BARNA

MODERN FILIPINO CUISINE

Half Tray: 20-25 ppl Full Tray: 40-45 ppl

Pulutan (Appetizers)

Oxtail Lumpia
Shredded braised oxtail wrapped in a lumpia & served with Kare Kare sauce (sauce contains peanuts and shell fish)

Lumpia Shanghai
Ground pork, bacon, wood ear mushroom, carrots, onions

Fried Chicken Adobo Wings
Crispy fried chicken wings coated with a sweet-garlic soy glaze

Pork Sisig
Chopped, grilled pork jowl, marinated in soy sauce and calamansi juice

Vegan Sisig
Pressed tofu, king oyster mushrooms and jackfruit medley stir fried in soy sauce and calamansi topped with crushed garlic boy bawang (Filipino corn nuts)

Entrées

Bistek
Beef and onions with a soy sauce & calamansi glaze

Salpicao
Beef marinated in a soy sauce and garlic. Topped with garlic chips

Tamarind Chicken Inihaw
Chicken thighs with a soy tamarind glaze

Pork Belly Liempo Inihaw
Grilled marinated pork belly

Mushrooms Inihaw
King oyster mushrooms with a Filipino BBQ glaze

Specialty Rice

Arroz Caldo Fried Rice
Jasmine rice cooked in chicken or vegetable broth, heavily flavored with ginger and garlic, shredded chicken, topped with fried onions, crispy garlic chips & hardboiled eggs
***vegetarian option available**

Coconut-Garlic Fried Rice
Jasmine rice cooked in chicken or vegetable broth & coconut milk, topped with fried onions & crispy garlic chips
***vegetarian option available**

Noodles

Pancit Canton
Pan friend Cantonese egg noodles with veggies, pork and shrimp
*__vegetarian option available__

Beverage

Ube + Black Sesame Milk (vegan)
***each gallon provides for approx 10 servings**
Toasted Black Sesame Seeds, Ube, Rice Milk & Oat Milk

Dessert

Turon
Fried banana drizzled with a jackfruit and ube sauce

Bibingka
Baked rice flour cake with ube cream cheese frosting and grated salted egg yolk

Carioca
Rice flour donut drizzled with calamansi syrup