



A **boodle fight** is a traditional Filipino style of dining where your food is laid on banana leaves across the table for you to “fight” over with your dining companions. It’s also known as **kamayan**, meaning to eat with your hands, as no utensils are required, though we’re happy to offer utensils, plates and gloves if needed!

Available for dinner or weekend brunch with limited seatings.

**48 hour pre-order** with \$150 deposit/head required.

Email [info@barkada.hk](mailto:info@barkada.hk) to book.

**Indoor:** Minimum 6 guests, up to 20

**Semi-outdoor:** Minimum 6 guests, up to 14 guests

**Need help deciding? Follow our top picks:**

★ Barkada Signatures

♥ Jen’s Favorites



## MEAT & SEAFOOD

\$498 +10% per person

### Includes 1 Welcome Drink

prosecco, white wine, red wine, beer,  
or calamansi soda

### Includes All Sides:

Chicken Lumpia Spring Roll

Raw Tuna Kinilaw

Mango Salad with Shrimp Paste

Pickled Atchara

Unlimited Garlic Rice

### Choose 5 Mains:

**Barkada BBQ Chicken or Pork** ★

sous vide, soy-garlic BBQ sauce

**Beef Tapa** ♥

soy-calamansi sirloin

**Lechon Kawali**

deep fried pork belly

**Roast Lechon Belly +\$10 per head**

rolled crispy pork belly, lemongrass, garlic

**Spicy Coconut Bagoong Prawn +\$10 per head** ★

head-on jumbo tiger prawn, coconut-chili sauce, bagoong shrimp paste

**Pork or Chicken Wings Tocino** ♥

pineapple-garlic marinated pork collar or chicken wings

**Lechon Manok +\$10 per head** ★

whole roast chicken, lemongrass, soy-calamansi

**Inihaw na Maya-Maya +\$20 per head** ♥ (72 hour pre-order required)

whole red snapper grilled in banana leaves, tomato, onion

Choose 2 Desserts From [Our Menu](#)





## VEGAN & VEGETARIAN

**\$388 +10% per head**

*Minimum 2 pax order*

### **Includes 1 Welcome Drink**

prosecco, white wine, red wine, beer,  
or calamansi soda

### **Includes All Sides and Mains:**

**Ukoy Vegetable Fritter**

**Eggplant Kinilaw**

**Mango Salad**

**Pickled Atchara**

**Unlimited Garlic Rice**

**2 Pax Choose 3 Mains**

**4+ Pax Choose 4 Mains:**

**Adobo Popcorn Tofu**

garlic soy-vinegar glaze

**Spicy Coconut Kabocha Squash** ★

coconut-chili sauce, vegan shrimp paste

**Kare-Kare** ★

peanut stew, eggplant, bok choy,  
green beans



**Sizzling Sisig** ★

sizzling skillet, crispy tofu, soy-calamansi,  
kewpie mayo & egg optional

**Choose 1 Dessert From [Our Menu](#)  
for Every 4 Pax**



**ADD-ONS**

**Kare-Kare \$98**  

peanut stew, eggplant, bok choy,  
green beans

**Inihaw na Pusit \$168**

whole grilled squid, tomato, onion

**Tortang Talong \$98** 

whole grilled eggplant omelette,  
banana ketchup

**Cheesy Garlic Baked Mussels** 


**\$20 per piece (minimum 6 pieces)**

garlic butter, mozzarella, Eden cheese

**Crispy Pata \$248** 

8 hour sous vide, fried 800g pork knuckle

**Sizzling Sisig \$138** 

choice of pork belly/tuna/crispy tofu   
sizzling skillet, soy-calamansi,  
kewpie mayo, egg

**Spicy Coconut Bagoong Shrimp**

**+\$48 per piece**

head-on jumbo tiger prawn, coconut-chili  
sauce, bagoong shrimp paste

