



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 – 12

Mango Banana French Toast

Tres Leches Ube Swirl French Toast Sprinkled with Cinnamon Sugar, Mango Compote and Fresh Banana – 12

Calamansi Strawberry Cheesecake French Toast

Tres Leches Ube Swirl French Toast, Calamansi Cheesecake, Strawberry Compote, Bread Crumble – 12

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 – 12

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 – 27

Breakfast Lechon Kawali*

Deep Fried Pork Belly, Pinakurat Salad, Egg your way. Served with Garlic Rice – 22
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 – 38

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 – 19

Ube Waffles and Chicken

Fried Popcorn Chicken with Tamarind Rub, Ube Waffles, Buttercream, drizzled with Ada Boom Sauce (Mayo, Sriracha, Sweet Chili) – 14

Chicken Adobo Chilaquiles*

Shredded Chicken Adobo, Tortilla Chips cooked in Tomatillo Sinigang Sauce (Shellfish), Pico de Gallo, Cotija Cheese, Avocado and Sunny Side Up Egg – 19

Breakfast Longganisa*

Pan-Fried Homemade Pork Longganisa. Served with Garlic Rice, Pinakurat Salad, Egg your way – 19

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 – 12

Egg Souffle Sandwich

Egg Souffle, Hashbrown, American Cheese and Garlic Aioli in Calamansi-Enriched Brioche Buns – 10

Tapa Breakfast Burrito*

Beef Tapa Taco Meat, Tater Tots, Scrambled Egg, Pico de Gallo and Cheese – 17

Tocino Breakfast Burrito*

Pork Tocino Taco Meat, Tater Tots, Scrambled Egg, Pico de Gallo and Cheese – 15

SIDES

Egg Your Way - 1.50
+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

Milo Smores Cupcake - 5.50

Ube Cupcake with Ube Cream Cheese Frosting - 5.50

Classic Ensaymada - 5

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

Taho Christmas Cookies - 3

**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

Chai Latte - 5.50

Fruity Matcha Latte - 7.50

Mango, Strawberry

Cappuccino - 6.50

Affogato - 5.50

Yema (Caramel) Ice Cream or Pumpkin

Spice Ice Cream

Extra Syrup - 1

Ube, Pandan, Vanilla

Milk Options

Whole Milk, Oat Milk, Almond 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

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