

# Barcha Event Packet

Barcha is available Private Dinners,  
Business Luncheons, Cocktail Parties and more.

We have a variety of beautiful spaces that are able to  
accommodate a variety of groups

## **Half Seasonal Patio:**

Standing reception: 35-40 guests  
Seated dinner: 30 guests

## **Full Seasonal Patio:**

Standing reception: 100 guests  
Seated dinner: 80 guests

## **Chandelier Room:**

Standing reception: 70 guests  
Seated dinner: 50 guests

## **Kitchen – Window Counter**

Standing reception: 20-25 guests

## **Full Restaurant:**

Standing reception: 250-300 guests  
Seated dinner: 120 guests

For Event inquiries please contact our Event Manager:

Janette Wong  
Restaurant: 415-957-5463  
Direct: 415-957-5468  
janette.barcha@gmail.com

# COCKTAIL RECEPTION APPETIZERS

*\*\*All menu items and accompaniments are subject to change*

## Reception Appetizers

*All reception appetizers priced per piece – minimum order 15 pieces*

- English Pea Falafel salmon caviar, meyer lemon labneh 5
- Avocado Tartine salsa verde, piment d'espelette, crispy chicken skin, brioche 4
- Grilled Duck Meatballs french prunes, sage, brown butter 5
- Grilled Paprika Shrimp salsa verde 4
- Beef Tartare bulgar, red onion, cilantro, mint, lime, peanuts, crispy bazlama 4
- Grilled Mini Lamb Skewers garlic yogurt 5
- Grilled Mini Chicken Skewers harissa, garlic yogurt 4
- Grilled Vegetable Skewers harissa, garlic yogurt 3
- Shawarma Bites *choice of grass fed beef or slow roasted spicy chicken*  
garlic yogurt, salsa verde 5
- Potato and Feta Croquettes harissa aioli 3
- Grilled Mini Eggplant Lavash Wrap hummus, feta, roasted red pepper, mint 6
- Mini Slow Roasted Spicy Chicken Lavash Wrap paprika aioli, pickled onions 7

## Plated Appetizer Platters

- Artisan & Farmstead Cheeses crostini, seasonal accompaniments  
150 (serves 25) / 250 (serves 40)
- Local Vegetables grilled, roasted, raw  
100 (serves 25) / 200 (serves 40)
- Turkish Style Spreads served with housemade turkish flatbread (serves 4) 25
- Hummus with cumin and olive oil  
Crushed California Avocado with aleppo pepper, crispy chicken skin, salsa verde  
Warm Ratatouille with olive oil

## Sweet Bites

*minimum order – 1 dozen*

- Mini Pecan Baklava 3/pieces

# PRE-FIXE LUNCH MENU – Served Family Style

3-Course ~ \$38 / person

4-Course ~ \$46 / person

*\*\*All menu items and accompaniments are subject to change*

**Mezze Course:** *select (2) mezzes (each additional mezze 7 / person)*

**HUMMUS** cumin, olive oil, grilled turkish flatbread

**CRUSHED CALIFORNIA AVOCADO** salsa verde, crispy chicken skin, piment d'espelette, grilled turkish flatbread

**WARM RATATOUILLE** olive oil, grilled turkish flatbread

**POTATO & FETA CROQUETTES** harissa aioli

**ENGLISH PEA FALAFEL** meyer lemon labneh

**GRILLED DUCK MEATBALLS** french prunes, sage, brown butter sauce

**Salad Course:** *select (1) salad (each additional salad 8 / person)*

**CHOPPED** gem lettuce, grapefruit, avocado, moroccan black olives, feta, red onion, mint, sumac, pita, lemon vinaigrette

**KALE CAESAR** curly kale, roasted beets, chopped egg, garlic-anchovy dressing, parmesan, croutons

**Main Course:** *select (1) shawarma, (1) skewer and (2) sides  
(each additional shawarma, skewer or side A.Q / person)*

**Shawarma options: select (1) to be served as a Sandwich or Shawarma Bowl**

**GRASS FED BEEF**

**SLOW ROASTED SPICY CHICKEN**

**Skewer options: select (1) to be served as a Sandwich or Individual Skewer**

**GRILLED DUCK MEATBALLS**

**GRILLED LOCAL LAMB LEG**

**GRILLED MARINATED FREE-RANGE CHICKEN THIGH**

**GRILLED WILD GULF SHRIMP**

**ENGLISH PEA FALAFEL** with roasted vegetables, hummus, garlic yogurt, lettuce

**Sides: select (2)**

**CRISPY NEW POTATOES** paprika, garlic

**SAFFRON BASMATI RICE** sweet herbs

**MIXED BABY GREENS** red wine vinaigrette

**Dessert Course:** *select (1) dessert*

**BASMATI RICE PUDDING FRITTERS** salted caramel, orange crème anglaise, pistachio crumbs

**OLIVE OIL CAKE** apricot jam, pumpkin seed crumble

**PECAN BAKLAVA** poached prunes, candied pecans

# PRE-FIXE DINNER MENU – Served Family Style

## 3-Course ~ \$55 / person

*\*\*All menu items and accompaniments are subject to change*

### First Course: select (1) Salad or (2) Mezze

#### Salad Options:

**CHOPPED** gem lettuce, grapefruit, avocado, moroccan black olives, feta, red onion, mint, sumac, pita, lemon vinaigrette

