

BARTIGA

Entrée

HAINAN FOCACCIA sambal pol butter. <i>GF available (2 pc)</i>	8	LIGHTLY TORCHED SCALLOPS Buttermilk with yuzu kosho and truffle oil.	12
APPELLATION OYSTER Side of rice wine mignonette. <i>GF, DF</i> <i>Add trout roe +\$3 each</i>	6.5 ea.	BEEF RENDANG SAUSAGE ROLL coriander chutney. <i>Vegetarian available</i>	18
BUG ROLL lightly battered moreton bay bugs with fermented chilli aioli, pickled cucumbers and buttercup lettuce.	22	KINGFISH CRUDO Nam jim dressing, crispy shallots, and coriander. <i>GF, DF</i>	26
TUNA OR WATERMELON TOSTADA Szechuan salsa, matcha, chipotle aioli, avocado, and crispy eschalots.	16		



Sides

CHIPS	12
CHARRED BROCCOLINI	12
MESCLUN SALAD	12
BARTIGA PLATTER chef's selection of cheese cold cuts & condiments	28



Tacos

10 each

DUCK

Confit duck legs,
betel leaf,
tamarind, onion.

FISH

Tempura flame tail
snapper,
pickled onion.

CRISPY EGGPLANT

With zucchini pickles.

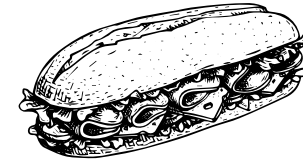
Mains

STEAK FRITES grass fed striploin 200gm, shoestring fries, Asian chimichurri.	32	RICOTTA TUNA XO LINGUINE With spinach, tuna tartare, and bottarga.	32
GRILLED MARKET FISH Baby cos, calamansi vinaigrette, and seasonal veg.	30	CHILLI PRAWN PASTA Chili garlic with lemon preserved, tiger prawns and spaghetini.	34

Sandwiches

Add on chips +\$4

WAGYU PASTRAMI 2GR wagyu pastrami, saurkraut, zucchini pickles.	25	EGGPLANT & ZUCCHINI Grilled eggplant and roasted zucchini, house pesto rocket, sundried tomatoes and parmesan.	22
POACHED CHICKEN Chicken breast, dijonaise, chopped celery, lettuce, fried onion.	22		



Salads

JAPANESE NIÇOISE seared crusted yellowfin tuna, baby cos, green beans, soft boiled egg, baby chat potatoes, red radish and roasted sesame wakame, furukake and ponzu dressing.	32	THAI CRISPY DUCK SALAD Twice cooked duck confit, crispy red rice, raddichio, cucumber, coriander, mint with chilli, green apple, thai basil. toasted coconut, fried onions and rice wine vinaigrette.	32
BARTIGA GARDEN Mixed leaves, broccolini, crispy artichokes, baby eggplants, roasted sweet potatoes pepitas, mint and house green goddess.	27	RAINBOW TROUT SALAD Hot smoked rainbow trout, baby gem, baby cos, green beans with yuzu, citrus vinaigrette, pickled eschallots, green peas and smoked tomatoes.	32

Add Proteins: Snapper +14 // Minute Steak 150gr +12 // Poached Chicken +9

Lunch Menu
available 12-5 pm



ONA

Coffee Roasters

4.5

ONA COFFEE ROASTERS

Almond Milk	¢50
Oat Milk	¢50
Soy Milk	¢50
Extra Shot	\$1

ONA BLEND ASPEN

Brazil + El Salvador + Ethiopia + Guatemala // Washed + Natura

Bartiga Iced Coffee

9

Coconut milk,
coconut ice cream scoop.

Strawberry Iced Matcha

9



Wine by the glass

Fizz

NV DAL ZOTTO 'PUCCINO' Prosecco	18
NV TAITTINGER 'BRUT' Champagne	28
NV VEUVE CLICQUOT Brut	25

Rosé

2023 DOMAINE LES MESCLANCES Rosé	19
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White

2022 CROWDED HOUSE Sauvignon Blanc	17
2021 CANTINE CATABBO Falanghina	16
NV MAISON RONCIER Chardonnay	21

Red

2020 FEUDO LUPARELLO N.D'Avola (Chilled)	17
2023 RISING Pinot Noir	17
2020 MOUNTADAM 'FIFTY FIVE' Shiraz	18
2022 COLLI SENESI Chianti	17
2021 DOMINIQUE PORTET Cabernet Sav	16
2022 TORBRECK CUVÉE JUVENILE GMS	18

Beers & Ciders

ESTRELLA DAMM	12
LORD NELSON THREE SHEETS	13
APPLE THIEF PINK LADY CIDER	12

Cocktails

BLOODY MARY	20
Savory mix of vodka, tomato juice, worcestershire, and hot sauce.	

BLOOD PEACH BELLINI	19
Prosecco, blood peach purée.	

APEROL SPRITZ	21
Aperol, sparkling Prosecco, soda, and an orange slice.	

HOUSE SPRITZ	21
Elderflower, limoncello, yuzu soda, prosecco. <i>Sweet, refreshing, lemony</i>	

BARTIGA MARTINI	23
Eristoff vodka, apricot brandy, blood peach, lime, mint. <i>Sour, fruity.</i>	

TOMMY'S REVOLVER	24
Chili pepper infused Patrón Silver, amores mezcal, mandarin, honey, citrus, lime salt. <i>Spicy, smoky, tart.</i>	

Soft Drinks 6.5



Drinks

Fresh Juices

10

SANUAR SUNRISE

Pineapple, mint, sanur mandarin, lime, ginger

RESET

Carrot, apple, beetroot, ginger, lemon

TROPIC TIGER

Watermelon, orange, lime

GREEN GARDEN

Celery, apple, spinach, lemon, mint

