

PINOY ENTREES

1 CHICKEN ADOBO \$12.99



Stewed chicken /w cucumber & papaya salads, served over rice /w plantains.

A LA CARTE (No rice or side) \$10.99

2 PANCIT BIHON \$11.99 Chicken – or – Shrimp (+ \$2)



Rice noodles /w cabbage, carrots, & onion, served /w a side of plantains.

A LA CARTE (No side) \$10.99

3 BEEF TAPA \$14.99



Marinated sliced beef /w cucumber & papaya salads, topped with a fried egg*, served over rice /w plantains.

A LA CARTE (No rice or side) \$12.99

4 PORK SISIG \$13.99



Roasted pork with spices, onion, spicy aioli & fried egg*, served over rice /w plantains.

Mild – or – Spicy

A LA CARTE (No rice or side) \$11.99

5 LECHON KAWALI \$14.99



Deep fried pork belly /w cucumber & radish salad, served over rice /w lechon sauce & plantains.

A LA CARTE (No rice or side) \$12.99

6 GRILLED LIEMPO \$14.99



Marinated grilled pork belly /w cucumber & radish salad, served over rice /w soy-vin & plantains.

A LA CARTE (No rice or side) \$12.99

WEEKLY SPECIAL!



BISTEK TAGALOG \$14.99

Sliced beef marinated /w citrus and soy flavors served /w sauteed onion over rice with a side of plantains.

◆◆◆ UPGRADE PLANTAINS TO 2PC LUMPIA FOR \$1.50 ◆◆◆

*These items may be served raw or undercooked based on your specification or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

APPETIZERS



EMPANADAS: \$4.25 / EACH \$25 / HALF DOZEN \$48 / DOZEN

ORIGINAL

Pork, chicken, potatoes, peppers & sweet chili sauce

LONGGANISA

Sweet savory ground pork & spices

CHICKEN CURRY

Potatoes, carrots, onions, coconut cream sauce & spices

SPINACH & CHEESE

Spinach, cream cheese, mozzarella cheese, chili flakes spices



BEEF LUMPIA

2 PIECE \$3.50
6 PIECE \$8.99
12 PIECE \$16.99



PARMESAN LUMPIA BITES 8pc \$7.99



ROASTED CORN BITES 10pc \$7.99

PLANTAINS 7pc \$6.99

ASADO SIOPAO \$3.59



LOADED SISIG FRIES
\$14.99

Roasted pork with spices & onion, topped /w spicy aioli, green onion & fried egg*, served over crispy fries with lime for a burst of citrus!



FRIED CHICKEN ADOBO
\$12.99

Traditional chicken adobo dropped in the fryer for a crispy skin. Served /w cucumber & papaya salads, over rice.

DESSERTS



butter puto



ube puto

PUTO BUN \$1.99
PUTO /w UBE ICE CREAM \$4.99

TURON 2pc \$4.99
TURON 4pc \$8.99

UBE PUTO \$2.59
PUTO /w UBE ICE CREAM \$5.59



LECHE FLAN \$4.99



UBE TART

UBE TART /w WHIP \$5.99



CASSAVA CAKE \$4.99



SOFT SERVE UBE or LANGKA/JACKFRUIT

Cone \$2.99
Cup \$4.99
+ Flan \$.75



ORIGINAL HALO – HALO \$7.99
 (with ube soft serve)

What is Halo-Halo!?

Halo-Halo is both a favorite summertime dessert. Translating to “mix-mix” in Tagalog, Halo-Halo is made of layers of goodies including mung bean, lychee, macapuno (shredded coconut), and jack fruit covered with shaved ice and sweet milk cream. Our version is topped with leche flan, ice cream, and colorful cereal.

DRINKS



VITA COCO COCONUT WATER \$2.99



HAWAIIAN SUN \$2.49
Guava Nectar
Strawberry Guava
Luau Punch
Lilikoi Passion



JUMEX \$2.49
Mango
Guava
Peach
Strawberry Banana

FOUNTAIN DRINKS

REGULAR (16 oz) \$1.99
LARGE (24 oz) \$2.99



SMOOTHIES

\$5.99

PINA COLADA

BANANA

STRAWBERRY

BANANA

MANGO

RASPBERRY

BLUEBERRY

STRAWBERRY

PEACH

POMEGRANATE

