

# bartega

Artisanal cocktail bar

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

# Sharing PLATES

	MEMBER	VISITOR
<b>MARINATED MIXED OLIVES</b> <sup>V/DF/GF</sup> garlic, rosemary, thyme	6	7.5
<b>CALAMARI FRITTI</b> crushed chilli, lime aioli	22	27.5
<b>HOUSEMADE FOCACCIA</b> <sup>V</sup> tomato salad, za'atar oil, organic burrata	15	18.8
<b>SAGANAKI</b> <sup>V</sup> haloumi cheese, lemon cheek, organic honeycomb	20	25
<b>TEMPURA BATTERED LOTUS ROOT</b> <sup>GF</sup> chicken filling, truffle salt	16	20
<b>POTATO FRIES</b> <sup>V/GF</sup> Greek seasoning, lime aioli	8	10
<b>MEZZE PLATE</b> <sup>V</sup> fresh crudites, dips, marinated olives, pita bread	18	22.5
<b>BARTEGA'S CHEESE PLATE</b> <sup>V/GF</sup> chef's selection of local cheese, quince paste, crackers, fresh fruits, nuts	20	25
<b>BARBACOA BEEF BRISKET TACOS</b> chipotle avocado salsa, fresh jalapeño, eschalot, coriander	15	18.8
<b>PORK BELLY BITES</b> <sup>DF/GF</sup> pineapple salsa, chilli caramel, togarashi seasoning	20	25
<b>WAGYU BRESAOLA</b> <sup>GF</sup> pickled vegetables, grapefruit, honey ricotta, pistachio soil, shiso oil	16	20
<b>MINI CHURROS</b> <sup>V</sup> coconut sugar, seasonal berries, nutella dip	14	17.5