

MENU

SMALL PLATES

Lumpia with Shrimp — 15.00

Filipino Staple Fried Pork Egg Rolls and Shrimp with Ada Boom Sauce

Filipino-Style Chicken BBQ Skewers — 12.00

Chicken Thighs Marinated in Filipino-Style BBQ Sauce with SVC Sauce

Calamari — 15.00

Deep Fried Squid Tossed in Tamarind Dry Rub with Ada Boom Sauce

Tuna Kinilaw (Ceviche)* — 19

Filipino twist on ceviche. Succulent chunks of sashimi-grade tuna marinated in a zesty mixture of vinegar, calamansi and ginger in a bed of Tomatoes, Cucumber and Coconut Espuma with Shrimp Crackers

Cheesy Mussels — 17

Mussels Grilled in Cheddar Jack, Mozzarella, Cotija with Whipped Calamansi Ricotta

MAIN DISH

Cebu Lechon — 38.00

Duroc Pork Belly Slow-Roasted for 3 Hours Marinated in a Secret Blend of Herbs, Spices and Aromatics with a side of Pinakurat Salad. **Limited Availability.**

Branzino Wrapped in Banana Leaf — 48

Fresh Branzino Fish steamed in a Fragrant Banana Leaf Wrapper Marinated with Ginger, Green Onion, Tomato and Soy Sauce. **Limited Availability.**

Ribeye Salpicao* — 38

8oz Prime Ribeye Chunks Sauteed in Garlic, Butter and Special Sauce nestled in Matchstick Potatoes

Adobo Glazed Salmon* — 28

Grilled Salmon Drizzled in Adobo Glaze with a side of Stir-Fry Broccolini

Lechon Kawali Salad — 22

Fried Pork Belly in a bed of Tomatoes, Red Onions and Cucumbers with Vinegar, Calamansi, Ginger and Ada Boom Sauce

Gambas & Mussels Rice Noodles — 26

Stir Fried Rice Noodles with Shrimp, Mussels, and Green Onions in Special Gambas Sauce

SIDES

Mixed Mushroom Humba — 10

Stir Fried Mixed Organic Mushroom in Humba Sauce (Soy Sauce, Vinegar, Rice Wine, Star Anise and Cinnamon)

Stir-Fry Broccolini — 10

Stir Fried Broccolini in Sweet and Chilli Sauce with Garlic

Sweet Potato Fries — 8

Garlic Rice — 3

Jasmine Rice — 2

Ube Cream Cheese Pan de Sal (3pcs.) — 9

DRINKS

NA Sangria Spritz — 12

Choice of Sparkling Chardonnay or Rosé, Seasonal Fruits

Strawberry Calamansi Soda — 7

Lychee Mango Soda — 7

Coconut Water Foam — 6

Topped with choice of Ube Foam, Pandan Foam, or Match Foam

Ube Virgin Painkiller — 6

Ube-infused drink with Orange Juice, Coconut Syrup and Pineapple Juice

Softdrinks in Can — 3

Sprite, Coke, Diet Coke

Calamansi Juice — 4.50

San Pellegrino — 4.00

CORKAGE FEE — 15.00

**Consuming raw or undercooked Meat, Poultry, Seafood, Shellfish, or Eggs may increase the risk of foodborne illnesses, especially if you have medical conditions.*

-Notify Servers of food allergies. Anything fried is cross contaminated with soy, shellfish, dairy, and sesame-

-Foods have cross contact with GLUTEN-

-A 20% Automatic Gratuity will be applied to tables with 5 or more people-

-Prices are subject to change without prior notice-



DESSERT

Halo-Halo – 15

Ube Tres Leches Shaved Ice, Banana Caramel Macapuno (Coconut Strips), Turon Flan Cheesecake Kaong (Sugar Palm Fruit), Nata De Coco (Coconut Jelly), Granola

Buko Pie – 10

A classic Filipino dessert made with a flaky pie crust, filled with tender macapuno strips, coconut water, whole milk, and a touch of vanilla for a creamy and indulgent coconut filling. Perfectly golden and rich in tropical flavors.

Churron – 13

Churro Cup, Cinnamon Sugar, Turon Cheesecake Banana Caramel, Banana Brulee, Caramel Crisp Whipped Cream, Yema Ice Cream (Caramel)

COFFEE & TEAS

Affogato – 6

Yema(Caramel) Ice Cream, Ube Chocolate Chip Ice Cream

Cappuccino – 5.00

Americano – 4.50

Espresso

Single Shot – 2.00

Double Shot – 3.50

Japanese Teas – 6

Genmaicha
Sencha Green
Hojicha

