

PAMPAGANA

Appetizers

Aurora's Minanok 180.00

Must-try! Heart of banana cooked in burnt coconut cream served with plantain fritters

Pork BBQ 210.00

Filipino-style Pork BBQ (3 sticks)

Classic Sisig 220.00

Chopped Pork jowls, ears and chicken liver seasoned with secret sauce

Shrimp and Pork Shanghai 250.00

Shrimp and minced meat spring rolls. Served with sweet chili sauce. (5 pcs)

Kikiam 200.00

our family cook's version of Chinese sausage

PANSIT

Noodles

Crispy Palabok 350.00

Smoked fish, chicharon, tokwa, shrimp, boiled egg and crispy rice noodles with shrimp sauce,

Palabok Negra 365.00

Shrimps, mussels, squid, tofu, rice noodles with squid ink sauce

Lola Tuding's Chami 285.00

Stir-fried fresh egg noodles, vegetables, chichacharones and quail eggs

Fiesta Canton 310.00

Stir-fried canton noodles, vegetables, homemade kikiam

GULAY

Vegetables

Ensalada Santa Cruz 295.00

Seasonal local greens, salted egg, tomatoes, jicama, shallots, and shredded kinulob na itik, kesong puti with locally fermented bagoong vinaigrette

Pomelo Catfish 270.00

Local greens, mango, jicama, pomelo, shallots, hito (catfish) flakes, Nuoc Mansi dressing

Aurora's Fresh Lumpia 220.00

Dulong and heart of palm on crispy rice wrapper cups - with garlic peanut sauce

Halabos 200.00

Steamed eggplant, okra and water spinach. Served with local patis

SABAW

Soup

Cachuelang Bangus 300.00

Boneless bangus in kamias broth. Served with miso sauce

Mommy's Seafood Bouillabaise 645.00

Crab, Shrimps, Clams, Mussels in creamy seafood broth

Sinigang na Ribs sa Gabi 390.00

Pork spareribs slab simmered in taro and tamarind broth

Sinigang na Hipon 370.00

Fresh shrimps simmered in tamarind broth

KARNE AT MANOK

Meats and Poultry

Binangi na Manok

Aurora's grilled Chicken. Served with atchara and peanut sauce

Half 350.00

Whole 645.00

Kinulob na Itik 625.00

Twice-cooked whole local duck. Served with tamarind sauce

Adobong Dilaw 275.00

Chicken and Pork cooked with turmeric and coconut vinegar

Fernando's 24-hour Crispy Pata 825.00

Deep-fried Pork Knuckle served with atchara and house-made spiced vinegar sauce

Inalamangang Lechon Baboy 475.00

Brick-oven roasted pork belly tossed in sautéed fresh alamang

Kare-Kare

Our family's favorite durin special occasions

Manok 420.00

Baka 510.00

Kalitiran Estofada 375.00

Chunks of beef stewed in rich in tomato sauce

12-hour Lechon Baka 485.00

Slowly roasted beef for 8 hours. Served with our secret lechon sauce.

Ginataang Kalabaw 350.00

Chunks of native water buffalo slowly cooked in coconut milk with slices of green papaya

ISDA AT BP

Fish and others

Tiya Auring's Sinugno na Pampano 550.00

Whole Pompano(500-600g) cooked in coconut cream over charcoal fire

Tamarind Escabeche 410.00

Cavinti wild-caught Tilapia (600g) in tamarind escabeche sauce

Binangi na Tuna Belly 450.00

Grilled tuna glazed with local miso and lambanog

Ginataang Yapyap 230.00

Slowly cooked fresh water shrimps in coconut cream

Tulingan Sisig 220.00

Sizzling local mackerel flakes, sisig-style

PAMPALAMIG

Aurora's Halo-halo

175.00

Sago't Gulaman

135.00

Tamarind Juice

120.00