



BARINKA

910864951 – Calle La Bolsa 4, Madrid



STARTES

- **TAMAL**
Made from corn, stuffed bacon, wrapped in leaves banana. **7.00€**
- **HUANCAÍNA POTATOS**
Bolloed potatoes with homemade cream cheese and yellow pepper. Decorate with egg and black botija olive. **8.00€**
- **STUFFED POTATOS (2 UND)**
Crisp potato dough stuffed, minced veal meat with olives and egg pieces **12.00€**
- **FRIED YUQUITAS**
Fried cassava sticks with homemade huancaína sauce. **9.00€**
- **GRATIN SCALLOPS IN HUANCAÍNA SAUCE WITH PARMESAN CHEESE (4 UND)**
Scallops au gratin in sauce huancaína with parmesan cheese. **12.00€**



STARTES

- **WINGS WITH ACEVICHADA SAUCE
(6 UND)** **12.00€**
Fried wings dipped in acevichada sauce.
- **ANTICUCHOS WITH RACHI Y
HUANCAÍNA POTATOES (2 UND)** **15.00€**
Beef heart grilled, with rachi and potatoes
with huancaína cream.
- **ANDINA SALAD** **10.00€**
Red and white seed wuinoa dressed with
(lemon, oil and pepper) accompanied with
avocado and fried plantain chips.
- **SQUID CRACKLING** **10.00€**
Fried squid chunks with fried manioc and
tártara cream.
- **PORK RINDS FROM PANCETTA** **12.00€**
Fried pork belly accompanied by
criolla sauce.



FROM THE SEA

- **CEVICHE CLASSIC**

Cubes of bathed fish in tiger´s milk, accompanied with cancha, corn and sweet potato.

16.00€

- **CEVICHE MIXED**

Fish with mixed shellfish bathed in tiger´s milk and garnish of sweet potato, corn and cancha.

18.00€

- **CEVICHE CARRETILLERO**

Accompanied fish ceviche with squid crackling or fish and garnish.

18.00€

- **TIRADITO DE PESCADO**

Thin slices of fish, bathed in tiger´s milk with yellow pepper cream.

18.00€

- **FISH SUDADO**

Steamed sea bream with onion, tomato and spices accompanied with cooked cassava and rice.

16.00€



FROM THE SEA

- **TIGER´S MILK**

Pieces of fish, ají limo, lemon juice and ceviche juice.

13.00€

- **FISH CRACKLINGS**

Fried fish chunks with fried manioc, tártara cream and criolla sauce.

17.50€

- **RICE WITH SEAFOOD**

Creamy rice bathed in sauce seafood with prawns and sautéed mussels.

18.00€

- **JALEA MARINA**

Seafood mix marinated and fried with yucca sea bream, tártara cream and criolla sauce.

20.00€

- **TRIO BARINKA**

Fish ceviche, fish cracklings, causa limeña and garnish.

22.50€



TO THE CAUSA

- **CAUSA LIMEÑA**

Pressed potato, marinated with yellow pepper, stuffed with tuna and avocado.

12.00€

- **CAUSA CARRETILLERA**

Stuffed with avocado, whipped with fish cracklings and bathed in acevichada sauce.

15.00€

- **CAUSA WITH OLIVE OCTOPUS**

Accompanied by thin slices of octopus bathed in cream of botija olives.

15.00€

- **VEGETARIAN CAUSA**

Filled with red and white quinoa, avocado and dipped with sauces of the day.

12.00€



THE STRONGER'S AND WOK

- **AJÍ DE GALLINA**

Chicken in pieces in a cream sauce of yellow pepper, parmesan cheese, potatoes, walnuts, eggs and black olive accompanied by white rice.

16.00€

- **SEAFOOD CHAUFA RICE OR AT YOUR CHOICE**

Cooked rice that is stir fry in a wok with vegetables including scallions, fried egg and soy sauce with seafood.

17.50€

- **TALLARIN SALTADO AT YOUR CHOICE**

Noodles with chicken, meat or vegetables, scattered with spring green onion.

16.50€



THE STRONGER'S AND WOK

- **LOMO SALTADO**

Strip of beef with red onion, tomatoes, french fries and touch of parsley, served with rice.

17.50€

- **DÚO HUANCAÍNO**

Noodles with huancaína cream with lomo saltado.

18.50€

- **MOSTRITO**

1/4 chicken broaster with chaufa rice and french fries.

15.00€

- **CALDO DE GALLINA**

Chicken meat base, vegetables, noodles, potato parboiled and egg.

13.00€



HOMEMADE DESSERTS

- **THREE MILK CAKE**

Sponge soaked in condensed milk, evaporated milk and heavy cream, flavored with vainilla.

6.00€

- **CHEESECAKE OF LÚCUMA**

Homemade cheesecake with lúcuma fruit added.

6.00€