

A SOUTH AMERICAN BEAT IN THE HEART OF THE MARKET

"Barrio" means neighbourhood in Spanish, and we created Barrio as a love letter to the barrios we grew up in. More than just a physical space in a city; a gathering place of vibrant energy, where community happens, connections are made, and memories are created.

Barrio brings you exceptional versions of familiar Latin American cuisine, introducing Ottawa to foods from Argentina, Colombia, Perú, and beyond, while highlighting high-quality Canadian ingredients and products.

We hope to show you the incredible potential of 'third culture' restaurants; where immigrants fuse the taste of their homeland with the availability of products in their new home countries.

Come relax, restore, eat, drink, and dance as we bring you our take on the food that makes the streets and tables of South America undeniably alive.

¡Bienvenidos!

BARRIO

SNACKS

CORN CHIPS & GUAC 12

CRISPY TORTILLA CHIPS WITH FRESH HOUSE-MADE GUACAMOLE.

YUCA FRIES 12

GOLDEN CASSAVA FRIES, CRISPY OUTSIDE AND SOFT INSIDE

FRIED PLANTAIN & GUAC 15

SMASHED PLANTAINS TWICE FRIED SERVED WITH GUACAMOLE

WINGS ½LB 12 / 1LB 20

CHOOSE YOUR FLAVOUR:

ACEVICHADA - CITRUSY, TANGY

BBQ PASSION FRUIT -SWEET, TROPICAL, SMOKY

STARTERS

SOUP OF THE DAY 12

FRESH, SEASONAL, AND COMFORTING.

BARRIO SALAD 19

MIXED GREENS, MANGO PICO, FETA, CRUNCHY CHICKPEAS, LULO VINAIGRETTE.

SALMON AGUACHILE 23

QUICK CURED SALMON, SLICED CUCUMBER, PARSLEY/HABANERO SAUCE, PANCA OIL, BRAVAS CHIPS

SHRIMP ROLL 25

BUTTERED BRIOCHE, LOBSTER MAYO, SHRIMP SALAD, GUACAMOLE, ROASTED CASHEWS

TIGER SHRIMP IN GARLIC BUTTER SAUCE |CAMARONES AL AJILLO 29

TIGER SHRIMP IN GARLIC AND AJI AMARILLO BUTTER SAUCE, SERVED WITH NAAN BREAD.

TACOS

SET OF THREE, CHOOSE YOUR FLAVOUR:

- **BRAISED BRISKET 29**
SLOW-COOKED AAA BRISKET, TENDER AND RICHLY SEASONED.
- **ROTTISERIE CHICKEN 27**
OUR SIGNATURE HOUSE-MARINATED CHICKEN, CARVED FRESH INTO YOUR TACO.
- **SAUTÉED MUSHROOMS 25**
MARINATED MUSHROOMS TOSSED IN OUR SPICED HOUSE SAUCE.

BARRIO CLASSICS

BRAISED BRISKET |ASADO GRIOLLO 32

AAA BRISKET OVER CREAMY HERBED POLENTA WITH LEMON ROASTED ASPARAGUS

GRILLED CHICKEN 26

MARINATED BONELESS CHICKEN LEG, ROASTED MINI POTATOES, PICKLES RADISH, AJI AMARILLO AIOLI AND CHIMICHURRI

*ADD ARGENTINIAN CHORIZO +8

PORK BITES |CHICHARRON 27

CRISPY PORK BELLY BITES WITH PATACONES, CANCHA CORN, CRIOLLA SALAD, AND ROCOTO VINAIGRETTE.

CRISPY CHICKEN WITH PESTO SHELL PASTA |MILANESA 28

BREADED CHICKEN THIGHS, SERVED WITH WALNUT PESTO PASTA, PARMESAN, CAPER GREMOLATA.

SALMON POKÉ 29

ROASTED SALMON, RICE, EDAMAME, CABBAGE, CUCUMBER, CARROTS, RADISH, CRISPY TORTILLA, GUACAMOLE AND ANTICUCHERA MAYO

CUBANO SANDWICH 25

PULLED PORK SHOULDER ON A BRIOCHE BREAD, SWISS CHEESE, PICKLES, DIJONAISE AND SERVED, CHOICE OF FRIES OR SALAD

BARRIO BURGER 24

SIRLOIN PATTY ON A BUTTER BRIOCHE, SWISS CHEESE, TOMATO, LETTUCE, GUACAMOLE, CHOICE OF FRIES OR SALAD

*ADD ARGENTINIAN CHORIZO +8

*VEGETARIAN OPTION WITH BEYOND MEAT PATTY

VEGAN MEATBALLS 25

PLANT BASED MEATBALLS IN A HOUSE MADE MARINARA SAUCE WITH EGGPLANT LASAGNA SERVED WITH YOUR SIDE OF PREFERENCE.

