

FOR
RESERVATIONS
TEL:
0151 665 0047

BACARO

Small Plates · Campari Bar · Charcuterie

OPEN DAILY
MON - SUN
12 - 10.30

SPUNTINI

Gordal olives	£3.95
Arancini	£1.50 ea
White crab, watercress mousse, crostini	£3.95
Pancetta croquettes	£1.50 ea
Braised beef croquettes	£1.50 ea
Goats cheese pearls with honey and walnuts on crostini (n)	£2.50
Chorizo sausage in honey	£4.95
Crisp fried gnocchi with basil pesto	£3.95

BREAD

Fresh bread with olive oil & balsamic	£2.95
Garlic	£2.95
Garlic & cheese	£2.95
Garlic & tomato	£2.95

Add Nduja spicy sausage for 50p

CHARCUTERIE

Ossocollo coppa, bresola & fennel salami	£7.95
Board of Ossocollo coppa with pecorino shavings	£6.95
Board of fennel salami	£5.95
Board of salchichón	£7.95
Board of Iberico chorizo	£6.50
Board of Bresaola with parmesan	£6.95

PIZZETTES

Slow cooked harissa lamb with yoghurt and watercress	£5.95
Roast chicken, pesto and parmesan	£5.95
Prawn, chilli and garlic	£5.95
Double salami, mozzarella and red cherry peppers	£5.50
Pepperoni and nduja	£5.50
Roasted tomatoes, mozzarella and fresh basil	£5.50
Blue cheese, crispy potato, caramelised red onion, rosemary	£5.50
Spinach, garlic butter, egg yolk and parmesan	£5.50

FISH

Fritto misto - deep fried prawns, calamari, whitebait, white fish and courgette	£7.95
Pan fried seabass with braised lentils and a chorizo pepperonata	£7.50
Roast cod, seaweed emulsion, pickled grapes and roasted shallot	£7.50
Pan fried Hake, sautéed wild mushrooms, gnocchi and salsa verde	£7.50
Grilled king scallop in shell with garlic and parsley butter	£5.95 ea
Dressed white crab, kohlrabi and fennel remoulade, watercress mousse and dough balls	£7.50

MEAT

Braised ox cheek, celeriac puree and a bone marrow jus	£6.95
Slow braised beef lasagne	£6.95
Chargrilled fillet of beef with tempura prawns, watercress purée & fennel ketchup	£8.95
Slow cooked harissa lamb, pappardelle pasta and pecorino	£6.50
Buttermilk chicken Milanese with macaroni and nduja cheese sauce	£7.95
Stornoway black pudding with sautéed chicken livers, caramelised onions & Marsala wine	£6.50
Carpaccio of beef, anchovy creme, marrow croutons, baby gem and parmesan crisp	£6.50

VEGETARIAN & SALADS

Fries with aioli and Gran Moravia cheese	£3.95
Burrata mozzarella, salsa rossa, guacamole and crostini bread	£6.50
Trofiette pasta, pea, lemon and thyme butter with pecorino	£5.95
Tomato consomme, fresh fennel, croutons, crumbed goats cheese and red pepper relish	£5.95
Mushroom risotto with porcini puree, wild mushrooms and crisp wild rice	£6.50
Chickpea hummus, chilli jam, crispy onions and garlic bread	£5.50
Butter roasted cauliflower, charred radicchio, apple puree and pomegranate & mint pesto	£6.50
Dressed fennel, charred kohlrabi, guacamole, radish and a Bergamot dressing	£5.50

PUDDINGS

Tiramisu pot	£5.50
Blackberry and liquorice cream, apple sorbet, blackberries & meringue	£5.95
Flourless chocolate & cardamom torte, chocolate sorbet and cherry clotted cream	£5.95
Egg custard tart, poached rhubarb and a mandarin sorbet	£5.95
Affogato - vanilla ice cream, espresso and amaretto	£6.95
Cheshire Farm ice cream (n)	£4.50
Bacaro 'petits fours' (n)	£4.50
Cheese board with crispbread, chutney & grapes	£6.50

BELLINI BAR

Brandy Apple	£6.95
Cherry Bomb	£6.95
Pample Rose	£6.95
Peaches & Cream	£6.95
Mixed Berry	£7.25
Sicilian 75	£7.25
Cordon Rouge	£7.25
Limoncello & Raspberry	£7.50
St Germain Elderflower	£7.50
Rum & Raisin	£7.50

ITALIAN BITTERS

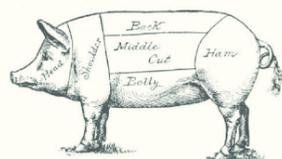
Classic Negroni	£7.25
Negroni Rosa	£7.25
Porto Negroni	£7.50
Mes is More	£7.50
Bottecchia	£7.50
Breakfast Spritz	£7.50
Negroni Sbagliato	£7.50
Almond Negroni	£8.00
Stiletta	£8.00

Wifi Password - WelcomeToBacaro

Some of our dishes contain nuts(n) and other allergens. Please ask a member of staff for more information.

An optional 10% service charge will be added to parties of 8 or more. Staff receive all tips you may choose to leave.

A discretionary 50p will be charged for tap water, all of which is donated to Whitechapel Homeless Centre, Liverpool.



www.salthousebacaro.co.uk

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