



# BRUNCH MENU



## STARTERS

### Lumpia

Filipino Staple Fried Pork Egg Rolls with Ada Boom Sauce – 12

### Popcorn Chicken

Deep Fried Chicken Bits with Choice of Flavor: Adobo Glaze, Sambal BBQ (Spicy) or Tamarind Dry Rub – 10

### Calamari

Deep Fried Squid Tossed in Tamarind Dry Rub with Ada Boom Sauce – 15

## TASTY TEMPTATIONS

### Milo French Toast

Tres Leches Ube Swirl French Toast, Milo Chocolate Sauce, Milk Sauce, Marshmallow and Corn Flakes – 13

### Mango Banana French Toast

Tres Leches Ube Swirl French Toast Sprinkled with Cinnamon Sugar, Mango Compote and Fresh Banana – 13

### Calamansi Strawberry Cheesecake French Toast

Tres Leches Ube Swirl French Toast, Calamansi Cheesecake, Strawberry Compote, Bread Crumble – 13

### Taho Brulee French Toast

Golden, custard-soaked Ube Swirl French Toast Topped with Caramelized Sugar Crust, Creamy Taho (Soy Custard) Pastry Cream and Chewy Tapioca Pearls. A Decadent Twist on a Beloved Filipino Street-side Classic – 13

### PanPancakes

Pandan Infused Pancakes with Macapuno (Sweetened Young Coconut) and Pandan Syrup – 12

### Ube Champorado with Coconut Cocoa Cluster

*Available Saturdays and Sundays only*

Start your day with a vibrant and delicious twist on a Filipino classic! Our Ube Champorado is a creamy, sweet, and comforting purple yam porridge that's perfect for breakfast or brunch – 12

## ENTRÉES

### Short Ribs Tapsilog\*

Short Ribs Tapa marinated in-house. Served with Garlic Rice, Pinakurat Salad, Egg your way – 29

### Iberico Tocilog Flank Pork Steak\*

Iberico Pork Flank Steak marinated for 3 days to capture the authentic Filipino tocino flavor. Served with Egg your way, Pinakurat Salad and Garlic Rice – 28

### Breakfast Lechon Kawali\*

Deep Fried Pork Belly, Pinakurat Salad, Egg your way. Served with Garlic Rice – 23  
Allow 15 minutes cooking time

## CHEF'S SPECIAL

### Cebu Lechon

Pork Belly Slow-Roasted for 3 Hours Marinated in a Secret Blend of Herbs, Spices and Aromatics – 24

*Available 11 AM onwards, Limited Availability Available Saturdays and Sundays only*

### Breakfast Chicken Inasal\*

Grilled boneless chicken thighs marinated in a blend of Filipino spices, vinegar, and herbs. Served with Garlic Rice, egg your way and Pinakurat Salad – 20

### Ube Waffles and Chicken

Fried Popcorn Chicken with Tamarind Rub, Ube Waffles, Buttercream, drizzled with Ada Boom Sauce (Mayo, Sriracha, Sweet Chili) – 15

### Chicken Adobo Chilaquiles\*

Adobo Boneless Chicken Thigh, Tortilla Chips cooked in Tomatillo Sinigang Sauce (Shellfish), Pico de Gallo, Cotija Cheese, Avocado and Sunny Side Up Egg – 20

### Breakfast Longganisa\*

Pan-Fried Homemade Pork Longganisa. Served with Garlic Rice, Pinakurat Salad, Egg your way – 20

### Sizzling Tofu

Stir Fried Tofu with Garlic, Green Onion, Carrots and Mushrooms served in a piping hot sizzling plate (Mild) – 14

## SANDWICH AND BREAKFAST BURRITO

### Ube Chorizo Sandwich

Filipino Style Chorizo Patty (Pork and Beef), Hashbrown, Egg Soufflé, American Cheese and Garlic Aioli in Ube Brioche Buns – 13

### Egg Souffle Sandwich

Egg Souffle, Hashbrown, American Cheese and Garlic Aioli in Calamansi-Enriched Brioche Buns – 13

### Tapa Breakfast Burrito\*

Beef Tapa Taco Meat, Tater Tots, Scrambled Egg, Pico de Gallo and Cheese – 18

### Tocino Breakfast Burrito\*

Pork Tocino Taco Meat, Tater Tots, Scrambled Egg, Pico de Gallo and Cheese – 16

## SIDES

**Egg Your Way - 2.50**  
+1.50 for Scrambled Egg

**Garlic Rice - 3**

**White Rice - 2**

**Pinakurat Salad - 4**  
Tomato, Red Onion, Cucumber and Pinakurat Vinaigrette

**Tamarind Fries - 6**

**Ube Swirl Toast with Buttercream - 3**

**Extra Sauces - 2**

- Ada Boom Sauce (Mayo, Sriracha, Sweet Chili, Banana Ketchup)
- Sinigang Tomatillo Sauce (Shellfish)
- Pinakurat (Spiced Coconut Vinegar)
- SVC (Soy Sauce, Calamansi, Vinegar)
- Banana Ketchup