SIDES:
FRIES
SALAD
POLENTA
YELLOW RICE

BARRIO

PERUVIAN STYLE ROTISSERIE CHICKEN

A RECIPE OF 15 DIFFERENT HERBS AND SPICES. HANDCRAFTED AND PERFECTED OVER YEARS OF PRACTICE. PERFECTLY MARINATED AND PROPERLY SLOW-COOKED. ALL OUR ROTISSERIE CHICKEN ORDERS COME WITH A SIDE OF YOUR CHOICE: FRIES OR SALAD

LEG 18
BREAST 19

HALF 29
WHOLE 52

DESSERTS

TORTA DE CHOCOLATE 12
A RICH AND MOIST CHOCOLATE CAKE LAYERED WITH CREAMY DULCE DE LECHE AT THE CENTER, FINISHED WITH A WARM FUDGE DRIZZLE AND TOPPED WITH A CHERRY IN SYRUP FOR AN INDULGENT FINAL TOUCH.

TRES LECHES 12
A LIGHT, AIRY SPONGE CAKE SOAKED IN A BLEND OF THREE MILKS AND TOPPED WITH FLUFFY WHIPPED CREAM. SWEET, CREAMY, AND PERFECTLY BALANCED.

CHURROS 8
GOLDEN-FRIED PASTRY STICKS, CRISP ON THE OUTSIDE AND SOFT INSIDE, COATED IN CINNAMON-SUGAR, SERVED WITH YOUR CHOICE OF DIPPING SAUCE, DULCE DE LECHE OR FUDGE.

NON-ALCOHOLIC

SOFT DRINKS 4.5
COCA-COLA REGULAR, DIET, OR ZERO. GINGER ALE, SPRITE, ICED TEA, CLUB SODA, GINGER BEER OR TONIC WATER.

JUICE 4
APPLE, ORANGE, GRAPEFRUIT, GUAVA, PINEAPPLE, CRANBERRY, CLAMATO.

SAN PELLEGRINO SPARKLING WATER 5
INCA COLA / GUARANA ANTARTICA 5
MOCKTAIL (La Pasion - Margarita de Barrio) 9
CORONA ZERO 9
BROADHEAD BLUEBERRY BLONDE 9

WEEKEND BRUNCH

SERVED ONLY SATURDAYS & SUNDAYS / 11 AM - 2 PM

BARRIO BENNY 25
POACHED EGGS ON HOUSE-MADE CORNBREAD WITH HERBED POTATOES AND TENDER GREENS, TOPPED WITH YELLOW PEPPER (AJI AMARILLO) HOLLANDAISE SAUCE.
CHOOSE YOUR STYLE:
• ARGENTINIAN CHORIZO
• SMOKED SAKMON

AVOCADO TOAST CON TODO 22
BOLD SMOKED SALMON, SMASHED AVOCADO, HOUSE-MADE PICKLED SHALLOTS, FETA CHEESE, SERVED ON SOURDOUGH BREAD, TOPPED WITH CHILI FLAKES.

FRENCH TOAST 22
SEARED SPONGE CAKE COATED IN TRES LECHES, CARAMEL SAUCE, TOPPED WITH ZESTY MACERATED BERRIES AND CAMOMILE WHIPPED CREAM.

HUEVOS RANCHEROS 21
LIGHT AND FLAVOURFUL SALSA ROJA, BLACK BEANS, TENDER GREENS, FETA CHEESE, AND FRIED SUNNY SIDE EGGS, SERVED WITH YOUR CHOICE OF TORTILLAS OR SOURDOUGH BREAD.
ADD-ONS:
CHORIZO +\$8.00
MUSHROOMS +\$5.00

