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Bacaro LA specializes in serving "cicchetti", Italian tapas.  
Our small plates (Cold / Hot / Grilled Pizza) are \$8 each, 3 for \$21.

## Cold

- **Caprese salad** with "gioia" mozzarella, basil, organic local tomato, basil walnut pesto
- **Poached shrimp** with citrus chili sauce, shaved radish, parsley, and basil
- **Pan seared polenta** with roasted market eggplant salad
- **Burrata di gioia** with sea salt, cracked black pepper, grilled sourdough
- **Cabecou** marinated goat cheese with fresh ground black pepper, cranberry compote, and baked baguette.
- **Grilled romaine salad** with roasted beets, toasted pecans, black pepper parmesan vinaigrette
- **Bruschette**: CHOOSE TWO of the following:
  - o tomato & Basil
  - o tuscan white bean
  - o "dalia's" open fire roasted bell peppers
  - o roasted garlic, balsamic and basil walnut pesto

## Hot

- **Glazed pork belly skewers**
- **Salt cod cakes** with dill emulsion, lime
- **Panini** with grilled chicken breast, fire roasted bell peppers, and mozzarella, served with rustic cornishon shallot aioli
- **Panini** with fontina cheese, arugula, fresh tomato
- **Crispy pig ears** with chipotle aioli
- **Lamb stuffed eggplant** with lemon garlic emulsion, lemon chip, scallions
- **Oven roasted bone marrow** with caper panko, sea salt, and baguette
- **Noa's cauliflower** with chipotle aioli & mixed greens
- **Grilled chicken breast** with risotto cake, lemon jalapeno caper sauce
- **Grilled lamb burger** with cucumber, parsley tahini sauce, shaved radish, sourdough (\$9)
- **Bacaro burger** served open face on pan de

## Grilled Pizza

• **Margherita** with organic tomato sauce & mozzarella (add fresh basil \$1)

• **Free range egg** with caramelized onions, arugula, mozzarella

• **Roasted garlic** with mixed greens, organic tomato sauce & mozzarella

• **White pizza** with besciamella sauce, bacon, scallions & mozzarella

• **Bacon and brie** with organic tomato sauce & jalapeño

• **Roasted fresh tomatoes** with goat cheese, spicy smoked pepper sauce & sea salt.

## Sweets

• **Nutella panino** served on bicycle bread honey wheat with strawberries or bananas \$5

• **Homemade bread pudding** with vanilla ice cream \$5

• **Bacaro ice cream** vanilla with walnuts & clover honey \$5

• **Brown butter cookie dough** with cardamom chocolate ganache, banana brulee, candied walnuts, hand whipped cream \$6

• **Malabi:** rosewater custard with shaved coconut, hibiscus flower, and ground pistachio \$5

mie with all natural angus beef, caramenized onions, and tomato (add fried egg \$1)

• **Mac & cheese** with 5 cheese fondue with crispy white truffle panko (add bacon \$1)

• **Grilled hangar steak** with grilled zucchini, with housemade béarnaise

• **Beef tenderloin sliders** with mixed greens, chipotle ketchup, and sweet chilli aioli on french baguette

## House Specials

• **Seared scallops** with carrot puree, crispy capers, and white truffle infused olive oil \$12

• **Pan seared Salmon** with cauliflower, arugula, and caper puree with lemon

• **Short rib sliders** with housemade coleslaw, carmelized onions, and beet hazelnut dressing \$10

## Cheese / Salumi \$5 each

Served with house baked baguette

• **Cantal** vieux, cow, france

• **Bianco sardo** sheep, italy

• **Delices de cremiers** triple crème, france

• **Cana de cabra** goat, spain

• **Pantaleo** goat, sardinia

• **Hook's little boy blue** wisconsin

• **Parmigiano reggiano** cow, italy

• **Bleu des causes** cow, france

• **Salame toscano**

• **Salame calabrese**

*Executive Chef - Lior Hillel*  
*Chef de Cuisine - Kevin Corona*

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**BUSINESS HOURS**

SUNDAY - THURSDAY

5:00pm - 10:00pm

FRIDAY - SATURDAY

5:00pm - 11:00pm

SUNDAY BRUNCH

(every sunday)

