Legend has it that in early 18th century's New Jersey, a woman accused of witchcraft faced trial. She was found guilty and was sentenced to death. A few hours later, the ill-fated woman was thrown into the fire. Her name was Barbara Que. Ever since, every time a fire was lit to grill meat, one would refer to the size of the flame that burned Barbara Que. Uttered enough times consecutively, the words Barbara and Que began to run together and became synonymous with grilling outdoors!

BREAD & DIP - 1,20€/PERSON

STARTE

CHILLI CON CARNE

Minced beef cooked with rawit hot chilly and kidney beans, served with fried potatoes and our homemade sour cream.

CIGARILLOS CHEESE

Puff pastry cigars stuffed with a combination of soft white cheeses and Barbara Que's seasoning mix.

MAGIC MUSHROOM

Portobello mushroom crusted into a mix of hard cheeses, stuffed with a fluffy, salty mushroom patisserie, thyme flavored.

TACO BEEF

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Tacos filled with spicy minced beef, quacamole, sour cream, iceberg, green onion, diced tomato and fresh coriander.

NACHOS TORTILLA

Minced beef, tortilla chips, red beans, jalapeños, fresh coriander, tomato, green onion, quacamole, sour cream, cheddar, gouda.

CHICKEN WINGS

Spicy wings with our homemade BBQ sauce.

CHORRILLANA

Fresh fried potatoes and eggs with gouda, chorizo sausage and cheddar sauce.

BACON & CHEDDAR POTATOES

Fresh fried potatoes with chopped bacon and cheddar sauce.

HALLOUMI STICKS

Halloumi cheese sticks crusted with panko, served with sweet chilli sauce.

LIVER ROAST BEEF

Beef liver grilled, served with rosemary, lemon and a herb flavored butter.

JACKET POTATOES

Philadelphia cream cheese, bacon, guacamole, fresh coriander, cubed tomato, lime jest, worcestershire

White and red cabbage, carrot, jalapeños, pineapple, mayo, onion, parmesan flakes.

7,50€

Baby spinach, baby rucola, Portobello mushroom, sun-dried tomato, ricotta cheese, pistachios and almonds, balsamic dressing.

10,00€

Mixed salad, cherry tomatoes, siglino (traditional cured pork), bacon, parmesan flakes and honey balsamic vinegar.

9,50€

lceberg, red kidney beans, sweet corn, green onion, yellow pepper émincé, cheddar sauce, pickled cactus heart, guacamole and tortilla chips.

9,00€

lceberg, radicchio and escarole with a light mayonnaise and lime dressing, juicy grilled chicken, croutons and Grana Padano flakes.

10,00€

Rucola, spinach, corn salad, onion, mushrooms, breaded goat cheese, balsamic.

11,00€

Quinoa, diced tomato, cucumber, yellow pepper, avocado, green onion, parsley, mint and lime zest.

9,00€

CLASSIC CHEESE \ 100% BLACK ANGUS

Ketchup, mustard, pickle sauce and double slice of cheddar

PICKLE RICK (200gr. BURGER 100% BLACK ANGUS)

Handmade pickle, onion, cheddar cheese, ketchup, mayo.

) 100% BLACK ANGUS

Ketchup, iceberg, tomato, sautéed fresh mushrooms, slices of bacon and cheddar sauce.

SWEET LOVE \{ 200gr. BURGER \\ 100% BLACK ANGUS \}

Rucola, tomato, caramelized onions, Philadelphia & sweet chili sauce.

BLUE BLACK 200gr. BURGER 100% BLACK ANGUS

Baby rucola, tomato, grilled onions, sautéed mushrooms, blue cheese sauce.

BARBARA QUE 100% BLACK ANGUS

Homemade BBQ sauce, iceberg, roasted onions, fried egg, tomato and cheddar sauce.

100% BLACK ANGUS

Spicy cheddar sauce, iceberg, tomato, jalapeños, guacamole and harissa sauce.

100% BLACK ANGUS

lceberg, tomato, smoked eggplant purée, Dijon mustard, bacon and provolone cheese.

100% BLACK ANGUS

Ketchup, mustard, iceberg, tomato, homemade tartare sauce, double bacon and cheddar cheese.

200gr. BURGER UV(A) I [100% BLAGK ANGUS]

Goat cheese, tomato, onion, rucola, mustard, sweet chili.

200gr. BURGER 100% Black Angus

Wasabi mayo, chinese mushroom, bacon, whiskey matured cheddar, mango chutney, tomato.

| 200gr. Burger | 100% Black Angus

Metsovone smoked cheese, tomato, black garlic mayo, cucumber and onion pickles.

100% BLACK ANGUS

Mushroom pate flavored with white truffle olive oil, mayo sauce, rucola, tomato and parmesan flakes.

