

# BIENVENIDOS A ESTA CASA!

THINGS YOU NEED TO KNOW

WHILE YOU VISIT OUR LITTLE CASITA

## HAPPY HOURS

mondays	\$6 <b>MOJITOS</b> TIL 9PM
tuesdays	\$6 <b>MARGARITAS</b> TIL 9PM
wednesdays	\$6 <b>SANGRIAS</b> TIL 9PM
	1/2 OFF <b>WINE BOTTLES</b>
thursdays	\$6 <b>PIÑA COLADAS</b> TIL 9PM

mon-fri 3pm-6pm \$6 all cocktails & craft beer  
\$10 appetizers (excludes big group apps)

## LOCATIONS

**CROCKER PARK (west)**  
287 crocker park blvd

**Lakewood's**  
birdtown (west)  
12906 madison ave

**DTOWN**  
WILLOUGHBY (east)  
3941 erie st.

## WHO WE ARE

We are a family run operation. At Barroco, we think of ourselves as a Latin American restaurant concocted with live music, eclectic vibes & warm service. Oh, and we make AREPAS!

**BARROCO** is the spanish word for "Baroque", a genre that surged during the 16th century and revolutionized art, music & brought new ways of thinking.

-----BARROCO MEANS BEING DIFFERENT.-----


## BE PATIENT, IT'S TOTALLY WORTH IT

We make our food with love and care. Please be patient

Enjoy your surroundings, put down your phones and talk to each other, listen to our live performances, have a drink!

## WE ARE GLUTEN FREE, & VEGGIE FRIENDLY

most of our menu is gluten free!  
Items that are not gluten free will be marked with NOT GF

 You can ask for the veggie version of items marked with a carrot

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES!

## DICTIONARY

**AREPA** White hominy corn tortilla made in-house from scratch

**CHICHARRONES** Fried pork rinds

**AJI** Hand chopped salsa made with Spanish peppers, onion & cilantro

**MADUROS** Sweet, caramelized plantains

**TOSTONES** Savory, crispy fried plantains

**HOGADO OR SOFRITO** Warm salsa-like stew made of tomatoes, onions & other spices

**CHIMICHURRI** Hand chopped pesto-like sauce made with fresh parsley, garlic, salt & olive oil

**YUCA** Root vegetable, similar to potato

**FRIJOLE** Kidney bean stew with chorizo

**CHORIZO** Sausage made in-house, a bit spicy

**PANELA** Unrefined whole cane sugar

## OUR SAUCES

(ALL SAUCES ARE GLUTEN FREE)



**SPICY PEANUT**  
(VEGAN)



**GARLIC AIOLI**  
(MAYO BASED)



**PINE-APPLE**  
(VEGAN)



**RAN-CHERO**  
(MAYO BASED)



**CHIMI-CHURRI**  
(MAYO BASED)




this means the item being pointed at is an awesome pick



Tostadas con todo  
(Photo by Emanuel Wallace)


# APPETIZERS

FOR 2 OR MORE

- 
**Cheesy Corn**  
 corn al-gratin with grilled chicken made into a queso dip & served with arepa fries & tortilla chips **14**
- Condado Cheese Dip**  
 chorizo, hogado sofrito, cheddar- jack concoction, served w/ chips **16**  
*(get it with jalapenos!)*
- 
**Guacamole**  
 freshly made guacamole served with fried plantains & tortilla chips **12**

- Empanadas Colombianas**   
 Latin turnovers stuffed with braised beef & potato, served w/ aji salsa **14**
- Maduros con Queso**  
 caramelized plantains covered in queso fundido and feta cheese **12**
- Ceviche de Maracuya & Aji Amarillo**  
*PICK ONE* | Crispy Pork Rinds - Shrimp - Colombian Chorizo **16** 

FOR BIG GROUPS

- Barroco Picada**  
 grilled chicken & steak, fried chicharrones, Colombian chorizo, yuca, criolla potatoes and tostones... for carnivores - feeds 4-6 ppl **60**
- Tostadas con Todo**  
 huge platter w/ 16 hand-smashed plantains served with fresh guac, fried chicharrones, our version of chili beans, braised beef and hogado sauce - feeds 4-6 ppl **42** 

