



BRUNCH MENU



STARTERS

Lumpia

Filipino Staple Fried Pork Egg Rolls with Ada Boom Sauce – 12

Popcorn Chicken

Deep Fried Chicken Bits with Choice of Flavor: Soy Calamansi, Sambal BBQ or Tamarind Dry Rub – 10

Calamari

Deep Fried Squid Tossed in Tamarind Dry Rub with Ada Boom Sauce – 15

TASTY TEMPTATIONS

Milo French Toast

Tres Leches French Toast, Milo Chocolate Sauce, Milk Sauce, Marshmallow and Corn Flakes – 12

Mango Banana French Toast

Cinnamon Tres Leches French Toast Sprinkled with Cinnamon Sugar, Mango Compote and Fresh Banana – 12

Calamansi Strawberry Cheesecake French Toast

Tres Leches French Toast, Calamansi Cheesecake, Strawberry Compote, Bread Crumble – 12

PanPancakes

Pandan Infused Pancakes with Macapuno (Sweetened Young Coconut) and Pandan Syrup – 12

ENTRÉES

Short Ribs Tapsilog*

Short Ribs Tapa marinated in-house. Served with Garlic Rice, Pinakurat Salad, Egg your way – 29

Iberico Tocilog Flank Steak*

Iberico Flank Steak marinated for 3 days to capture the authentic Filipino tocino flavor. Served with Egg your way, Pinakurat Salad and Garlic Rice – 27

Breakfast Lechon Kawali*

Deep Fried Pork Belly, Pinakurat Salad, Egg your way. Served with Garlic Rice – 22
Allow 15 minutes cooking time

CHEF'S SPECIAL

Cebu Lechon

Duroc Pork Belly Slow-Roasted for 3 Hours Marinated in a Secret Blend of Herbs, Spices and Aromatics – 38

Available 11 AM onwards, Limited Availability Available Saturdays and Sundays only

Breakfast Chicken Inasal*

Grilled boneless chicken thighs marinated in a blend of Filipino spices, vinegar, and herbs. Served with Garlic Rice, egg your way and Pinakurat Salad – 19

Ube Waffles and Chicken

Fried Popcorn Chicken with Tamarind Rub, Ube Waffles, Buttercream, drizzled with Ada Boom Sauce (Mayo, Sriracha, Sweet Chili) – 14

Chicken Adobo Chilaquiles*

Shredded Chicken Adobo, Tortilla Chips cooked in Tomatillo Sinigang Sauce, Pico de Gallo, Cotija Cheese, Avocado and Sunny Side Up Egg – 19

Breakfast Longganisa*

Housemade Pork Longganisa Patties. Served with Garlic Rice, Pinakurat Salad, Egg your way – 17

Sizzling Tofu

Stir Fried Tofu with Garlic, Green Onion, Carrots and Mushrooms served in a piping hot sizzling plate – 14

SANDWICH AND BREAKFAST BURRITO

Ube Chorizo Sandwich

Filipino Style Chorizo Patty (Pork and Beef), Hashbrown, Egg Soufflé, American Cheese and Garlic Aioli – 12

Tapa Breakfast Burrito*

Beef Tapa Taco Meat, Garlic Rice, Scrambled Egg, Pico de Gallo and Cheese – 17

Tocino Breakfast Burrito*

Pork Tocino Taco Meat, Garlic Rice, Scrambled Egg, Pico de Gallo and Cheese – 15

SIDES

Egg Your Way - 1.50

+1.50 for Scrambled Egg

Garlic Rice - 3

White Rice - 2

Pinakurat Salad - 4

Tomato, Red Onion, Cucumber and Pinakurat Vinaigrette

Tamarind Fries - 6

Ube Swirl Toast with Buttercream - 3

Extra Sauces - 2

- Ada Boom Sauce (Mayo, Sriracha, Sweet Chili, Banana Ketchup)
- Sinigang Tomatillo Sauce
- Lechon Sauce
- Pinakurat (Spiced Coconut Vinegar)
- SVC (Soy Sauce, Calamansi, Vinegar)
- Banana Ketchup

**Consuming raw or undercooked Meat, Poultry, Seafood, Shellfish, or Eggs may increase the risk of foodborne illnesses, especially if you have medical conditions.*

-Notify Servers of food allergies. Anything fried is cross contaminated with soy, shellfish, dairy, and sesame-

-Foods have cross contact with GLUTEN-

-A 20% Automatic Gratuity will be applied to tables with 5 or more people-

-Prices are subject to change without prior notice-



BRUNCH MENU



BREADS AND PASTRIES

Sold Per Piece/Rotating Selection

- Ube Cream Cheese Pan de Sal - 3**
- Calamansi Cupcake with Pandan Frosting - 5**
- Ube Cupcake with Ube Cream Cheese Frosting - 5**
- Classic Ensaymada - 5**
- Ube Ensaymada - 6**
- Yema Toasted Milk Cookie - 4**
- Ube Seniorita Ali with Ube Crumble Filling - 2.75**
- Ube Crinkle Cookie - 3**
- Calamansi Cheese Tart - 4.50**

BAKER'S SPECIAL

- Kikay Buns (Depends on her mood) - 3.50**
- Boboy Buns (Whatever makes Kikay happy) - 3.50**

CRAFTED DRINKS

- Cebu Sunset - 4.50**
Calamansi Juice with Butterfly Pea Tea
- Ube Virgin Painkiller - 6**
Ube-infused drink with Orange Juice, Coconut Syrup and Pineapple Juice
- Cebu Pop - 5**
Starry, Calamansi Juice and Butterfly Pea Tea
- Ube, Pandan, or Strawberry Latte (Caffeine-Free) - 6**
- Coconut Water Foam - 6**
Topped with choice of Ube Foam or Pandan Foam
- Extra Foam - 2**
Ube Foam, Pandan Foam

NON-ALCOHOLIC BEVERAGES

- Thomson & Scott Sparkling Chardonnay**
- Thomson & Scott Sparkling Rosé**

Glass — 10
Bottle — 30

BYOB
Corkage Fee - \$15

COFFEES AND DRINKS

Hot/Iced if Applicable

- Brewed Coffee - 4.50**
- Espresso**
Single Shot — 3.00
Double Shot — 4.50
- Cold Brew Foam - 7**
Ube Foam, Pandan Foam, Hochija Foam, Matcha Foam
- Americano - 6**
- Latte - 6.50**
Café, Matcha, Hochija
- Chai Latte - 5.50**
- Fruity Matcha Latte - 7.50**
Mango, Strawberry
- Cappuccino - 6.50**
- Affogato - 5**
Yema (Caramel) Ice Cream
- Extra Syrup - 1**
Tahitian Vanilla Syrup
- Milk Options**
Whole Milk, Oat Milk, Almond Milk
- Orange Juice - 4.50**
- Softdrinks in Can - 3**
Pepsi, Diet Pepsi, Starry
- Milk by the Glass - 3**
- Calamansi Juice by the Bottle - 4.50**

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