

BARKADA

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Roasted Beet Salad

Colored beets tossed with walnuts, goat cheese and hearts on fire in a balsamic reduction
\$13

Papaya Salad

Mixed greens with fresh papaya and cucumbers in a calamansi vinaigrette topped with peanuts
\$10

Crispy Tokwa

Seasoned fried tofu served with a trio of sweet, savory & spicy dipping sauces
\$7

Lumpiang Sariwa

Sautéed vegetables wrapped in a fresh crepe with a savory peanut glaze
\$8

Lola's Lumpia

Filipino style eggrolls with chicken, beef and vegetables
6 pieces - \$6

Sisig Lumpia

Eggrolls filled with lime and vinegar marinated diced pork belly, onions and bell peppers
6 pieces - \$8

Creamy Sisig

Chopped and fried pork belly, onions and jalapenos in a creamy vinaigrette and topped with a fried egg
\$12

Shrimp Eggrolls

Seasoned tail-on shrimp wrapped in a spring roll with a sweet & sour dipping sauce
3 pieces - \$6

Tapsilog Nigiri

Sirloin steak Filipino beef tapa over Japanese rice topped with a fried quail egg and crispy garlic crumbles
3 pieces - \$12

Money Bags

Wontons filled with juicy pork, beef, shitake mushrooms, vermicelli noodles and vegetables
Vegetarian option: Wontons filled with tofu, vermicelli noodles and vegetables
3 pieces - \$6

Chicken Wings *

Calamansi or Adobo
5 pieces - \$8

Garlic Noodles (Almost Famous) *

Egg noodles perfectly flavored by our house made garlic sauce / \$7. Add choice of one skewer / \$10

Palabok Carbonara

Thin noodles and shrimp in a savory sauce topped with chicharon, parmesan and a poached egg
\$12

Skewers

Spicy Garlic Dynamite Shrimp / 3 skewers - \$10

Tapa * Sirloin steak in a SWEET homemade Filipino marinade / 2 skewers - \$9

Kahlua Pork Nachos

Wonton chips, Kahlua pork, mozzarella, bell peppers and pineapple salsa topped with Dr. Pepper BBQ sauce
\$12

Bao Buns *

Tuna - Seared tuna, masago, sesame seeds and scallions with sriracha mayo / 2 pieces - \$9

Pork Belly - Braised pork belly, grilled onions, cilantro and pickled cucumbers with asado sauce / 2 pieces - \$8

Short Rib - Seared short rib, pickled onions and scallions with bulgogi sauce / 2 pieces - \$9

Sliders

Wagyu Beef with blue cheese, caramelized onions and arugula on a brioche bun / \$6

Kahlua Pork with mango salsa and cabbage slaw on a pandesal roll / \$5

Seared Tuna with sesame aioli and scallions on Hawaiian sweet roll / \$6

Slider Trio - one of each or choose any three / \$14

Bangus Belly Bistek *

Milk fish belly served over rice with browned butter green beans, fried onions and calamansi sauce
\$14

Steak Tartare

Steak tartare topped with truffle aioli, cornichons, tarragon and chives
\$15

The Octo

Seared octopus on a bed of piquillo puree with grape tomatoes, Persian cucumbers and tomatillos
\$18

Short Rib Trifecta *

Taste of three classic Filipino flavors all in one sampler platter. Served with rice / \$18

Mechado Short rib with a tomato glaze and a julienne bell pepper & potato garnish

Kare Kare Short rib with a creamy peanut glaze and a grilled bok choy & shrimp paste garnish

Adobo Short rib with a soy vinegar glaze and a pickled onion garnish

DESSERT

Mango Crème Brulee / \$8

Taro "Ube 3Peat" Fried banana, ube ice cream, ube polvoron and ube barquillo with chocolate and coconut flakes / \$10

Buko Pandan Cheesecake Tropical flavored cheesecake topped with young coconut and toasted pistachio nuts / \$10

Ube Cheesecake Purple yam cheesecake topped with toasted coconut / \$10

Pandesal Bread Pudding Bread pudding, mini banana turon and caramel served with ube ice cream / \$12

BEVERAGES

Sprite, Coke, Diet Coke, Tea and Coffee - \$2 / Calamansi Juice - \$4

* House Favorites

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server of any allergies.