

Tapas/Petiscos

Polenta with Broad beans 7
Slowly cooked cornmeal and broad beans, squared
and
pan fried

Batatas Bravas 9
Diced potatoes pan-fried with a spicy tomato
based sauce

Stuffed button Mushrooms 9
Button mushrooms stuffed with spicy beef and
spinach

Haloumi 12
Char grilled slices, dressed with olive
oil and lemon

Portuguese Chorizo 14
Spicy Portuguese pork sausage fried and sliced
served
with flaming calvados

Meat Balls 14
Hand made meatballs with a plum sauce

Chicken Skewers 14
Grilled skewers with grilled vegetables

Prawn Rissoles 14
Hand made Pastry with prawn filling

Codfish Rissoles 14
Hand made codfish rissoles

Mussels 14
Steamed mussels cooked in cream and saffron

Vegetarian Cumin 14
Flavoured Vegetables in filo, spicy tomato and
harissa

Salt & Pepper Squid 15
Served with lime, chilli, and palm sugar dressing

bartino...

bartino... welcomes birthday cakes. Please note there is
\$2 per person cake-age charged. There is also 3%
surcharge for credit cards

Grilled Baby octopus 17
Grilled baby octopus with warm dill and lemon

Garlic Prawns 18

Garlic Prawns cooked in garlic, chili and tomato based sauce served sizzling

White Bait 10

Deep fried white bait, with lemon, artichoke and thyme

Porco Alentjana 15

Diced pork and potatoes served with fresh pippis in a white wine sauce

Espetada 29

Barbequed skewed tender meat cooked with sea salt, bay leaves and garlic.

Paella 49

A traditional Spanish rice dish, cooked with chicken and a variety of seafood (45 minute wait)

Cataplana Zarzuela de Mariscos 40

Traditional shellfish stew with garlic, chilli and black olives

Side rice 5 (recommended for Cataplana and Espetada)

Cold Tapas

Bread with Dukka 6.5

Marinated Olives 5

Cheese platter 19

Chickpea Salad 9

Chickpea salad with cherry tomatoes, rocket shaved parmesan drizzled with balsamic vinegar

Herb and Garlic marinated artichokes 7

Marinated chilli mushrooms 7

Marinated Sardines 15

Marinated in vinegar olive oil, garlic and chili

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