

# BARNEA

BISTRO

## COLD APPETIZERS

### CEVICHE

*market fish, cucumber, tomato, pickled onion, jalapeño,  
avocado mousse, lime juice*

38

### MAHI MAHI SASHIMI

*mango, yuzu, watermelon radish, black lava salt*

39

### AHI TUNA TOWER

*avocado mousse, cucumber, black lava salt, sesame, corn  
chip*

42

### SALMON TARTARE

*avocado, sesame, chive*

38

### WHIPPED RICOTTA

*almond ricotta, pumpkin seed, hot honey, toasted bread*

35

### SPRING SALAD

*kale, radish, fennel, apple, toasted almond, sun dried  
cherry, creamy balsamic*

28

### LITTLE GEM CAESAR SALAD

*patty pan squash, cashew parmesan, walnut, crouton*

26

### HEIRLOOM TOMATO & BEET SALAD

*almond ricotta, basil, red wine vinaigrette, pistachio*

28

### SALADE LYONNAISE

*soft poached egg, lamb bacon, walnuts, mustard  
vinaigrette, pickled onion*

30

### BEEF CARPACCIO

*persillade, balsamic aioli, fingerling chip*

45

### BEEF TARTARE

*cured egg yolk, shallot, tomato, radish*

45

## HOT APPETIZERS

### AGED BARBECUE BEEF RIBS

*\*limited availability  
potato skins, creole aioli*

55

### LAMB RIBLETS

*pistachio, fennel, honey, aleppo*

48

### BRUSSELS SPROUTS

*lamb bacon, honey, apple cider, crispy shallot*

39

### BARNEA BENEDICT

*candied beef bacon, house biscuit, crispy egg, sauce  
bernaise*

45

### MISO GLAZED EGGPLANT

*sesame tzatziki, spiced pumpkin seed, crispy shallot, hot  
honey*

38

### POLENTA FRIES

*truffle honey, cashew parmesan, creole aioli*

22

### CAULIFLOWER

*za'atar roasted cauliflower, broccolini, hummus*

38

### SHORT RIB TACOS

*slaw, pickled onion, garlic aioli, jalapeño*

42

### FISH TACOS

*market fish, slaw, pickled onion, jalapeño, creole aioli*

38

### CRISPY DUMPLINGS

*beef short ribs, snow pea, caramelized onion, romesco  
sauce, pumpkin seed*

45

### PATATAS BRAVAS

*roasted fingerling, potato croquette, creole aioli*

25

### SOUP DU JOUR

*chef's choice*

20

## PASTA & FISH

### SPINACH RAVIOLI

*almond ricotta, vodka sauce, crispy shallot*

45

### SHORT RIB GNOCCHI

*sweet potato, mushroom, spinach, demi-glace*

48

### BEEF BOLOGNESE

*pappardelle, ragu, cashew béchamel*

45

### BUCATINI AUX CHAMPIGNONS

*wild mushroom, garlic confit, chili, crème*

38

### DUCK CONFIT RISOTTO

*wild mushroom, pesto, cashew cream*

65

### ORA KING SALMON

*coconut milk curry, barnea succotash, chickpea, parsnip  
chip*

65

### MARKET FISH

*chef's choice*

68

## MEAT & FOWL



Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness. Food may contain or come into contact with common allergens such as: Eggs, wheat, soybeans, tree nuts, peanuts, or fish. While we take steps to minimize the risk and safely handle the foods that contain allergens, please be advised that cross contamination may occur and formulations of the food we serve may be altered beyond our reasonable control.

BRICK PRESSED HALF CHICKEN  
*potato confit, jus, sautéed spinach*

58

BREADED VEAL CHOP  
*arugula, tomato, pickled onion, honey lemon vinaigrette,  
remoulade*

98

GRILLED VEAL CHOP  
*creamed polenta, roasted peperonata, honey mustard  
demi-glace*

105

DUCK BREAST  
*wild mushroom risotto, market vegetable, stone fruit  
compote*

75

RACK OF LAMB  
*rainbow chard, beet, pomme purée, raisin gastrique*

105

GLAZED BEEF SHORT RIB \*  
*winter truffle mashed potato, sauce chasseur, barbacoa  
glace*

93

TOURNEDOS AUX POIVRE \*  
*truffle pomme purée, cream spinach, sauce aux poivre*

98

PEPPER CRUSTED OYSTER STEAK \*  
*honey glazed carrot, chimichurri, braised pearl onion, crispy  
shallot*

92

FILET DE BOEUF \*  
*16oz, 28-day dry aged delmonico, pomme purée, duxelle  
tomato, braised pearl onion, bordelaise*

115

COTE DE BOEUF \*  
*32oz, 28-day dry aged delmonico, pomme purée, duxelle  
tomato, braised pearl onion, bordelaise*

215

**\*USDA American Prime Dry Aged Beef**