

the barn

Salad

STRAWBERRY ARUGULA 
Strawberries, Arugula, Toasted Walnuts, Feta Cheese, Honey Balsamic Vinaigrette

CLASSIC CAESAR

Chicken, Greens, Parmesan Cheese, Caesar Dressing

SHRIMP & MANGO

Shrimp, Greens, Cherry Tomatoes, Ripe Mango, Toasted Walnuts with Mango sauce

Appetizer

SUNDRIED TOMATO CREAM CHEESE

Toasted Baguette, Sundried Tomato, Cream Cheese Dip

SPINACH CHIPS AND DIPS

Toasted Baguette, Spinach, Cream Cheese Dip

CALAMARI FRITTO

Fried Squid Rings, Garlic Aioli sauce

TRUFFLE FRIES

Potato, Truffle Oil Parmesan

SUPER NACHOS

Tortilla Chips topped with Meat, vegetables, Marinara sauce, torched Cheese sauce

CHEESESTEAK FRIES

Fries loaded with thinly sliced Beef, Onions, Bell Pepper & Cheese sauce

Pasta

CREAMY CHICKEN PESTO

Pesto, Cream, Pan-Grilled Chicken

CARBONARA

Cream, Egg Yolk, Parmesan, Bacon Bits

SEAFOOD MARINARA

Tomato Sauce, Wine, Herbs, Fish, Shrimp, Mussels

CREAMY TRUFFLE PASTA

Cream, White Wine, Garlic, Truffle Oil

TOMATO CREAM PASTA

Tomato Sauce, Heavy cream, Scallops & Salmon

SHRIMP SCAMPI

Butter, Garlic, White wine, Lemon, Shrimp, Mushroom

Beef

SALPICAO

Stir-fried Beef flavored with Worcestershire Sauce Garlic & Chili Flakes

POT ROAST BEEF

Slow-cooked Beef braised in Worcestershire sauce served with Mashed Potato

LENGUA

Braised Ox Tongue in Creamy Mushroom sauce

TIPS ALA POBRE

Beef strips on a hot plate served with gravy

SALISBURY STEAK

seasoned ground beef patties served with homemade gravy and Egg

BEEF KEBAB

Grilled Spiced Ground beef Served with tomatoes, onions and Yoghurt Garlic Sauce

Seafood

SALMON FILLET W/ LEMON BUTTER

Baked Salmon Fillet with Caper Lemon Butter Sauce

GAMBAS AL AJILLO

Shrimp sautéed in Olive Oil, Garlic, Cayenne & paprika

SMOKED BANGUS

Smoked Bangus served with garlic rice and eggs

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Chicken

BONELESS FRIED CHICKEN

Fried Breaded Chicken served with Homemade Gravy

ROAST CHICKEN

Oven Roasted Half Chicken marinated in Special Herbs

TERIYAKI CHICKEN

Boneless Chicken in Teriyaki sauce served with Herb Rice

PERI-PERI CHICKEN

Grilled Chicken with Herbs and spices served with Herb Rice & Yogurt sauce

CHICKEN BBQ

Grilled chicken glazed in homemade BBQ sauce

CHICKEN FINGERS

Breaded chicken strips glazed in a sauce of your choice (hickory, buffalo or garlic parmesan)

CHICKEN WINGS

6 or 12 pcs deep-fried chicken wings glazed in a sauce of your choice (hickory, buffalo, or garlic parmesan)

BABY BACK RIBS

Baby Back Ribs grilled to perfection then glazed with Special BBQ Ribs sauce

GRILLED PORK CHOPS

Grilled and marinated Porkchops served with Gravy and herb Rice

PORK STEAK

Marinated Pork Steak seared to perfection with demi-glace sauce

BAGNET KARE-KARE

Deep-fried Ilocos Bagnet in Peanut sauce with vegetables and Bagoong on the sides