100% BUFFALO

Buffalo burger, iceberg, tomato, BBQ sauce, fresh buffalo mozzarella, onion rings and bourbon sauce.

EXTPA BURGER +4,50E

NEW JERSEY CHICKEN

Chicken fillet breaded in panko, parmesan, coleslaw, mayo, honey mustard.

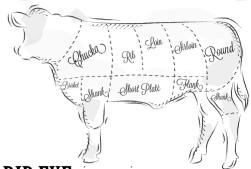
VEGAN

Burger beyond meat, iceberg, vegan cheese, mustard, sun-dried tomato marmalade.

All our burgers are served with fresh fried potatoes. *** Coleslaw salad as a side dish for burgers: +2,00€ *** &......



BLACK ANGUS STEAKS



RIB EYE 300 gr.

10,50€

11,00€

12,00€

12,80€

1300€

12,00€

12,50€

12,50€

12,00€

13,50€

13,50€

13,50€

12,50€

13,00€

10,50€

12,00€

28,00€

Boneless Black Angus rib eye steak.

PICANHA 300 gr.

A Brazilian-style cut Black Angus steak.

21,00€

29,50€

TAGLIATA 300 gr.

Black Angus beef tagliata, lightly smoked.

RIBROAST

600-700 gr.

40,00€

26,00€

19,00€

VEAL STEAK 350-450 gr.

A Brazilian-style cut Black Angus steak.

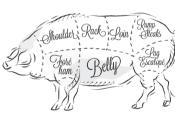
A French-cut veal steak, slowly cooked in vacuum.

TOMAHAWK 1000-1200 gr. 60,00€

A French-style cut Black Angus steak.

IBERICO

300-400 gr. Black pig slow-cooked in vacuum, with garlic



and rosemary.

Served with homemade smashed potatoes.

CHICKEN FAJITAS

11,00€

Mexican tortillas stuffed with chicken, red and yellow peppers, yogurt sauce and guacamole.

SWEET STUFF

Chocolate Vezuvios 8,00€ Served with Madagascar vanilla ice cream (for two)

Apple Pie 8,00€

Deconstructed apple pie served with Madagascar vanilla ice cream (for two)

Cheeseeake 6,50€ Cheesecake served with forest fruits marmalade

SAUCE / 0.80€: Tartare, sweet chilli, cheddar,

sour cream, spicy cheddar, honey mustard

SAUCE / 1.00€: Guacamole, pickle sauce, blue cheese, BBQ, bourbon, harissa, bacon cheddar, wasabi mayo, black garlic mayo



BLACK ANGUS BEEF MEAT IS CONSIDERED TO BE ONE OF THE BEST BEEF WORLDWIDE.

BLACK ANGUS IS RICH IN PROTEINS, VITAMIN B, IRON, PHOSPHOR, CREATINE, THUS ASSISTING THE HUMAN BODY TO REGULATE HEMATOCRIT AND CHOLESTEROL.

ANGUS CATTLE ARE GRAZING ANIMALS RAISED WITHOUT RAPID DEVELOPMENT HORMONES UNDER NHTC PROGRAM. THEY ARE GROWN IN HIGH QUALITY AND CARE FACILITIES IN THE ASPIRATION OF QUALIFIED STAFF WHO RECORDS THE HISTORY OF EACH ANIMAL, SO CONSUMERS ARE SURE ABOUT THE QUALITY OF THE MEAT THEY CONSUME.

THE BLACK ANGUS IS THE MOST SUITABLE FOR CHILDREN AS IT OFFERS ORGANIC AND FREE OF HORMONES AND ANABOLIC MEAT, MAKING IT EXTREMELY TASTY AND HEALTHY.

AFTER SEVERAL TESTS THE OWNERS OF BARBARA QUE CHOSE THE EXCLUSIVE USE OF BLACK ANGUS BEEF FOR THE PREPARATION OF YOUR FAVORITE BURGERS, AND ESPECIALLY CUTS IN LOW FAT (I.E. CHUCK & TRI-TIP).

ALL OUR BURGERS ARE COOKED WITHOUT HERBS AND OTHER SPICES SO THAT YOU TASTE THE AUTHENTIC TASTE OF A BLACK ANGUS BURGER!!!

DEFAULT COOKING: MEDIUM WELL RECOMMENDED COOKING: MEDIUM

WE USE: FRESH POTATOES — FRESH MEAT — AN APPROVED MIXTURE OF OILS FOR FRYING — EXTRA VIRGIN OLIVE OIL

BarBara Que

Responsible upon market inspection: Panagopoulos Tasos

Prices include VAT and municipal tax.

The restaurant is required to make complaint forms available to customers.