



MENU BASED ON 10 GUESTS

## SAVORY

### SERRANO CROQUETTE HAM 110

Crispy croquettes served with sriracha aioli and house-made mixed berry preserves.

### PISTACHIO BEETS SALAD 160

House blend mixed greens with candied pistachios, red and golden beets, goat cheese, orange segments, and balsamic sesame vinaigrette.

### GUACAMOLE 140

Fresh Hass avocados with tomato, onion, cilantro, and lime.

### BURRATA & BERRIES 180

Creamy burrata paired with golden beets, strawberries, blueberries, baby heirloom tomatoes, balsamic, and fresh basil.

### DRAGON SUSHI ROLL 200

Nori and seasoned sushi rice with crispy shrimp, avocado, cream cheese, unagi sauce, topped with homemade caramelized spicy mayo.

### SALMON TEMPURA ROLL 180

Truffled Norwegian salmon, nori, seasoned sushi rice, avocado, cream cheese, homemade spicy mayo, unagi sauce, and daikon radish.

## FEATURED DISH

### BLACK TRUFFLE RIGATONI ALLA VODKA 200

Creamy black truffle vodka pink sauce, fresh mozzarella, black truffle slices, basil.

### PAN SEARED SALMON 290

Perfectly seared salmon, asparagus cream, quick-pickled cherry tomato & asparagus salad.

### IBERICO PORK STEAK 380

Beautifully marbled cut of the Iberico acorn-fed pig, pan-seared and served with crispy rosemary potatoes, roasted green apples, romesco sauce and apple cider gastrique.

### CREAMY PESTO CAVATELLI 190

Creamy pesto sauce, semi-dried tomatoes, ricotta salata cheese, toasted pine nuts.

### CARBONARA FRIED RICE 160

Crispy fried rice, guanciale, egg yolk, Grana Padano cheese, sunny side up egg.

## SWEET CONFECTIONS

### CHOCOLATE GANACHE CAKE 160

Semi-sweet chocolate cake, milk chocolate mousse, dark chocolate glaze, fresh strawberries.

### PIÑA COLADA TRES LECHES 180

Golden yellow sponge cake soaked in coconut milk tres leches, topped with grilled pineapple marmalade and toasted coconut.

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