



BARBECOA

JAMIE OLIVER



"Barbecoa started out as a conceptual lovechild of myself and a dear friend. We wanted to bring beautiful slow-cooked, dry-aged meat, amazing cocktails, great wine and probably the most outrageous desserts in London, to life."

Joanne

Barbecoa is the sexiest steakhouse on the planet

With fantastic views of St. Paul's Cathedral, we offer a unique dining experience that covers all four corners of the globe, but linked by one theme: barbecue

Our roots and sourcing of products are steeped in the techniques of old, with a focus on rare-breed meat, dry ageing and the best free-range and organic produce from incredible British farmers – all cooked over smoke and fire

The restaurant's open kitchen is an Aladdin's cave filled with:



TANDOOR OVENS



TEXAS PIT SMOKERS



WOOD-FIRED OVENS

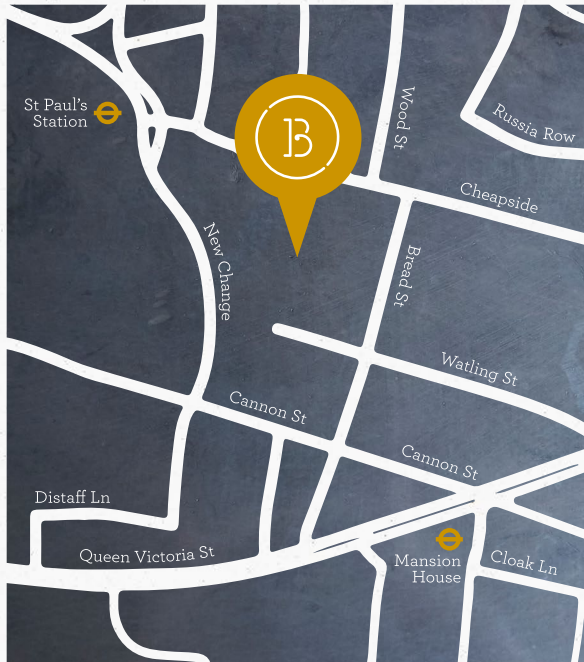


ARGENTINIAN GRILLS



ROBATAS





BARBEOCA
JAMIE OLIVER

20 New Change Passage, City Of London EC4M 9AG | Tel. 020 3005 8555 | barbecooca.com

PRIVATE DINING EVENTS

PRIVATE DINING ROOM

For exclusive dinners and intimate gatherings, the private dining room is the perfect setting for your party, with our signature whiskey wall as a backdrop



40 SEATED



40 COCKTAIL



EXCLUSIVE RESTAURANT DINING

You can hire the full restaurant for private events. With spectacular views of St. Paul's, it's the perfect space for networking events, parties and special occasions



250 SEATED



500 COCKTAIL





SEMI-EXCLUSIVE DINING

Whatever the occasion, we've got the perfect space. Our incredible team will help you to organise anything from an intimate dinner for 12 to a lavish sit-down feast for 80. We've got a range of menus designed to excite and indulge so for a completely bespoke experience, give us a call

4P 80 SEATED



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A UNIQUE DINING EXPERIENCE



FOOD

We change our menus seasonally to make the most of the amazing British produce that we get delivered. Our chefs have designed a range of packages to suit any event – choose from a selection of set menus that feature our show-stopping food, all made using the best barbecue techniques from around the world





WINE & COCKTAILS

At Barbecoa we're as obsessed with wine as we are with food. We seek out the very best producers to put together a diverse drinks list that showcases wine from all over the world. There's something on there for everyone but don't be afraid to ask for a bespoke wine package, too. We're happy to talk you through the many wines and producers that we love

When it comes to cocktails - it's all about flavour! Fresh and seasonal ingredients are crafted into bespoke tipples that often take inspiration from the classics, with a typical Barbecoa twist of course



OUR WHISKY WALL

Our biggest passion when it comes to the bar is our whisky collection. With over 200 bottles from around the world, we've got the biggest collection of whisky in London. From Tennessee to Tokyo, the Highlands to the Lowlands, from Bourbon to the Brecon Beacons, you can try it all at Barbecoa with our bespoke sommelier and whisky-tasting packages



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WHAT A WONDERFUL WORLD,
TIED TOGETHER BY FIRE & SMOKE.
THE HOME OF BARBECUE.

BARBECOA.

barbecoa.com