# SALADS

**\$10**  
 w/ carne asada (+6)  
 grilled chicken (+5)  
 grilled shrimp (+6)

- Barroco Salad**  
 avocado, mixed greens, tomatoes, cucumbers, fried plantains and feta
- Cucumber Salad**  
 tomatoes, red onions, avocado & mixed greens
- Avocado & Curtido Salad**  
 pickled salvadorian slaw, avocados, mixed greens, roasted corn, balsamic, cotija cheese



- Sancocho de Doña Liliana**  
 plantain, potato & yuca stew with chicken and scallions, aji salsa and served with rice and avocado fried egg on top optional) **14**
- 
**Avocado & Black Bean Soup**  
 Fresh, never canned black bean stew topped with aji salsa, avocado sour cream and served with tortilla chips, limes **12**

- Cazuela de Frijoles**  
 red bean stew made with Colombian chorizo, chicharrones and plantains, served with rice and avocado **13**

# LAS SOPAS (soups)



Cazuela de frijoles

Barricada



# AREPAS



1ST PICK YOUR AREPA THEN



PICK A SIDE FOR YOUR AREPA

## THE AUTHENTIC ONES

- La Sucia** carne asada / corn & peppers / potato chips / garlic aioli mozzarella
- Pernil** crispy roasted pork / chimichurri fresco / pickled slaw / mozzarella
- Birriarepa** consome grilled arepa, birria beef, guacamole, mozzarella & curtido slaw
- Reina Pepiada** grilled chicken, avocado, red peppers, feta & mozzarella
- Arepa Puerca** chorizo beans, chicken, fried chicharrones & melted mozzarella
- Arepa Paisa** fried chicharrones, chorizo beans, fried egg & mozzarella
- Mexicana** chorizo, housemade frijoles, grilled onions, jalapenos, guacamole & cheddar cheese
- Montañera** braised beef, fried egg served flat on its back w/ mozzarella
- Perico Arepa** scrambled eggs, chorizo, green peppers, onions & mozzarella
- Arepa Burger** angus burger made in house, lettuce, tomato, cheddar and avocado
- Ropa Vieja Arepa** braised beef, red peppers, caramelized plantains, black beans, feta & mozzarella
- Huevos Rancheros** chorizo, peppers & onions, sofrito, black beans & an egg on top

## THE ONES WE STARTED WITH

- Chicken, Steak or Pork Arepa** green peppers, onions, mushrooms and corn with mozzarella
- Chorizo Arepa** grilled chorizo, onions, green peppers & melted mozzarella

## THE AMERICANIZED ONES

- Buffalo Chicken Arepa** grilled chicken, Buffalo sauce, lettuce, tomato & mozzarella
- Hawaiian Arepa** smoked ham, caramelized pineapple, bacon, chicken and mozzarella
- Veggie Arepa** sofrito yellow Colombian potatoes, onions, peppers, mushrooms, corn, lettuce, tomato & mozzarella

**TACO AREPAS** birria beef, chorizo or chicken  
3 fried arepa shells w/ your choice of protein, cilantro, onions & sriracha aioli



French Fries



Yuca Fries



Tostones



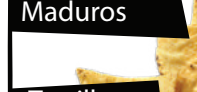
Black Bean Soup



Maduros



Red Bean Chili



Tortilla Chips



Side Salad

# LAS CARNES (the meats)

## Alonso's Cuban Picadillo

a soft, fragrant stew of ground beef & tomatoes, with olives and served with sweet plantains, black beans & rice **24**

## Barroco Skewers

marinated chicken skewers, fresh chimichurri attop and served with fries & a fresh salad **26**

## Lomo Saltado

center cut fillet w/ soy sautéed tomatoes and onions, served on a bed of fries & a side of rice **32**

## Punta e' Carne

fillet tips, sautéed mushrooms in a tangy sofrito, & fresh grilled cheese arepas **28**

## Churrasco

USDA choice 12 oz. strip steak, chimichurri, white rice, seasoned fries, fresh side salad **30**

## Cocacola Fried Rice

rice simmered in CocaCola & sautéed w/ chicken, chorizo, bacon & veggies. served with tostones & tomato slices **24**

## Fajitas con Arepa

Our take on the Mexican classic, peppers & onions, sofrito, served with guac, paprika sour cream & cheese arepas

chicken (23) steak (25) shrimp (24) sofrito potatoes (22)

## Carne Asada & Calentado

butterflied NY strip, topped with aji salsa, served with calentado (sautéed rice & beans) & cheese Arepas **28**

## Bistec a Caballo

top quality 12 oz. strip steak, topped with grilled tomatoes & onions in hogado sauce, fried egg, served with rice & tostones **30**

