

## Appetizers

1. CALAMARI \$16.00  
Fried calamari served with seasoned vinegar
2. CHICHARON BULAKLAK \$12.00  
Fried pork ruffles served with seasoned vinegar
3. CRISPY DILIS \$11.00  
Fried Smelt served with seasoned vinegar
4. CRISPY TOFU \$12.00  
Fried tofu served with seasoned dark vinegar
5. ISAW \$13.00  
Grilled chitterlings marinated in sweet and spicy BBQ sauce
6. KILAWING KAMBING \$17.00  
Grilled goat skin marinated in vinegar, ginger, garlic and chilies
7. KILAWIN TUNA \$15.00  
Tuna ceviché marinated in vinegar, ginger, onions and garlic
8. LUMPIA SHANGHAI \$13.00  
Fried pork egg rolls served with sweet chili sauce
9. TOKWA'T BABOY \$14.00  
Fried tofu and fried pork belly tossed with peppers and onions
10. VEGETABLE LUMPIA (5PCS) \$11.00  
Fried vegetable egg rolls served with sweet chili sauce
11. CHICKEN EMPANADAS \$2 EACH  
Fried pastry filled with marinated chicken, peas and potatoes

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## Rice

- |   |         |
|---|---------|
| WHITE RICE  | \$2.50  |
| WHITE RICE PLATTER                                    | \$5.00  |
| GARLIC FRIED RICE                                     | \$12.00 |
| BAGOONG FRIED RICE                                    | \$12.00 |
| White rice fried in garlic oil and shrimp paste       |         |
| HOUSE FRIED RICE                                      | \$14.00 |
| Garlic fried rice with chicken, shrimp and vegetables |         |

## Noodles

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|---|---------|
| PANCIT BIHON  | \$15.00 |
| Rice noodles with chicken, seafood and vegetables       |         |
| PANCIT CANTON   | \$15.00 |
| Egg noodles with chicken, seafood and vegetables        |         |
| MIKI BIHON  | \$15.00 |
| Rice & egg noodles with chicken, seafood and vegetables |         |
| SOTANGHON   | \$15.00 |
| Glass noodles with chicken, seafood & vegetables        |         |
| PALABOK   | \$15.00 |
| Thick rice noodles with shrimp, pork, eggs & tofu sauce |         |

## Beverages

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|---------------------------|--------|--------------------------------------|--------|
| Soda                      | \$2.00 | Fruit Juices                         | \$4.00 |
| Bottled Water             | \$1.50 | coconut, mango, orange, cranberry,   |        |
| Coffee/Hot Tea            | \$3.00 | pineapple, calamansi, sago gulaman   |        |
| Lemonade                  | \$3.00 | Smoothies                            | \$5.00 |
| Pink Lemonade             | \$3.00 | (non-alcoholic) strawberry, tamarind |        |
| Iced Tea                  | \$3.00 | pina colada, margarita               |        |
| green, black, unsweetened |        |                                      |        |

## Soup

12. BEEF BULALO \$17.00  
Tender beef shank, vegetables and potatoes in rich beef broth
13. BEEF NILAGA \$15.00  
Tender beef chuck, vegetables and potatoes in rich beef broth
14. LOMI \$15.00  
Egg noodle soup with vegetables, chicken, quail eggs & seafood
15. SINAMPALUKANG MANOK \$13.00  
Chicken and vegetables in hot and sour tamarind broth
16. SINIGANG \$15.00  
Choice of pork, fish, or shrimp w/ vegetables in tamarind broth
17. TINOLANG MANOK \$13.00  
Braised chicken and vegetables in ginger garlic broth
18. TINOLANG MANOK SA GATA \$13.00  
Braised chicken and vegetables in coconut ginger broth

## Platters

(served with assorted dipping sauces)

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|---|---------|
| GRILLED SEAFOOD PLATTER   | \$44.50 |
| Grilled Bangus, Tilapia, Shrimp, and Mussels (sub Pompano +\$2)                                     |         |
| GRILLED MEAT PLATTER  | \$43.50 |
| BBQ pork skewers, BBQ chicken skewers, grilled pork belly   |         |
| FRIED MEAT PLATTER  | \$43.50 |
| Crispy pata, savory fried chicken, chicharon bulaklak, lechon kawali                                |         |
| COMBO PLATTER   | \$45.00 |
| Pork and chicken BBQ skewers, grilled shrimp, mussels, bangus, & tilapia (substitute Pompano + \$2) |         |

