

MENU

SMALL PLATE

Lumpia with Shrimp – 15

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

Iberico Pork Tocino – 14

Iberico Pork Flank Steak marinated for 3 days to capture the authentic Filipino tocino served with pinakurat salad and spiced coconut vinegar

Filipino-Style Chicken BBQ Skewers – 12

Chicken Thighs Marinated in Filipino-Style BBQ 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

Sizzling Scallops – 19

Scallops sautéed with onions, garlic, & chili peppers tossed in Chef's special sisig sauce and topped with Calamansi Espuma. Served Sizzling.

Cheesy Mussels – 17

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

Pork Belly Sisig – 18

Crisp-fried Pork Belly sautéed with onions, garlic, & chili pepper tossed in Chef's special sisig sauce topped with Calamansi Espuma. Served Sizzling.

MAIN DISH

Cebu Lechon – 38

(Available Fridays & Saturdays Only)

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.**

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

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.

Churron Cheesecake – 12

Flan-style cheesecake in a crisp churro cup, topped with banana caramel, banana dust, and honeycomb candy.

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





INUMAN SESSION

(HAPPY HOUR)
5:00 pm - 6:30pm

PULUTAN

(APPETIZER)

\$10

Popcorn Chicken

Calamari

Pork Belly Sisig

INUMIN

(DRINK)

\$8

Ube Painkiller

Calamansi Vodka

Old Fashioned

Rum & Coke

Tom Collins



\$10

Cebuano Handshake

San Miguel Beer with a shot of Tanduay Rum



Tagay Na!

CEBU CHICAGO

WINE LIST

REDS

Honora Vera Monastrell , <i>Jumilla ,Spain</i>	10/30
Liberty School Cabernet Sauvignon , <i>Paso Robles, California</i>	11/33
Ludovicus Garnacha , <i>Terra Alta, Spain</i>	11/33
Villa Maria Pinot Noir , <i>Malborough New Zealand</i>	12/36
Faustino V Tempranillo , <i>Rioja, Spain</i>	16/48

WHITES

Man Vintners Chardonnay , <i>South Africa</i>	10/30
Nortico Alvarinho , <i>Portugal</i>	12/36
Tohu Sauvignon Blanc , <i>Malborough, New Zealand</i>	13/39
Raig De Raim Garnatxa Blanco , <i>Terra Alta, Spain</i>	14/42

SPARKLING

J. Roget Sparkling Wine , <i>Acampo,t California.</i>	8/24
Valdo Sparkling Wine , <i>Valdobbiadene, Italy.</i>	9/27