## Ropa Vieja

slow roasted braised beef in a soft fragrant stew, served with maduros, Cuban black beans & rice **26**

## Bandeja Paisa

braised beef, Colombian chorizo, red beans, chicharrones, avocado, sweet plantains, fried egg & white rice **32**

# LOS PLATANOS (plantains) 18

\**Maduros* - Sweet plantains with a bed of queso

## Steak Maduro

braised beef, guacamole, aji salsa, fondue

## Hawaiian Maduro

sweet pineapple, smoked ham, bacon, fondue

## Chorizo Maduro

chorizo, fajita peppers, black bean, feta, fondue

# ON DA BUNS

NOT GF

**Cubano** ham, pulled pork, lettuce, tomato, garlic aioli & mozzarella **16**

**Birria torta** consome grilled baguette, sriracha aioli, tomato & avocados, birria beef wrapped in melted chihuahua cheese **16**

**Superdogs** 3 beef franks, crushed chips, pineapple sauce, ranchero and mozzarella **14**

# LAS PASTAS

NOT GF

## Pasta Bolognesa

we made beef bolognese from scratch & tossed it in fettuccine pasta, parmesan **24**

## Chicken Fettuccine

creamy hogado sauce, tagliolini, parmesan **18**

## Chorizo Fettuccine

chorizo, Colombian sausage, hogado cream **22**

## Pesto Fettuccine

housemade pesto sauce & locally made rigatoni, fresh parmesan, pistaschio **18**

# DESSERTS

**Flan** authentic, house made Spanish caramel custard **6**

**Fruit Ceviche (contains alcohol)** fermented fruit, condensed milk, feta **8**

## Latino Banan Split

sweet plantain in cinnamon sugar coat, , icecream, caramelized pineapples & strawberry, cookie crumbles and chocolate syrup **10**

Caramel sauce  
Chocolate syrup  
Fudge brownies  
Chocolate cookies  
Crushed peanuts  
Marshmallows  
& Pina colada \$10

CHOCOLATE  
LOVER  
MERENGADA

# FOR THE COFFEE DRINKERS

Coffee **3** Espresso **3.5** Cappuccino **6**



# COCTELES COCKTAILS

**MOJITO** Bacardi Superior, Kraken Spiced rum, limes, mint leaves, sugar cane skewer & Panela \$13  
Pitcher \$42

**CAIPIRINHA BRAZILERA** Cachaça, limes, sugar \$11

**PIÑA COLADA** Captain Morgan spiced rum, Coco López, Coconut Malibu, Barroco pineapple puree \$12

**EL SOCIALISTA** Kraken Spiced Rum, Malibu Coconut, Coke & lime wedge \$10

**MARGARITA** Tres Agaves Reposado tequila & Cointreau shaken with our house sour mix \$12  
Pitcher \$40

**AGUA DE PANELA** Grey Goose vodka, sugar cane, limes & strawberries \$12

**PADRE NUESTRO** Lillo Lemon Liqueur, Tito's Vodka, fresh orange juice & granadine \$12

**IGUANA** Coconut rum, Passion fruit, bitters \$11

**SANGRIA (red or white)** Fermented fruit, splash of rum \$12  
Pitcher \$40

**SMOKED COLADA** Bulleit bourbon, pineapple/coconut colada, smoked sugarcane & grenadine \$13

**LA MUSA (tastes like Chicha!)** Dulce de leche, house fermented mix, Tequila, Pineapple/coconut IPA, bitters 30 oz. \$16

# CERVEZAS BEERS

## Drafts

**PULPO LIBRE** MEXICAN LAGER 4.5% brewed with a Mexican yeast strain, light refreshing flavor with a crisp finish

**BLONDE MAMACITA** BLONDE ALE 4.7% wonderfully refreshing with a sweet aroma & dry finish

**MEDUSA** HAZY PALE ALE 5% thick body, slightly sweet w/ grapefruit aromas, notes of lemon zest and pine

**EL CAPOCCINO** COFFEE BLONDE ALE 6.3% brewed with real Colombian coffee & fresh Mexican vanilla beans

**LA NUEVA** DOUBLE IPA 8% aromas of tropical fruit, coconut & citrus with low bitterness & soft body

**TROPICAL THUNDER** PINA COLADA IPA 6.5% brewed w/ real coconut flakes, pineapples & madagascar vanilla

*PulpoBeer* company



## Bottles

CORONA EXTRA \$5  
MODELO ESPECIAL \$5  
PACIFICO \$5



# BARROCO HOUSE BEER

Passion Fruit wheat beer, we then throw in fruit fermented with rum & triple sec \$9