HOT BEVERAGES

AMERICANO/ESPRESSO 5
LATTE/CAPPUCHINO 6
HOT CHOCOLATE 7
TEA 4
CAMOMILE | MINT | EARL GREY | ENGLISH BREAKFAST

BARRIO

COCKTAILS

HIBISCUS PISCO SOUR	19
20Z PISCO, LIME JUICE, IN-HOUSE HIBISCUS-INFUSED SYRUP & EGG WHITES DOUBLE SHAKEN, TOPPED WITH HIBISCUS PETALS.	
CAIPIRINHA ESPECIAL	19
20Z CACHAÇA, MANGO PUREE, BROWN SUGAR & LIME JUICE MUDDLED AND SHAKEN.	
MACHU PICCHU	17
1.50Z PISCO, MINT, ORANGE JUICE SHAKEN & POURED ON TOP OF GRENADINE ON ICE.	
APPLE CINNAMON SANGRIA	17
30Z OF MERLOT, CHERRY BRANDY, TRIPLE SEC, HOUSE-MADE CINNAMON SYRUP, TOPPED WITH APPLE JUICE & GINGER ALE.	
LA PASION	17
20Z COCONUT RUM, HOUSE-MADE PASSIONFRUIT PUREE, LIME JUICE, TOPPED WITH GINGER BEER AND RIMMED WITH TAJIN.	
MARGARITA DE BARRIO	17
10Z APEROL, 10Z SAUZA TEQUILA, HOUSE MADE RASPBERRY COMPOTE, WITH LIME JUICE AND A SALT RIM.	
PEACH MIMOSA	15
SWEET PEACH JUICE TOPPED WITH CAVA SPARKLING WINE	
ESPRESSO MARTINI	16
IN-HOUSE BREWED COFFEE SYRUP WITH SMIRNOFF VODKA, COFFEE LIQUOR, AND BUMBU CREAM.	

COCKTAILS ON TAP

PALOMA	14
TEQUILA, TRIPLE SEC, GRAPEFRUIT JUICE, AND LIME JUICE.	
GUAVA SPRITZ	14
APEROL, ST. GERMAIN, GUAVA JUICE, AND CAVA.	

BEER/BOTTLES

MODELO NEGRA	9.5
MODELO ESPECIAL	9.5
CORONA	9
MICHELOB ULTRA	9

BEER ON TAP

MEXICAN LAGER ABV 5.0% IBU 18	10.5
AN IMMEDIATE BURST OF LIME ZEST AND FRESHLY SQUEEZED LIME JUICE IN THE AROMA, COMPLEMENTED BY CRACKERY MALTS AND HINTS OF SWEET CORN.	
PILSNER ABV 5.3% IBU 22	10.5
BRILLIANT STRAW IN COLOUR. BREWED IN THE GERMAN STYLE WITH A LIGHT BODY, SUBTLE TOASTY NOTES AND A MODERATE, LINGERING BITTERNESS.	
AMBER ABV 5.0% IBU 25	10.5
BRILLIANT AMBER IN COLOUR WITH FLORAL, FRUITY AND CITRUS HOP AROMAS. MEDIUM BODIED, OFFERING NOTES OF CARAMEL SWEETNESS WITH A CRISP, LIGHTLY BITTER FINISH.	
NEIPA ABV 6.4% IBU 18	10.5
STRAW IN COLOUR AND INTENTIONALLY HAZY. AN UNAPOLOGETIC AMOUNT OF DRY HOP, DELIVERS BIG TROPICAL AROMATICS THAT GIVE WAY TO BRIGHT CITRUS AND STONE FRUIT FLAVOURS, AND AN INCREDIBLY JUICY MOUTHFEEL.	

WINES

BUBBLES/CIDER

CAVA	GLASS 15 BOTTLE 56
HOPPING APPLE PELEE ISLAND	GLASS 12.5

ROSE

DELPHINE ROSE WESCOTT	GLASS 16 BOTTLE 60
--------------------------------	---------------------------

WHITE

ADOBE RESERVA ORGANIC CHARDONNAY CHILE	GLASS 12 BOTTLE 45
PELEE ISLAND PINOT GRIGIO CANADA	GLASS 12 BOTTLE 45
LAS MULAS SAUVIGNON BLANC CHILE	GLASS 14 BOTTLE 50

RED

TIERRA DEL FUEGO MERLOT VALLE DEL MAULE CHILE	GLASS 12 BOTTLE 45
PELEE ISLAND PINOT NOIR CANADA	GLASS 12 BOTTLE 45
DON DAVID MALBEC SALTA ARGENTINA	GLASS 15 BOTTLE 50