

MAINS

Barkadahan Seafood & Meat Platter 3,500 (6-8 People)

- Fish Kinilaw, Crab, Grilled Fish, Chili Butter Shrimp, Squid Ring, Pansit Guisado, Grilled Porkchop, Battered Chicken, Lechon Paksiw, Buffalo Wings, Bulalo Soup, Unlimited Rice, Watermelon and A jug of Iced Tea

Filipino

Sizzling Bulalo 335

- Braised local beef shanks topped w/ mushroom gravy served w/ vegetables and fries, this is a local dish (essentially a large plate of bones with some meat on it!) – **Traditional Country side dish.**

Sizzling Pork Sisig 290

- Roasted Pork (Lechon) chopped into small pieces mixed with chayote, onion, garlic, fresh chili seasoned with salt and pepper topped with egg and calamansi served on a sizzling hot plate.

The No. 1 most popular Filipino dish.

Sizzling Gambas (Shrimp) 280

- Local Negros Island shrimp, onions, jalapeno, garden tomato, bell pepper and hot sauce; wok stir fried in a sizzling plate.

Chicken or Pork Adobo (Chicken 225/ Pork 250)

- Succulent meat, flavoured with garlic, onion, black pepper, pepper corn, bay leaves, ginger, soy sauce and vinegar, garnished with chopped spring onion – **Traditional dish everywhere.**

Lechon Paksiw 195

- Roast pork simmered in cane vinegar and soy sauce seasoned with mixed spices and served with rice and papaya salad. - **Traditional dish.**

Pansit Guisado 265

- It is a Filipino noodle dish with shredded chicken meat, shrimp, and vegetables cooked in oyster sauce and sesame oil.

Southeast Asian

Shrimp Red Curry 330

- Wok-seared Negros Island Shrimps glazed with Singaporean style red chili curry sauce with green beans, potato, carrots served with plain rice (medium spice).

Pad Thai Noodles 325

- Stir-fried noodles mixed with chicken, processed crab, meat, shrimp, native cabbage, bell pepper, garlic, chives and scrambled egg seasoned with fish sauce, chili flakes, salt and pepper topped with roasted peanuts and chopped spring onions.

Western

Crispy Battered Chicken 220

- Browned chicken seasoned with ground mixed spices coated with homemade battered flour served with papaya salad, ketchup and mayonnaise.

Beef Burger 240

- Local Siquijor beef patty, mozzarella cheese topped with roasted bell pepper, tomato, cucumber, pickle relish, mustard and grilled onion, with a side of fries or Green Salad. The bun is homemade, wheat, sugar-free and heated in our “PUGON” brick oven.

Grilled Chicken Burger 230

- Grilled chicken breast fillet with tomato, cucumber, lettuce, roasted bell pepper, onion, pickle relish, mustard with our homemade wheat bun. Served with fries or Green salad.

Vegetarian/Vegan

Mixed Siquijor Vegetables 220

- (wok-seared) – fresh carrots, Chinese cabbage, green beans, Japanese young corn, mushroom, seasoned with salt and pepper, topped with local scrambled & shredded egg and spring onion.

Vegetarian Burger 190

- Eggplant Patty w/ lettuce, tomato, cucumber and onion, served in a Baha Bar homemade brown bread bun and French fries or Green Salad. The burger bun is heated in our “PUGON” brick oven.

DESSERTS

Baha Leche Flan 160

- Homemade flan (steamed sweetened egg yolks, glazed with caramelized sugar).

Home Made Baha Ice Cream 70 / Scoop

(ask server for today's flavours)

- Mango, Choco, Vanilla.

Mango Ice Box 140

- Layered cracker and mango buttered cream topped with toasted peanuts and diced mango.

ALCOHOL DESSERT

Death by Chocolate 245

- Baileys, kahlua, vodka, chocolate ice cream.

Kanla-On White Lava 245

- Baileys, Kahlua, Southern Comfort (Whisky Liqueur), vanilla ice cream.

Drunken Ice Cream 240

- Vanilla ice cream w/ 1 shot (1oz) kahlua or baileys

COFFEE/TEA

We always use 100% fresh Arabica beans

Brewed Coffee –(Philippine Benguet Coffee) **70**

Tea (ask for our selection) **65**