**KALE CAESAR** curly kale, roasted beets, chopped egg, garlic-anchovy dressing, parmesan, croutons

#### Mezze Options:

each additional mezze 7 / person

**HUMMUS** cumin, olive oil, grilled turkish flatbread

**CRUSHED CALIFORNIA AVOCADO** salsa verde, crispy chicken skin, piment d'espelette, grilled turkish flatbread

**WARM RATATOUILLE** olive oil, grilled turkish flatbread

**POTATO & FETA CROQUETTES** harissa aioli

**GRILLED MONTEREY BAY CALAMARI** cranberry beans, little tomatoes, castelvetro olives, oregano

**ENGLISH PEA FALAFEL** salmon caviar, meyer lemon labneh

**GRILLED DUCK MEATBALLS** french prunes, sage, brown butter sauce

### Main Course: select (2) Entrées and (2) Sides

#### Entrée Choices: each additional entrée 15/person

**GRILLED SCOTTISH SALMON** english pea puree, salsa verde, sweet herbs

**GRILLED '38 NORTH' HALF CHICKEN** 'medjool' dates, red onions, mint, cilantro, 3 sauces

**SESAME CRUSTED ANGUS SHOULDER FILLET** tomato jam, sumac onions, watercress, yogurt

**EGGPLANT – POTATO & GOAT CHEESE TIAN** green tahini, pine nuts

#### Side Options:

**CRISPY NEW POTATOES** paprika, garlic

**SAFFRON BASMATI RICE** sweet herbs

**FARO MUJADARA** french lentils, caramelized onions, baharat

**GRILLED DELTA ASPARAGUS** muhammara

### Dessert Course: select (1)

each additional dessert 5/person

**BASMATI RICE PUDDING FRITTERS** salted caramel, orange crème anglaise, pistachio crumbs

**OLIVE OIL CAKE** apricot jam, pumpkin seed crumble

**PECAN BAKLAVA** poached prunes, candied pecans

# PRE-FIXE DINNER MENU – Served Family Style

## 4-Course ~ \$65 / person

*\*\*All menu items and accompaniments are subject to change*

### First Course: select (1) Mezze:

each additional mezze 7 / person

**HUMMUS** cumin, olive oil, grilled turkish flatbread

**CRUSHED CALIFORNIA AVOCADO** salsa verde, crispy chicken skin, piment d'espelette, grilled turkish flatbread

**WARM RATATOUILLE** olive oil, grilled turkish flatbread

**POTATO & FETA CROQUETTES** harissa aioli

**GRILLED MONTEREY BAY CALAMARI** cranberry beans, little tomatoes, castelvetrano olives, oregano

**ENGLISH PEA FALAFEL** salmon caviar, meyer lemon labneh

**GRILLED DUCK MEATBALLS** french prunes, sage, brown butter sauce

### Second Course: select either Salad or Soup of the Day

**CHOPPED** gem lettuce, grapefruit, avocado, moroccan black olives, feta, red onion, mint, sumac, pita, lemon vinaigrette

**KALE CAESAR** curly kale, roasted beets, chopped egg, garlic-anchovy dressing, parmesan, croutons

### Main Course: select (2) Entrées and (2) Sides

Entrée Choices: each additional entrée 15/person

**GRILLED SCOTTISH SALMON** english pea puree, salsa verde, sweet herbs

**GRILLED '38 NORTH' HALF CHICKEN** 'medjool' dates, red onions, mint, cilantro, 3 sauces

**SESAME CRUSTED ANGUS SHOULDER FILLET** tomato jam, sumac onions, watercress, yogurt

**EGGPLANT – POTATO & GOAT CHEESE TIAN** green tahini, pine nuts

### Side Options:

**CRISPY NEW POTATOES** paprika, garlic

**SAFFRON BASMATI RICE** sweet herbs

**FARO MUJADARA** french lentils, caramelized onions, baharat

**GRILLED DELTA ASPARAGUS** muhammara

### Dessert Course: select (1)

each additional dessert 5/person

**BASMATI RICE PUDDING FRITTERS** salted caramel, orange crème anglaise, pistachio crumbs

**OLIVE OIL CAKE** apricot jam, pumpkin seed crumble

**PECAN BAKLAVA** poached prunes, candied pecans