



MENU

Appetizer

- Wok Fried Green Beans** 8
(GF/V) Wok fried green beans seasoned with chilis and Philippine lime
- Shrimp Lumpia** 9
5 Filipino shrimp spring rolls. Served with sweet chili sauce
- Pork Lumpia** 7
5 Filipino springrolls filled with seasoned ground pork. Served with sweet chili sauce.
- Veggie Lumpia** 7
(V) 4 Filipino spring rolls filled with taro, cabbage, carrots and other vegetables. Served with sweet chili sauce or vinegar.
- Chicken or Pork or Beef* BBQ** 11/12*
3 chicken or pork or beef skewers marinated with Filipino BBQ sauce.
- Pak Pak Patis** 10
(GF) 5 fried chicken wings seasoned with Rufina fish sauce.
- Jalapeño Cheese Lumpia** 7
Deep fried lumpia with Jalapeno and cheese
- Chicharrones** 9
(GF) Deep fried chicken skins.
- Lumpianisa** 7
Filipino sausage wrapped in lumpia wrappers and fried to perfection!



Brunch (Sundays Only)

- Tocilog** 16
Pineapple cured pork with fried rice and egg.
- Longsilog** 16
Filipino style sweet chorizo with fried rice and egg.
- Bansilog** 14
Deep fried seasoned Milkfish with fried rice and egg
- Bisteksilog** 18
Braised beef slices with fried rice and egg

**Brunch available on
Sundays only**

Noodles

- Pansit Bihon Mix** 17
Sautéed rice and wheat noodle mix with chicken, chinese sausage, and mixed veggies.
(V available)
- Pansit Palabok** 18
(GF) Glass noodles with shrimp, tofu, minced pork, and Tomalley sauce.
- Crispy Pansit Palabok** 19
(GF) Crispy Glass noodles with shrimp, tofu, minced pork, and Tomalley sauce.



Please place your order by scanning the QR code on your table
Menu Items/Prices subject to change without notice.

Hours
Thurs: 5-9PM
Fri/Sat: 12PM - 9PM
Sun: 12-7PM



MENU

Mains

Chicken Adobo 16

Braised chicken with soy sauce, sugarcane vinegar, peppercorn and bay leaves

Eggplant Coconut Curry 16

(GF/V) Eggplant coconut curry with green beans and purple cabbage. Mild spice.

Vegan Kare Kare 16

(GF/V) Bokchoy, green bean and eggplant peanut stew.

Fried Pompano MP

(GF) Deep fried golden Pomfret fish.

Crispy Pata MP

(GF) Deep fried pork leg. Served with Mang Thomas sauce (not GF).

Lechon Kawali 18

(GF) Cubed deep-fried crispy pork belly. Served with Mang Thomas (not GF) or spicy vinegar.

Bicol Express 17

(GF) Pork coconut curry. Spicy.

Lechon Sisig 20

Slow roasted pork belly, chopped cheek and snout with p ate served on a sizzling plate. Mild spice.

Odessa's Diniguan 17

Traditional Filipino pork blood stew. Compliments well with rice or puto.

Laing 16

Taro leaves and pork belly cooked in Ginger, Coconut Milk and Spices.

Bistek Baryo 19

Braised beef slices with Philippine lime and soy sauce

Kaldereta 19

(GF) Angus beef tomato stew with olives, potatoes and bell peppers

Kare Kareng Baka 19

(GF) Beef peanut stew with bokchoy and greenbeans. Served with bagoong (shrimp paste).

Camaron de Zamboanga 21

Prawns cooked with Crab Fat and Coconut Milk

Sugpo (Grilled Prawns) 19

(GF) 5 whole grilled prawns.

Sinigang Pork Ribs 18

Pork Ribs tamarind soup with Bonchon, green beans



Lechon Sisig



Ginataang Talong



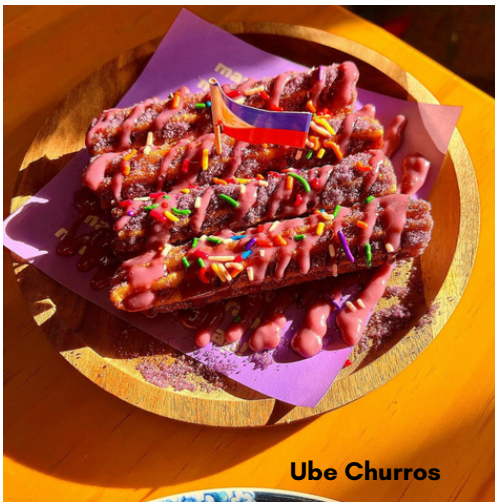
Fried Pompano

Beverages

Cantaloupe Melon Juice	\$5
Mango Juice	\$5
Calamansi Juice	\$5
Pineapple Juice	\$5
Topo Chico	\$4
Coke Products	\$2
La Croix	\$2
Bottled Water	\$1.5

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← 13



FILM NEGATIVE

← 13 A

Ube Churros

FILM NEGATIVE

← 14



FILM NEGATIVE

← 14 A

Halo Halo

← 13



FILM NEGATIVE

Ube Flan Cake

← 13 A

← 14



FILM NEGATIVE

Ube Puto

← 14 A

FILM NEGATIVE



DESSERTS

SIGNATURE DESSERTS

Ube Flan Cake	5.00
Pandan Cream Cake	6.00
Mango Cream Cake <i>(seasonal)</i>	6.00
Halo Halo Espesyal	10.00
Ube Churros	5.00
Ube Puto	6.00
Ube Cream Cake	6.00
Espresso Coffee Cake	6.00

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