Board(£2 Supplement)

A Selection Of Local Cheeses Served With Biscuits

White Chocolate Panna Cotta

Served With Rosewater Syrup, Cookie roll And Fresh Strawberries

Strawberry Cheesecake

White Chocolate Dipped Strawberries, Ice-Cream And Popping Candy

Brown Brothers Orange Muscat And Flora Dessert Wine Available By The Half Bottle For £15.95 Or Buy 2 Glasses And Get The Rest Of The ½ Bottle Free

Side Orders

Creamy Peppercorn Sauce £1.95

Diane Sauce £1.95

BBQ Sauce £1.50

Garlic Cream Sauce £1.95

Foccacia £2.95

Market Vegetables £2.95

Mixed Salad £3.95

Chips £1.80

Garlic Bread £3.95

Garlic Bread With Cheese £4.95

Vegetarian Menu

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Goats Cheese Tartlet

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Mushroom Risotto (Also Available As Main Course)

Garnished With Truffle Oil And A Parmesan Crisp

Garlic Pizza Bread

Served with A Garlic Mayonnaise Available With Or Without Cheese

Main Courses

Mushroom Tagliatelle

Sliced Mushrooms In A Creamy Garlic And Parmesan Sauce Garnished With Truffle Oil And Pea Shoots

Home Made Pizza

Our Hand Pulled Pizza Topped With Fresh Tomato Sauce And 100% Mozzarella With Your Choice Of Up To Three Toppings From (Mushrooms, Pineapple, Olives, Quorn, Onions, Sweetcorn, Peppers)

Asparagus And Pea Risotto

Topped With A Deep Fried Egg

Peppered Quorn

Quorn Fillet Smothered In A Creamy Pepper Sauce

New York Quorn

Quorn Fillet Topped With BBQ Sauce And Mozzarella Cheese Served In A Tortilla Wrap With a Basket Of Chips And Side Salad

Vegetarian Jalfrezi

Peppers, Onions And Mushrooms In A Spicy Jalfrezi Sauce Served With Rice, Naan Bread And Poppadoms