

bartega

Artisanal cocktail bar

A place of intimacy and warmth,
live music, sophisticated cocktails
and extensive wine list

Sharing PLATES

	MEMBER	VISITOR
MARINATED MIXED OLIVES ^{V/DF/GF} garlic, rosemary, thyme	6	7.5
CORNFLAKE CRUMBED PRAWNS wakame salad, siracha mayo, salmon pearl	24	30
BAKED MIXED SOURDOUGH ^V pepe saya butter	8	10
OVEN BAKED BRIE ^V organic honeycomb, crushed pistachios, poppyseed lavosh	22	27.5
MANGO CREPE ROLL ^V cointreau infused cream, mango puree, tropical fruit salsa, shaved chocolate	14	17.5
CAULIFLOWER POPCORN ^V tempura battered, sumac seasoning, garlic tahini	14	17.5
POTATO FRIES ^{V/GF} truffle seasoning, yuzu mayo	8	10
BARTEGA'S CHARCUTERIE locally-sourced cheese, cured meats, pickles, olives, condiments, organic sourdough	20	25
BARTEGA'S CHEESE PLATE ^{V/GF} chef's selection of local cheese, quince paste, crackers, fresh fruits, nuts	20	25
BEEF BULGOGI BAO BUN ^{DF} Korean BBQ beef, cucumber ribbons, pickled daikon, gochujang caramel	15	18.8
CHICKEN YAKITORI (4PCS) ^{DF/GF} marinated chicken thigh, togarashi seasoning, kabayaki sauce	16	20
MATCHA PAVLOVA ^{V/GF} seasonal berries, yuzu infused chantilly cream, dark chocolate ganache, matcha powder	14	17.5