Welcome to Barbossa! Abu Dhabi's hottest Mexican-inspired dining spot. We believe in an artisanal approach to dining, producing our own in-house salsa, serving handmade tortillas, and only using the finest ingredients, ensuring an unmatched culinary experience. Buen Provecho!

S Gabor Latino 1/2

COLD STARTERS

GUACAMOLE & HOMEMADE CHIPS // 60

Made from scratch with avocado, lime, diced tomatoes and onions, garnished with sliced jalapeño (G)(V)

CHIPS & DIPS // 55

Home made tortilla chips served with a trio of home made dips - guacamole, green tomatillo, and salsa de arbol $(G)(\mathsf{V})$

BURRATA CHIMICHURRI // 95

Fresh burrata served with pickled to matillo and home made chimichuri garnished with cilantro and chili oil $(V)(D)\, \checkmark$

BARBOSSA CEVICHE // 60

Sea bass cured in citrus dressing, served with jalapeño, cucumber, avocado and pumpkin seeds (F) *J*

TUNA CEVICHE TOSTADA / / 52

Crispy corn tortilla topped with fresh tuna ceviche, guacamole, coconut milk, habanero, onion, and cucumber (G)(F)

SALADS

AVOCADO MANGO SALAD // 65

Thinly cut avocado and mango served with red chili, jicama and pepitas tossed in a cilantro-lime dressing, garnished with crispy sweet potato (V)(G)

BAJA SALAD // 45

Grilled corn, cherry tomato, black beans, chickpeas, avocado, sunflowers seeds, and pea shoots, tossed in a homemade agave sherry dressing (G)(V)

CAESAR SALAD // 55

Baby gem lettuce and tortilla curls tossed in our home-made Caesar dressing garnished with parmeson (D)(F)

「ADD A PROTEIN」

Grilled Chicken // 15 Grilled Shrimp // 20 Carne Asada // 35

SIGNATURE FAJITAS

Sizzling fajitas served with guacamole, chili crema sour cream and flour tortillas

^か PICK YOUR PROTEIN ^ル

Carne Asada // 185 (D) Achiote Chicken // 165 (D) Shrimp // 175 (S)(D) Mushroom // 140 (V)(D)

HOT STARTERS

MEXICAN STREET CORN // 45

Served shredded or on the cob with crema, cotija cheese, arbol & anchor chill powder (V)(D)

FLAUTAS // 55

Rolled corn tortillas stuffed with shredded chicken, cream cheese, baby spinach garnished with sour cream, salsa verde, cotija cheese, and sliced onion (G)(D)

GARLIC SPICED SHRIMP // 60

Spiced shrimp in a cream sauce with garlic, brown butter, and charred lemon served with homemade corn tortillas (S)(D)

CHIPOTLE BBQ WINGS // 58

Chicken wings tossed in our homemade chipotle BBQ sauce garnished with coconut cream, cilantro, seeds of paradise, lime, and agave (G)(D)

SLIDERS TRIO // 99

Cheeseburger, BBQ Mushroom, and pollo frito (G)(D)(N)

SMOKED CHORIZO QUESADILLA // 55

Flour tortilla filled with smoked queso oaxaca, Mexican chorizo, roasted habanero, and caramelized onion served with chili crema (G)(D)

ACHIOTE CHICKEN QUESADILLA // 45

Flour tortilla filled with cheddar cheese and grilled achiote chicken served with chili crema (G)(D)

MUSHROOM TOSTADA // 26 FOR 1 // 76 FOR 3

Mushrooms, fermented chili crema, pea shoots, pickled chili, cotija cheese, crispy shallots, balsamic soy glaze (G)(V)(D)

POLLO FRITO BITES // 55

Fried chicken bites tossed in peanut lime hot sauce, served with Mexican crema, salsa fresca, and cabbage $(G)(D)(N)\, \checkmark$

NACHOS

BARBOSSA SIGNATURE NACHOS // 65

Homemade tortilla chips smothered in melted cheese, topped with mexican crema, jalapeño, red chili, scallions, salsa, and guacamole (G)(V)(D)

「IADD A PROTEIN ル

Achiote Chicken // 15 Chorizo // 20 Slow Cooked Lamb Barbacoa // 20 Mushroom // 20 Carne Asada // 35

SHELLFISH (S) FISH (F) GLUTEN (G) VEGETARIAN (V) DAIRY (D) NUTS (N)



