

CULINARY BARBECUE MENU

“ A SPECTACULAR 3-COURSE BARBECUE EXPERIENCE...BAOASE STYLE”

THE RICH SMELL OF SMOKINESS AND SMOLDER IS A REGULAR AT BAOASE. EVERY SATURDAY WE FIRE UP THE GRILL FOR OUR CULINARY BARBECUE. FOR TWO HOURS WE WILL COMBINE THE CLASSIC TEXAN BARBECUE MEATS WITH TROPICAL MEXICAN INFLUENCES AND MORDERN EUROPEAN COOKING TECHNIQUES.

CHOOSE ONE OF OUR APPETIZERS FOLLOWED BY OUR BBQ PLATTER
AND A CARRIBEAN DESSERT.

*THIS 3-COURSE DINNER IS USD 85 PER PERSON WITHOUT A FULL BOARD OR ALL-INCLUSIVE MEAL PLAN

**PLEASE LET YOUR WAITER KNOW BEFORE 1.00 PM TODAY
IF YOU WILL BE JOINING FOR OUR SPECIAL MENU THIS EVENING

TO START

NAAN BREAD FROM THE CHEF

WITH AVOCADO | HUMMUS | TZATZIKI

APPETIZER

CHOOSE FROM

BAO BUN | PULLED PORK

GRILLED OYSTERS | CITRUS

SHRIMPS FROM THE GRILL

CATCH OF THE DAY | VEGETABLES | YUZU
BUERRE BLANC

MAIN PLATTER TO SHARE

USDA PRIME STEAK | IBERICO RIBS |
USDA PRIME SHORT RIB

SERVED WITH: PICO DE GALLO | ROSEVAL
POTATOES | CORN BEAN MIX

HOT SAUCE | CHIMICHURRI SAUCE | BBQ SAUCE

DESSERT

BANANA BREAD | CARAMEL | VANILLA ICE
CREAM



PRICES ARE IN USD AND INCLUDE 9% GOVERNMENT TAX

DID YOU KNOW? FUN FACTS!

HISTORY

AROUND ONE MILLION YEARS AGO HOMO ERECTUS, THE HOMINID JUST BEFORE NEANDERTHAL MAN, FIRST TASTED COOKED MEAT.

USDA PRIME STEAKS

USDA PRIME STEAKS IS THE HIGH GRADE IN MARBLING IN AMERICA. USDA PRIME IS THE SUPERIOR GRADE WITH AMAZING TENDERNESS, JUICINESS, FLAVOR AND FINE TEXTURE. IT HAS THE HIGHEST DEGREE OF FAT MARBLING AND IS DERIVED FROM THE YOUNGER BEEF. THAT'S WHY PRIME IS GENERALLY FEATURED AT THE MOST EXCLUSIVE UPSCALE RESTAURANTS. USED BY PERMISSION OF THE USDA.



OFYR

OFYR IS SPECIALLY DESIGNED TO STIMULATE MOMENTS OF CONNECTION. OFYR EMERGED FROM OUR FOUNDER'S DESIRE TO TRANSFORM OUTDOOR COOKING FROM A LONELY TO A SHARED ACTIVITY. OFYR IS MORE THAN JUST A PRODUCT; IT IS A COMPLETELY OUTDOOR CONCEPT. OFYR IS SUITABLE FOR ALL SITUATIONS AND UNITES PEOPLE AROUND THE FIRE, REGARDLESS OF THE SEASON.



MEANING

THE WORD "BARBECUE" CAME INTO ENGLISH VIA THE SPANISH, WHO ADOPTED THE TERM FROM THE ARAWAK INDIANS OF THE CARIBBEAN, TO WHOM THE BARBACOA WAS A GRATING OF GREEN WOOD UPON WHICH STRIPS OF MEAT WERE PLACED TO COOK OR TO DRY OVER A SLOW FIRE.



BIG GREEN EGG

IN 1974, BIG GREEN EGG OPENED ITS DOORS IN ATLANTA, GEORGIA. THE CURRENT GENERATION OF BIG GREEN EGGS ARE THE RESULT OF THIS COMBINATION OF ANCIENT WISDOM AND INNOVATIVE TECHNOLOGY. PARTLY THANKS TO CERAMICS SPECIALLY DEVELOPED BY NASA, THE AGE-OLD, TRADITIONAL CLAY FURNACES OF THE PAST HAVE BEEN FURTHER DEVELOPED INTO SPECIAL, FULLY-FLEDGED OUTDOOR COOKING APPLIANCES.



MCBBO

LONG BEFORE ANYONE PULLED UP AND ASKED FOR A SAUSAGE-EGG MCMUFFIN, MCDONALD'S WAS ORIGINALLY A BARBECUE DRIVE-IN, CALLED... "MCDONALD'S" BAR-B-QUE'S.

