

Luncheon Menu

The Mediterranean cuisine served at Barcha is best presented and enjoyed in a family style setting. All meals are served family style

Two Course (w/o dessert) \$38 Three Course (w/dessert) \$43

Create your own menu by selecting which courses and items you would like served. All menu items and guest counts must be finalized a week before the event date.

Starter

Select 2 items, or 3 for an additional \$7 per guest

Hummus

cumin, olive oil, grilled turkish flatbread

Warm Ratatouille

olive oil, grilled turkish flatbread

Chicken & Manchego Croquettas

truffle honey, aleppo

Olive Oil Poached Tuna

new potatoes, piquillo, oregano

Lunch Entrées

Select 2 items, or 3 for an additional \$9 per guest

Chopped

gem lettuce, tomatoes, avocado, green olives, feta, red onion, mint, sumac, pita, lemon vinaigrette

Farro

sweet potato, dried cranberries, goat cheese, almonds, sherry vinaigrette

Kale Caesar

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

Vegan Quinoa

roasted winter vegetables, apple, red cabbage, golden raisins, cilantro, mustard
vinaigrette

Arugula & Heirloom Chicories

winter fruit, bay blue cheese, hazelnuts, banyuls vinaigrette

Slow Roasted Free Range Veal and Heritage Turkey Shawarma Sandwich

garlic yogurt, lettuce, tomato onions, salsa verde

Slow Roasted Spiced Chicken Shawarma Sandwich

garlic yogurt, lettuce, tomato onions, salsa verde

Slow Roasted Spicy Lamb Shawarma Sandwich

garlic yogurt, lettuce, tomato onions, salsa verde

English Pea & Chickpea Falafel Sandwich

with roasted vegetables, hummus, garlic yogurt, lettuce

The following can be served as a sandwich or skewer

Grilled Lamb Meatball

Grilled Wild Gulf Shrimp

Select 2 sides included with the main course

Crispy New Potatoes

paprika, garlic

Saffron Basmati Rice

sweet herbs

Mixed Baby Greens

red wine vinaigrette

Sweets

Pecan Baklava cranberry compote, Chantilly

Reception Menu

Please note that all menus are seasonal and that some prices and/or items may be subject to change.

Turkish Style Spreads

served with house-made Turkish flatbread, Hummus with cumin and olive oil, Muhammara with red pepper and walnut, Warm Ratatouille with olive oil.

serves 7-9 / \$25 per order

Grilled, Roasted and Raw Vegetables:

serves 25 / \$100 per platter

serves 40 / \$200 per platter

Artisanal and Farmstead Cheese Platter, crostini, seasonal accompaniments:

serves 25 / \$150 per platter

serves 40 / \$250 per platter

Appetizers

Appetizers are priced by the piece and must be ordered in a minimum quantity of 15 pieces per item.

We recommend one piece per person of each item you select for all guests to enjoy.

Our menus are seasonal and accompaniments are subject to change.

English Pea and Chickpea Falafel	tahina	\$5 each
Grilled Lamb Meatballs	tomato, feta	\$5 each
Grilled Paprika Shrimp	salsa verde	\$4 each
Grilled Mini Lamb Skewers	garlic yogurt	\$5 each
Grilled Vegetable Skewers	harissa, garlic yogurt	\$3 each
Chicken & Manchego Croquettes	truffle honey, Aleppo	\$4 each

Sweet Bites

Minimum order - 1 dozen

Mini Pecan Baklava	\$3 each
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Dinner Menu

The Mediterranean cuisine served at Barcha is best presented and enjoyed in a family style setting.

All meals are served family style

Three Course \$55 or Four Course \$65

Create your own menu by selecting which courses and items you would like served.

3 Course Menu - Select 2 mezze or 1 salad

*4 Course Menu – Select 2 mezze items and 1 salad
select and additional item for \$7 per guest*

Mezzes

Hummus

cumin, olive oil, grilled Turkish flatbread

Muhammara

red pepper and walnut spread, poached egg, grilled Turkish flatbread

Turkish Manti

spiced beef dumplings, garlic yogurt, chili oil, dried mint

Chicken & Manchego Croquettas

truffle honey, aleppo

Sautéed Gulf White Prawns

garlic, Calabrian chili, white wine, cilantro

Blistered Shishito Peppers

smoked goat cheese, dukka

Lamb Meatballs

San Marzano tomato sauce, feta

Olive Oil Poached Tuna

new potatoes, piquillo, oregano

Salads

Chopped

gem lettuce, tomatoes, avocado, green olives, feta, red onion, mint, sumac, pita, lemon vinaigrette

Kale Caesar

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

Heirloom Chicories & Arugula

winter fruit, bay blue cheese, hazelnuts, banyuls vinaigrette

Entrée

Select 2 items, or 3 for an additional \$15 per guest, and select 1 side

Pan Roasted Ora King Salmon

celery root, wilted escarole, mustard, honey

Jidori '38 North' Half Chicken

potato-olive oil purée, mushrooms, sumac

Spiced Rubbed Angus Beef Kebab

grilled kale, cippolini agrodolce, horseradish tahina

Stuffed Baby Eggplant

goat cheese, bulgar, herb pesto, tomatoes, breadcrumbs

Sides

Crispy New Potatoes

pimento, sea salt

Jeweled Basmati Rice

barberry, rose, labneh

Farro & Apple

dried cranberries, almonds, goat cheese

Sauteed Brocolini

red onion, brown butter, aleppo

Sweets

Pecan Baklava
cranberry compote

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Barcha Specialty Cocktails

Manuka

Flor de Cana 7 year rum, ancho verde liquor, muddled lime, manuka honey syrup, ginger beer

Marbella

House-infused basil Ketel One vodka, elderflower, grapefruit

Biada

Sipsmith gin infused with sage/cardamom, roasted pineapple juice, lemon juice, clove syrup

Jemaa el Fna

Peligroso Reposado tequila, passionfruit, lime, cilantro

Sousse

Old Grand-dad bourbon, blackberries, elderflower, lemon juice, crème de violette

Bottled and Canned Beers

Kronembourg 1664 - France

Boont Amber Ale - Anderson Valley

Grapefruit Sculpin - San Diego

Almaza Pilsner - Lebanon

Casa Lager - Morocco

Draft Beers

Anchor California Lager - Potrero Hill SF 7

Magnolia Kalifornia Kolsch - Dogpatch, SF 7

Speakeasy "Big Daddy" IPA - Bayview, SF 7

Fort Point "Westfalia" Red Ale - Presidio, SF 7

Anderson Valley Bourbon Barrel Stout - Boonville, CA 9

Featured Banquet Wines

Grillo, Tenuta Rapitala, Sicily, Italy '16 \$55

Chardonnay, Hess, "Estate Grown" Napa Valley, CA '15 \$55

Fiano, Ryme, Lago Vineyard, Sonoma County, CA '15 \$65

Chardonnay, White Rock "Estate", Napa Valley, CA '14 \$85

Pinot Noir, Les Carabenes, Languedoc-Roussillon, France '16 \$55

Cabernet Sauvignon, 75, Oakville, CA '15 \$55

Cabernet Sauvignon, Halter Ranch, Paso Robles, CA '14 \$68

Grenache/Mourvèdre/Syrah, Masdes Restanques Vacqueryas,
Rhone, France '15 \$65

More wines are available upon request.

For additional information on wines and recommendations you may contact Chrissy
at chrissy.barcha@gmail.com