MAINS

Achiote marinated baby chicken served with C peri peri sauce, baked sweet potato, and g kale sautéed with garlic and chili w		SEA BASS FILLET // 165 Grilled sea bass fillet with a balsamic soy glaze served with jicama slaw, a lime wedge, pea shoots, and your choice of two sides			EL POLLO LOCO // 150 Half a fried baby chicken garnished with pickled red chili and jalapeño, served with chipotle BBQ sauce and sweet chili crema (G)		
			CA	ARNE	• • • • • • • • • • • • • • • • • • • •	•••••	•••••
CARNE ASADA // 290THE BIG TOMMY //Served with salsa picante, beef Jus, and your choice of two sides1.3kg US prime cut served with spicy M homemade chimich cilantro, and salsa p			fries, ef jus,	RIB EYE STEAK // 295 Served with salsa picante and your choice of two sides	BARBACOA // 175 Slow cooked lamb served with barbacoa broth, avocado slices, topped with pickeld onion served with salsa verde, corn tortillas, and sour cream		
••••••			SI	DES	• • • • • • • • • • • • • • • • • • • •	•••••	•••••
French fries seasoned Free with mexican spicy with	XICAN RICE // 35 nch fries seasoned h mexican spicy soning (G)(V)	PARDO French f with me seasonir	N PEPPE ries seas xican sp	ERS // 38 SAUTÉED KAL soned Kale sautéed v picy garlic and chil	•	s, bravas na, cotija	s sauce, a
•••••	• • • • • • • • • • • • • • •	• • • • • • • •			• • • • • • • • • • • • • • • • • • • •	••••	•••••
	Served on handmade			COS our choice of homemade salsa	verde or tomatillo salsa	ONE	THREE
ACHIOTE CHICKEN Grilled chicken with pineapple salsa topped with Mexican crema, crispy shallots, cotija cheese, and achiote hot sauce $(G)(D)$			72	CRISPY COD26Crispy cod topped with pickled redcabbage, voltron sauce, green apple, lime,Mexican cream, and cilantro (G)(D) ✓			72
CARNE ASADA Grilled steak topped with avocado, crispy shallots, chipotle may, fresh lime and tomatilo salsa (G)(D)			79	BAJA SHRIMPCrispy shrimp topped with lettuce, garlic2672mayo, valentina, pickled turnip, and seedsof paradise (G)(D)(S) ✔			
MEXICAN CHORIZO Beef chorizo topped with guacamole, cotija cheese, crispy shallots, mango salsa and habanero aioli (G)(D)		29	79	CRISPY CAULIFLOWER Fried cauliflower topped with pickled celery, charred pepper sauce, crema, guac, and pickled jalapeño (G)(V)(D)		26	72
POLLO FRITO Fried chicken tossed with our homemade peanut lime hot sauce topped white cabbage, Mexican crema, and tomato salsa (G)(D)(N)			72	BIRRIA 28 7 Slow cooked lamb topped with onion, cilantro and salsa verde			76
QUESABIRRIA Slowed cooked lamb birria topped with jack cheese served with birria sauce <i>J</i>			92	BARBOSSA TACO PLATTER21910 tacos selected by our Chef229ULTIMATE TACO PLATTER (SELECT 10 TACOS)229			
••••••	••••••••••	•••••					
			DES	SERTS			
CHURROS // 45 Served with cajeta or	LOTUS CHEESEC Creamy cheeseca			OTUS PULL ME UP // 55 Forn cake topped with lotus b	TRES LECHES // 55 iscoff Homemade vanilla sp	oonge cal	ke

CHURROS // 45LOTUS CHEESECAKE // 55LOTUS PULL ME UP // 55TRES LECHES // 55Served with cajeta or
nutella sauce (G)(V)(D)(N)Creamy cheesecake with a Lotus
biscoff crust served with
whipped cream(G)(V)(D)Corn cake topped with lotus biscoff
sauce, lotus crumble served with
caramel ice cream(G)(V)(D)TRES LECHES // 55Homemade vanilla sponge cake
soaked with "three milks", topped with
whipped cream(G)(V)(D)Soaked with "three milks", topped with
whipped cream(G)(V)(D)

SHELLFISH (S) FISH (F) GLUTEN (G) VEGETARIAN (V) DAIRY (D) NUTS (N) *J* MILD 1 *J* HOT

All Prices Are Inclusive of 5% VAT