



Barcocina

Menu Prices — August 22, 2026

Restaurant & Food Industry Reports



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With Chips

ITEM	PRICE
Barcocina Guacamole Vegetarian and gluten-free. Cotija cheese and pasilla balsamic reduction.	\$15.00
Truffle Street Corn Guacamole Vegetarian and gluten-free. Black truffle shavings, cotija cheese, and arbol chile.	\$17.00
"Elotes" Corn Salsa Vegetarian and gluten-free. Crema, cotija cheese, and arbol chile. Throw in the oven to reheat!	\$10.00
Queso Fundido Gluten-free. Chorizo, poblano rojas, and egg. Throw in the oven to reheat!	\$12.00
Salsa Vegetarian and gluten-free. Roja and verde.	\$10.00

Shared Plates

ITEM	PRICE
Picadillo Empanadas Beef, potatoes, carrots, and chimichurri.	\$15.00
Hanger Steak Quesadilla crunchy shoestring potato topping + chimichurri arugula sauce	\$16.00
Yucca Tots Vegetarian. Creamy cheese center, adobo, crema, and cilantro.	\$10.00
Pesto Chicken Quesadilla bruschetta + tomato + balsamic glaze + pumpkin seeds [no pine nuts in this dish]	\$15.00

Tacos

ITEM	PRICE
Bang Bang Shrimp Gluten-free. Tempura battered, togarashi, and sweet chili sauce.	\$18.00
Adobo Steak * Gluten-free. Grilled scallions, Chihuahua cheese, and salsa verde.	\$18.00
Pineapple Pork Braised pork shoulder, crema, and charred pineapple salsa.	\$16.00
Chicken Tinga Gluten-free. Adobo marinade, queso fresco, and avocado salsa.	\$16.00
Tuna Poke* Chiles, soy, avocado, served on a wonton shell.	\$18.00
Braised Brisket Guajillo marinade, avocado salsa, and cilantro.	\$16.00
Mahi Mahi Chipotle aioli, cabbage slaw, and red onion.	\$18.00
Al Pastor Tofu VEGAN, gluten-free. baby arugula + escabeche manzano pepper	\$15.00
Bang Bang Cauliflower VEGAN, gluten-free. tempura battered + togarashi + sweet chili sauce	\$15.00
Chicken Tikka Masala creamy tomato sauce + raita sauce+ jasmine rice	\$16.00

Sweet and Spicy Cauliflower

\$15.00

VEGAN, gluten-free. tempura battered + pineapple + red pepper + onion