10:30am - 2:30pm

**ADDRESS**

2308 South Union Ave

Los Angeles, CA 90007

213.748.7205

Bacaro\_LA@yahoo.com

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## HAPPY HOUR

### Monday – Thursday (5pm – 7pm)

- \$5 small plates (hot/cold/grilled pizza)
- Sangria: \$5 ½ Liter / \$10 Liter / \$14 Pitcher

### Mondays (5pm - 10pm)

- ½ off wine by the glass!
- Sangria: \$5 ½ Liter / \$10 Liter / \$14 Pitcher

### Sundays (5pm - 10pm)

- \$5 small plates all night!
- Wine and cheese flights:  
2 cheese or salumi & 2 wines \$17 / 3 cheese or salumi and 3 wines \$21

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Sundays: 10:30am - 2:30 pm

Our brunch menu is made up of tapas and entrees ranging from \$6 - \$12

Delicious food, refreshing drinks, and great deals!

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## Entrees

### Savory

(served with mixed greens and home fries)

- **Build Your Own Omelette:** 2 egg omelette.  
\$6 + \$1 each extras: mozzarella or fontina cheese, tomatoes, onions, kale, bacon (\$1.50)
- **Three Cheese Omelette:** provolone, mozzarella, and cheddar. \$8
- **Feta Cheese Omelette:** green onions, and fresh tomatoes \$10
- **The Morning After Club:** honey baked black pepper bacon, seared turkey breast, on multi grain bread with Bacaro's Chipotle Dipping Sauce, dressed with lettuce, tomato, onion. \$10
- **2 x 2 x 1 Combo:** two eggs your way, one griddle cake, choice of two bacon strips or house made pork fennel and apple morning patty, served with syrup. \$10
- **"The Heart Attack"** Breakfast Sandwich: sunny side up eggs and bacon inside of a glazed doughnut. \$10 (add sausage +\$1)
- **1/3 pound Bacaro Burger:** all natural, hormone

## Tapas

- **Potato Hash** with chorizo, bell peppers, caramelized onions, mornay sauce, and sunny side up egg \$6
- **Goat Cheese Polenta** with beef ragu, chipotle pepper sauce, and sunny side up egg \$6
- **Pork Fennel Sausage Bruschetta** with tomatoes, Spanish onions, mixed greens, jack cheese and cheddar cheese \$6
- **Granola Bowl** with seasonal fresh fruit, yogurt, and honey \$6

## Signature Drinks

glass \$1.50 – pitcher \$10

\*prices only available with purchase of tapas or entrée

- bloody mary / strawberry bellini / mimosa / screwdriver / sangria / sparkling sangria

free angus ground beef on a hybrid brioche/challa bread bun, fully dressed with lettuce, tomato, onion, pickle \$10

• **Tofu Scramble:** With roasted bell peppers, kale, and Spanish onion. Served with grilled sourdough. \$12 (Vegan Friendly)

• **Steak-N-Eggs:** grilled hanger steak with two sunny side up eggs. \$12

• **Croque Madame:** served open faced on housemade brioche bread, caramelized pastrami, and spanish onions topped with two sunny side up eggs, and five cheese sauce. \$12

### Sweet

(served with fresh fruit)

• **Brioche French Toast:** house made and served with fresh strawberries, bananas, and syrup. \$10

• **Bacaro House Made Pancakes:** with oatmeal, flax seeds, and yogurt served with whipped cardamom butter, fresh bananas, strawberries, and syrup. \$8

### Coffee

- Premium roast coffee \$3
- Espresso \$3
- Lemon ginger / Earl grey tea \$2

### Extras

- 1 egg \$2 / 2 eggs \$3
- home fries \$2
- bacon \$3
- pork patty 1 for \$2 / 2 for \$3
- fresh fruit mix \$3
- extra pancake \$3
- substitute egg whites \$3

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