



FILIPINO RESTAURANT

EST. 1996

STARTERS

- LUMPIA SHANGHAI / 5.95**
Pork filled spring roll

CHICHARON BULAKLAK / 8.5
Deep fried pork intestines served with vinegar.

BBQ CHICKEN WINGS / 8.5
Grilled filipino marinated chicken wings

MANGA AT ALAMANG / 5.5
Street food snack of mango strips and Alamang shrimp dip

CRISPY CALAMARI / 8.5
Crispy deepfried Squid

FRIED SIOMAI / 6.5
Mini pork dumpling with dipping sauce

- TUNA LUMPIA / 6.5**
Tuna and vegetables filled spring roll

CHICKEN CHICKCARON / 4.5
Crispy chicken skin served with vinegar dipping sauce

LUMPIANG GULAY / 6.5
Vegetable filled spring roll with sweet chilli dip

TOKWA AT BABOY / 8
Crispy tofu with fried pork topped with a soya sauce vinegar dressing

MANGO & CALAMANSI WINGS/ 8.5
Grilled filipino chicken wings glazed in mango and calamansi sauce.

RICE AT SIDES

JASMINE RICE / Reg 3.25 / Sharing 5.75

GARLIC FRIED RICE / 3.95

FRENCH FRIES / 3.95

EGG FRIED RICE / 4.5

ADOBO FRIED RICE / 5

ARROZCALDO & LOMI

ARROZCALDO / 12.5

Glutinous rice porridge with chicken, garlic, ginger topped with crispy onion and boiled egg

CHICKEN LOMI / 12.5

Thick base noodle soup with chicken topped with spring onions, fried garlic, chicken skin and boiled egg

FULLY LOADED LOMI / 15.5

Special Batangas Lomi with pork, liver, topped with spring onions, fried garlic, lechon kawali topped with fish ball, pork chicharon and boiled egg

BATANGAS LOMI ESPECIAL / 12.5

Thick base noodle soup with pork, liver, topped with spring onions, fried garlic, lechon kawali and boiled egg

SABAW SOUP

BULALONG BATANGAS / 16.5

Beef shank soup with bone marrow, green vegetbales and sweet corn

TINOLANG MANOK/ 14.5

Chicken cooked in a savory ginger broth with chayote and pakchoi.

SINIGANG NA HIPON / 16

Tamarind soup with native vegetables and Prawns

SINIGANG NA BABOY / 15

Tamarind soup with native vegetables and Pork

BBQ MANOK INASAL

Quarter/ 8.75 Half / 16.5

Filipino BBQ flavoured marinated Chicken in lemongrass, ginger, garlic, coconut vinegar served with Toyomansi

MANOK INASAL

Quarter/ 8.75 Half / 16.5

Original flavoured filipino marinated Chicken in lemongrass, ginger, garlic, coconut vinegar served with Toyomansi

MANGO & CALAMANSI MANOK

Quarter/ 8.75 Half / 16.5

Grilled BBQ Chicken glazed in a Calamansi and mango sauce served with Toyomansi.

ADOBO SA GATA / 13.5

Chicken cooked in a rich coconut milk sauce with pumpkin and beans

PORK

LECHON KAWALI / 14.95

Deep fried belly pork served with mang tomas sauce

TOCINO / 12.95

Red sweet cured filipino marinated pork.

INIHAW NA LIEMPO / 14

Filipino marinated grilled belly pork

FILIPINO PORK BBQ / 12

3 x Marinated barbeque grilled pork skewers.

KARE KARE NA LECHON / 15.5

Deep fried belly pork topped with peanut Butter sauce and vegetables

BICOL EXPRESS / 13.5

Pork cooked in coconut milk with shrimp paste and chillies

SIZZLING SISIG / 13.95 With Egg / 15.5

Chopped pork with spices, ginger, citrus and chilli topped with mayonaise served on a sizzling hot plate.

DINUGUAN / 12.5

Black pudding pork stew

CRISPY PATA/ 19.5

Deep fried pork shin with dipping sauce

PORK ADOBO/ 13.5

Classic belly pork cooked in soy sauce, vinegar, garlic and spices.

GOAT

KALDERETANG KAMBING / 14.5

Goat meat stew cooked in tomato sauce and vegetables.

DESSERT

ALL DESSERTS ARE SUBJECT TO AVAILABILITY

TURON & FILIPINO ICE CREAM / 8.5

2 pieces of banana plantain spring roll served with a scoop of Filipino Ice Cream

Choose from **Ube, Buko Pandan, Milo or Vanilla.** (Extra scoop + £3)

GINATAAN BILO-BILO / 7.95

Warm dessert made from glutinous rice balls, plantain , sweet potatoes, jackfruit and tapioca pearls cooked in coconut milk. { Seasonal dessert }

SEAFOOD

SIZZLING GARLIC HIPON / 13.5

Prawns cooked in 7up, Garlic Butter and oyster sauce served on a sizzling hot plate

GINATAAN NA SEAFOOD / 14.5

Prawns & mussels cooked in a creamy coconut milk sauce with beans and pumkin

DAING NA BANGUS HALF / 7.5 WHOLE / 14

Marinated Fried boneless milkfish served with Dipping Sauce

ESCABECHE TILAPIA / 17

Fried tilapia served with Filipino sweet and sour sauce, and vegetables

PINIRITONG TILAPIA / 14

Crispy fried tilapia served with Dipping sauce

(subject to availability, prices may vary depending on the size)

ADOBONG PUSIT / 13.5

Squid cooked in soya sauce, vinegar and spices

INIHAW NA BANGUS / 16

Grilled filipino milkfish stuffed with tomato, onions, garlic and ginger served with toyomansi (subject to availability)

INIHAW NA HIPON / 14

BBQ grilled lemon garlic prawns

BEEF

BEEF PARES / 13

Sweet filipino braised beef stew

SIZZLING BISTIK TAGALOG / 13.75

Sliced Beef sirloin steak cooked well done in lime, soya, onions, served on a sizzling hotplate

BEEF KARE KARE / 13.95

Beef cooked in peanut butter sauce, eggplant , beans and vegetables, served with shrimp paste

PAPAITAN / 12

Ilocos Northern region bitter beef and tripe stew

OXTAIL KARE KARE / 16.5

Tender on the bone beef oxtail cooked in peanut butter sauce, egg-plant , beans and vegetables, served with shrimp paste

GULAY

SIZZLING TOKWA (V) / 11

Crispy fried tofu cooked in sweet chilli, oyster sauce, soya sauce and vegetable served on a sizzling hotplate

GINISANG MONGO (V) / 10

Sauteed mung beans stew

TORTA TALONG / 10.5

Filipino aubergine omlette

GINATAAN LAING / 10.95

Taro leaves cooked in coconut milk and spices.

ILOCANO PINAKBET / 11

Native vegetables of okra, aubergine, beans, bittermelon and pumpkin, cooked with shrimp paste (optional).

Choice of topping / Plain / Pork +£1.5 / Prawns +£2.5

CHICKEN

CHICKEN SISIG / 14

Chopped grilled boneless chicken with spices, ginger, citrus, chilli topped with mayonaise served on a sizzling hot plate.

- Dishes may not come out at the same time

- A discretionary 10% Service Charge will be added to your bill.