BARBECUE PORK BELLY

Grilled pork belly glazed in homemade BBQ sauce

BUTTERMILK PORK CHOP

Deep-fried breaded pork chops marinated in buttermilk

TWICE COOKED ADOBO

Twice-cooked adobo served with adobo rice

SISIG

Deep-fried pork seasoned with onions and chilis served in a hotplate

Breakfast

BAGNET

Ilocos Bagnet served with garlic rice and eggs

PRIME TAPA

Premium Tapa served with garlic rice and eggs

AMERICAN BREAKFAST

2 pcs pancake, baked beans, ham, bacon, cherry tomato

ENGLISH BREAKFAST

3-4 slices of bread, baked beans, ham, bacon, cherry tomato

CHICKEN LONGANISA

Chicken Longanisa served with garlic rice and eggs

FRENCH TOAST

Bread dipped in a batter of egg and milk and sautéed until brown, served with syrup and strawberries

AMERICAN BREAKFAST

2 pcs pancake, baked beans, ham, bacon, cherry tomato

ENGLISH BREAKFAST

3-4 slices of bread, baked beans, ham, bacon, cherry tomato

CHICKEN LONGANISA

Chicken Longanisa served with garlic rice and eggs

Extras

BAGUETTE

80

HERBED BUTTER RICE

80

GARLIC RICE

80

ADOBO RICE

80

JAVA RICE

80

PLAIN RICE

60

EGG

30

COLESLAW

60

MIXED VEGGIES

60

MASHED POTATO

80

Coffee

HOT

ICED

CARAMEL MACCHIATO

150 160

SALTED CARAMEL LATTE

150 160

WHITE CHOCOLATE MOCHA

140 150

CAFE LATTE

120 130

CREME BRULEE

130 140

SPANISH LATTE

130 140

DARK CHOCOLATE COOKIE

160 160

AMERICANO

110 120

CHARCOAL LATTE

140 150

Non-Coffee Over iced

HOT

ICED

MATCHA LATTE

140 150

Blended Coffee

CARAMEL FRAPPE

150

WHITE CHOCOLATE

150

JAVA CHIP

140

Blended Non-Coffee

COOKIES & CREAM

120

STRAWBERRY & CREAM

120

MATCHA FRAPPE

160

Non-alcoholic

Iced Tea

60

Iced Tea Pitcher

220

Coke Regular

60

Coke Zero

60

Sprite

60

Bottled water

25



Contains shrimp/hebi/bagoong

Contains coconut milk

Contains peanuts

FB The barn mnl

IG The barn mnl

cocktails

WATERMELON KAMIKAZEE 180

MANGO MOJITO 180

BASIL SMASH 180

AMARETTO 170

ROSE 170

STRAWBERRY COLADA 170

TARO BOMB 160

SWIPE RIGHT 160

GIN TONIC 200

NEGRONI 300

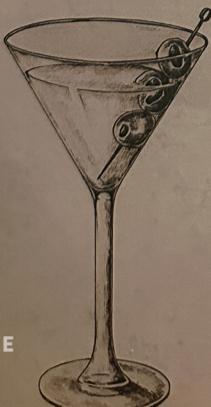
carafe

BLOODY BOOZE 380

CITRUS BENDER 380

GREEN-MINDED 380

BEACH 380



Coffee

Hot/Iced

Caramel Macchiato 150 160

Salted Caramel Latte 140 150

White Chocolate Mocha 140 150

Café Latte 120 130

Americano 110 120

Charcoal Latte 140 140

Crème Brûlée 130 140

Spanish Latte 130 140

Dark Chocolate Cookie 165

Blended Coffee

Caramel Frappe 150

White Chocolate 150

Java Chip 140

Matcha 160

Blended Non-Coffee

Cookies & Cream 120

Strawberry & Cream 120

Matcha 150



Beers

SAN MIG LIGHT 95

SMB PALE PILSEN 95

SMB APPLE 95

RED HORSE 500ML 110

Non-alcoholic

ICED TEA 60

ICED TEA PITCHER 220

CORE REGULAR 60

COKE ZERO 60

Sprite 60

BOTTLED WATER 25



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