## Pork

- 19. BINAGOONGAN PORK \$15.00  
Pork braised in tomatoes, chilies and shrimp paste
- 20. CRISPY DINUGUAN \$16.00  
Pork braised in pork blood, garlic, vinegar & topped w/ fried pork belly
- 21. CRISPY PATA \$20.00  
Deep fried pork hock served with liver dipping sauce
- 22. DINUGUAN \$14.00  
Pork braised in pork blood, garlic and vinegar
- 23. INIHAW NA LIEMPO \$16.00  
Marinated pork belly grilled with dark vinegar
- 24. LECHON KAWALI \$16.00  
Crispy pork belly served with liver dipping sauce
- 25. MINUDO \$16.00  
Pork meat and liver braised in tomatoes, potatoes, peas and carrots
- 26. PORK ADOBO \$13.00  
Pork braised in garlic, bay leaves, soy sauce and vinegar
- 27. PORK BBQ \$13.00  
Grilled pork marinated in sweet and spicy BBQ sauce
- 28. PORK SISIG \$18.00  
Chopped pork belly sautéed with lemon juice and soy sauce

## Beef

- 29. BEEF KALDERETA \$18.00  
Braised beef in tomato sauce with potatoes, vegetables, & olives
- 30. KARE KARE \$18.00  
Braised beef, oxtail, tripe and vegetables in creamy peanut sauce
- 31. BISTEK TAGALOG \$17.00  
Sliced beef braised in soy sauce, lemon, onions and crunchy garlic

## Seafood

- 32. BANGUS (GRILLED OR FRIED) \$16.00  
Milkfish topped with tomatoes, onions and herbs
- 33. ESCABECHE POMPANO \$19.00  
Braised Pompano in sweet and sour sauce
- 34. BANGUS SISIG \$19.00  
Chopped milkfish sautéed with peppers, onions and lemon juice
- 35. BICOL EXPRESS \$19.00  
Pork belly & shellfish braised in coconut milk, chilies & spices
- 36. GRILLED TUNA BELLY \$16.00  
Marinated tuna belly served with seasoned black vinegar
- 37. INIHAW NA PUSIT \$16.00  
Grilled squid served with seasoned black vinegar
- 38. MUSSELS (GRILLED OR SAUTEED) \$15.00  
Mussels on the half shell cooked in garlic butter and herbs
- 39. POMPANO (GRILLED OR FRIED) \$17.00  
Pompano topped with tomatoes, onions and herbs
- 40. SHRIMP (GRILLED OR SAUTEED) \$15.00  
Whole shrimp sautéed in garlic butter and herbs
- 41. TILAPIA (GRILLED OR FRIED) \$13.00  
Tilapia topped with diced tomatoes, onions & herbs
- 42. SEAFOOD KARE KARE \$18.00  
Braised seafood and vegetables in creamy peanut sauce

## Kambing

- 43. KALDERETANG KAMBING \$18.00  
Braised goat in tomato sauce, potatoes, vegetables & olives
- 44. KILAWING KAMBING \$17.00  
Grilled goat skin marinated in vinegar, ginger, garlic and chilies

## Chicken

- 45. CHICKEN ADOBO \$14.00  
Chicken braised in garlic, bay leaves, soy sauce & cane vinegar
- 46. CHICKEN BBQ SKEWERS \$13.00  
Grilled chicken marinated in sweet and spicy BBQ sauce
- 47. FRIED CHICKEN (HALF \$12 | WHOLE \$20)  
Seven-spiced fried chicken served with banana ketchup
- 48. SESAME CHICKEN WINGS \$15.00  
Sweet and spicy fried chicken wings topped with sesame seeds

## Vegetables

- 49. AMPALAYA CON CARNE \$15.00  
Bittermelon sautéed with protein (tofu, beef, chicken, pork or shrimp)
- 50. CHOP SUEY \$15.00  
Stir fried vegetables and chicken in garlic sauce (vegetarian available)
- 51. FRESH LUMPIA \$11.00  
Stir fried vegetables wrapped in spring roll and topped w peanut sauce
- 52. LAING \$12.00  
Taro leaves braised in coconut milk, chilies, shrimp paste and spices
- 53. PINAKBET \$15.00  
Vegetable stew with pumpkin, long beans, bittermelon, shrimp & pork
- 54. TORTANG TALONG \$8.00  
Eggplant omelette filled with ground pork and vegetables
- 55. ENSALADANG TALONG \$7.00  
Eggplant salad with tomatoes, onion, and seasoned vinegar
- 56. SITAW AND KALABASA \$12.00  
Kabocha squash, long beans, & shrimp braised in spicy coconut broth

## Desserts

- |            |        |                 |        |
|------------|--------|-----------------|--------|
| Leche Flan | \$8.00 | Ice Cream Scoop | \$3.00 |
| Halo Halo  | \$6.00 | Buko Pandan     | \$7.00 |