

# MENU

## SMALL PLATES

### **Lumpia with Shrimp – 15**

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

### **Filipino-Style Chicken BBQ Skewers – 12**

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

### **Calamari – 15**

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

### **Pork Belly Sisig – 18**

Crisp-fried Pork Belly tossed with sautéed onions, garlic, and chili pepper, served sizzling and topped with Calamansi Espuma

## MAIN DISH

### **Cebu Lechon – 38**

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 Mashed Potatoes

### **Adobo Glazed Salmon\* – 28**

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

### **Gambas & Mussels Rice Noodles – 26**

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

## SIDES

### **Seasonal Stir-Fry Veggies – 10**

Seasonal Stir- Fried Veggies in Sweet and Chilli Sauce with Garlic

### **Tamarind Fries – 6**

### **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

### **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**

### **CORKAGE FEE – 15**

*\*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 – 12**

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.

## **Ube Basque White Chocolate Cheesecake – 12**

A rich and creamy Basque-style cheesecake infused with ube and white chocolate, wrapped in a fragrant banana leaf. Finished with a sprinkle of salted egg for a delightful contrast of sweet and savory flavors.

# COFFEE & TEAS

## **Affogato – 6**

Ube Cupcake Ice Cream

**Cappuccino – 5.00**

**Americano – 4.50**

**Espresso**

Single Shot – 2.00

Double Shot – 3.50

## **Japanese Teas – 6**

Genmaicha

Sencha Green

Hojicha