*\*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-*



# BRUNCH MENU



## BREADS AND PASTRIES

Sold Per Piece/Rotating Availability

**Ube Cream Cheese Pan de Sal - 3**

**Classic Ensaymada - 6**

**Ube Ensaymada - 7**

**Matcha Ensaymada with Black Sesame Filling - 7**

**Dulce Banana Ensaymada - 7**

**Mango Float Ice Candy - 4**

**Pandan Macapuno Ice Candy - 4**

**Ube Crinkle Cookie - 3**

**Cupcakes - See Display Case for Availability**

*\*There may be more breads and pastries on the display case not listed on the menu*

## CRAFTED DRINKS

**Cebu Sunset - 4.50**

Calamansi Juice with Butterfly Pea Tea

**Ube Virgin Painkiller - 6**

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

**Cebu Pop - 5**

Sprite, Calamansi Juice and Butterfly Pea Tea

**Ube or Pandan Latte (Caffeine-Free) - 6**

**Coconut Water Foam - 6**  
Topped with choice of Ube Foam or Pandan Foam

**Extra Foam - 2**

Ube Foam, Pandan Foam

**Honey Ginger Calamansi - 5**

**Milo Peppermint Smores (Hot Chocolate) - 6.50**

## NON-ALCOHOLIC BEVERAGES

**Thomson & Scott Sparkling Chardonnay**

**Thomson & Scott Sparkling Rosé**

**Glass — 10**

**Bottle — 30**

**NA Spritz - 12**

Choice of Sparkling Chardonnay or Rosé with Seasonal Fruits

**BYOB**

**Corkage Fee - \$15**

## COFFEES AND DRINKS

Hot/Iced if Applicable

**Brewed Coffee - 4.50**

**Espresso**

Single Shot — 2.00

Double Shot — 3.50

**Cold Brew Foam - 7**

Ube Foam, Pandan Foam

**Americano - 4.50**

**Latte - 6.50**

Café, Matcha, Hochija, Latik (Brown Sugar Coconut)

**Chai Latte - 5.50**

**Fruity Matcha Latte - 7.50**

Mango, Strawberry

**Cappuccino - 6.50**

**Affogato - 5.50**

Yema (Caramel) Ice Cream or Ube Ice Cream

**Extra Syrup - 1**

Ube, Pandan, Vanilla, Latik (Brown Sugar Coconut)

**Milk Options**

Whole Milk, Oat Milk, Almond Milk, Soy Milk

**Juice - 4.50**

Calamansi, Orange, Pineapple

**Softdrinks - 4.50**

Coke, Diet Coke, Sprite, Coke Zero

**Milk by the Glass - 3**

**Iced Tea (Unsweetened) - 4.50**

**San Pellegrino - 4**

**Taho - 4.50**

Silken Tofu, Tapioca Pearls, Molasses Syrup

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## BRUNCH COCKTAILS

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### Bottomless Mimosa - 28

Choice of:  
Orange, Lychee, or Pineapple  
Sharing Strictly Prohibited  
90-minute Limit

### Mimosa - 10

Choice of:  
Orange, Lychee, or Pineapple

### Sorbet Mimosa - 12

Passionfruit, Strawberry

### Calamansi Vodka - 13

Vodka and Calamansi Juice

### Ube Painkiller - 13

White Rum, Coconut, Pineapple Juice,  
Orange Juice and Calamansi Juice

### Espresso Martini Foam - 14

Vodka, Espresso Liqueur, Simple Syrup,  
Espresso Shot with Choice of Ube Foam or  
Pandan Foam

### Penicillin - 16

Blended Scotch, Honey Ginger Syrup and  
Lemon Juice

### S'mores Carajillo - 15

Licor 43, Crema de Cacao, Cold Brew  
Topped with Whipped Marshmallow

### Spritz - 13

Choice of Liqueur with Sparkling Wine and  
Sparkling Water

#### Liqueur Choices:

**Aperol**

**Limoncillo**

**Lillet (French Aperitif Wine)**

**St. Germain (Elderflower)**

**Italicus (Bergamot Orange)**

### Filipino Beers

Red Horse - 10

San Miguel Light - 8

### Cebuano Handshake - 14

San Miguel Beer and a shot of Tanduay  
Rum

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CEBU CHICAGO