# Vino Tinto Red Wine | Vino Blanco White Wine

## REDS

**CARLOS SERRES** Tempranillo, Spain 10/36  
**PASCUAL TOSO** Malbec, Argentina 9/34  
**HESS SHIRTAIL** Cabernet Sauv, California 12/38



## WHITES

**SANTA JULIA** Chardonnay, Argentina 10/29  
**TI AMO** Pinot Grigio, Italy 10/28  
**SEA PEARL** Sauv. Blanc, New Zealand 9/32

# VINOS WINES

JOIN US FOR OUR WEEKLY LIVE MUSIC PERFORMANCES.

BRAZILIAN BOSSA NOVA, LATIN JAZZ, FOLKLORE, FUNK & MORE

dates for music performances available on FACEBOOK & INSTAGRAM

## REFRESHMENTS

**Natural Juices** Ask your server for the juice of the day. 6

**Fountain Drinks** pepsi, mist twst, pink lemonade, fruit punch, iced tea, dr pepper, diet pepsi 3



## BEST LATIN RESTAURANT FOR 12 YEARS THANKS TO YOU!



WI-FI PASSWORD ask server for password

Cleveland Magazine's SILVER SPOON AWARDS

**BARROCO**  
*arepa bar*

**THE BEST MOJITOS  
ON THE PLANET**



# BRUNCH

Saturdays & Sundays  
11am-3pm

# MENU



## OLD BRUNCH BARROCO

## CACHAPAS

## DESAYUNOS

### BUILD YOUR OWN

All served with grilled Arepas

#### Pick your protein

- Sofrito braised beef (18)
- Chicharrones (16)
- Carne asada (22)
- Colombian chorizo (16)
- Grilled chicken (14)
- Bacon (12)

#### Pick your eggs

- (scrambled eggs, tomato & green onions) Pericos
- (two fried eggs) Huevos fritos
- (scrambled eggs) Revueltos

#### Pick your side

- White rice
- (sauteed rice & beans) Calentado
- (sofrito sauteed yellow potato hash) Sofrito hash
- (sweet caramelized plantains) Maduros
- (savory crispy plantains) Tostones



### CACHAPAS ( CORNCAKES)

Latin style pancakes made from sweet corn & topped with a variety of ingredients! served with two eggs any style + fruit. (GLUTEN FREE!)

### SAVORY

#### AMERICANA

mozzarella, ham & bacon **14**

#### BRAISED BEEF

mozzarella, sofrito-braised beef, and avocados **18**

#### CHICANA

mozzarella, adobo chicken, roasted red peppers & avocados **16**

### SWEET

#### FRENCH

mozzarella, nutella, strawberries, blueberries & whipped cream **14**

#### SWEET BABY JESUS

mozzarella, dulce de leche, banana slices & whipped cream **14**

#### RAINBOW

mozzarella, caramelized plantains, sweet condensed milk, fruit loops & whipped cream **16**

## DRINKS

- Mimosas** traditional or passion fruit 5
- House Punch** fermented fruit, coconut rum, tri-ple sec, fruit punch 8
- Pachamama** Oj, Limoncello, Campari, rosemary 9

### Non-Alcoholic

- Hot Chocolate 3
- Orange Juice 3
- Regular Coffee 3
- Cafe con Leche 5

# OUR AREPAS

Arepas are white corn tortillas from Colombia and Venezuela, these are grilled, then stuffed with a variety of ingredients.

*We use only fresh, Non-GMO hominy corn, we then wash, cook and grind the corn to then make each arepa by hand, making it a tedious three day process. We also make each arepa square-shaped on purpose just to prove its authenticity, it is a trully artesanal tortilla made from scratch.*

*We at Barroco are one of the last remaining establishments who still make arepas like back in the day (Pre-Columbian back in the day that is).*

**\$18 any arepa + any side**





# LOMO AL TRAPO

(canvas-wrapped & char fired spiced tenderloin)

*This marvelous and tender cut is rubbed and spiced, then wrapped tight into a canvas masterpiece, fired charred crispy on the outside while it cooks perfectly inside.*

*Served and cut table-side atop potatoes and then drizzled with parmessan chimichurri \$36*

