

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 195
Toasted Baguette, Sundried Tomato, Cream Cheese Dip

SPINACH CHIPS AND DIPS 195
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

220 **SALMON FILLET W/ LEMON BUTTER**
Baked Salmon Fillet with Caper Lemon Butter Sauce

200 **GAMBAS AL AJILLO** 🍤
Shrimp sautéed in Olive Oil, Garlic, Cayenne & paprika

220 **SALMON TERIYAKI**
Broiled Salmon fillet glazed with teriyaki butter sauce

Chicken

195 **BONELESS FRIED CHICKEN** 190/290
Fried Breaded Chicken served with Homemade Gravy

195 **ROAST CHICKEN** 230
Oven Roasted Half Chicken marinated in Special Herbs

220 **TERIYAKI CHICKEN** 240
Boneless Chicken in Teriyaki sauce served with Herb Rice

210 **PERI-PERI CHICKEN** 220
Grilled Chicken with Herbs and spices served
with Herb Rice & Yogurt sauce

230 **CHICKEN BBQ** 🌱 250
Grilled chicken glazed in homemade BBQ sauce

CHICKEN FINGERS 200/210
Breaded chicken strips glazed in a sauce of
your choice (hickory, buffalo or garlic parmesan)

CHICKEN WINGS 250/ 450
6 or 12 pcs deep-fried chicken wings glazed in a
sauce of your choice (hickory, buffalo, or garlic parmesan)

Pork

240 **BABY BACK RIBS** 270
Baby Back Ribs grilled to perfection then
glazed with Special BBQ Ribs sauce

260 **GRILLED PORK CHOPS** 210/280
Grilled and marinated Porkchops served
with Gravy and herb Rice

220 **PORK STEAK** 240
Marinated Pork Steak seared to perfection
with demi-glace sauce

BAGNET KARE-KARE 🌱 240
Deep-fried Ilocos Bagnet in Peanut sauce
with vegetables and Bagoong on the sides

240 **BARBECUE PORK BELLY** 🌱 240
Grilled pork belly glazed in homemade BBQ sauce

250 **BUTTERMILK PORK CHOP** 210/280
Deep-fried breaded pork chops marinated
in buttermilk

240 **TWICE COOKED ADOBO** 230
Twice-cooked adobo served with adobo rice

240 **SISIG** 240/250
Deep-fried pork seasoned with onions and
chilis served in a hotplate

Breakfast

380 **BAGNET** 🌱 210
Ilocos Bagnet served with garlic rice and eggs

220 **PRIME TAPA** 190
Premium Tapa served with garlic rice and eggs

380 **SMOKED BANGUS** 200
Smoked Bangus served with garlic rice and eggs

GARLIC LONGANISA 180
Garlic Longanisa served with garlic rice and eggs

FRENCH TOAST 180
Bread dipped in a batter of egg and milk and sautéed
until brown, served with syrup and strawberries

AMERICAN BREAKFAST 210
2 pcs pancake, baked beans, ham, bacon,
cherry tomato

ENGLISH BREAKFAST 215
3-4 slices of bread, baked beans, ham, bacon, c
herry tomato

CHICKEN LONGANISA 200
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
-CAFÉ LATTE	120	130
-CRÈME BRULÉE	130	140
-SPANISH LATTE	130	140
-DARK CHOCOLATE COOKIE	130	165
-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



OUR
AWESOME
PLANET

Contains shrimp/hilbe/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

