



MENU



STARTERS

Lumpia Filipino Stape Fried Prok Egg Rolls with Ada Boom Sauce – 11

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 – 16

TASTY TEMPTATIONS

Milo French Toast

Tres Leches French Toast, Milo Chocolate Sauce, Milk Sauce, Marshmallow and Corn Flakes – 11

Mango Banana French Toast

Cinnamon Tres Leches French Toast Sprinkled with Cinnamon Sugar, Mango Compte and Fresh Banana – 11

PanPancakes

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

Ube Mango Waffles

Ube Waffles, Mango Compote, Whipped Cream and Ube 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 -20Allow 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 – 18

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 Chilaguiles* Shredded Chicken Adobo, Tortilla Chips

cooked in Tomatillo Sinigang Sauce, Pico de Gallo. Cotija Cheese. Avocado and Sunny Side Up Egg – 20

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

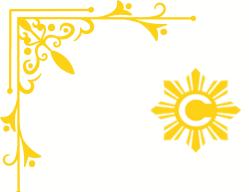
Extra Sauces - 2 Ada Boom Sauce (Mavo, Sriracha,

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

*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-

CEBU CHICAGO





MENU



BREADS AND PASTRIES

Sold Per Piece/Rotating Selection

Ube Cream Cheese Pan de Sal - 2.50

Corned Beef Pan de Sal - 3

Ube Swirl Spam & Cheese - 5 Calamansi Cupcake with Pandan Cream Cheese Frosting - 5

Ube Cupcake with Ube Cream Cheese Frosting - 5 Classic Ensaymada - 5 Ube Ensaymada - 6

Yema Toasted Milk Cookie - 4

Ube White Chocolate Chip Cookie - 4 Cheese Roll - 3 Senorita Ali with Ube Crumble Filling - 2.50

C R A F T E D D R I N K S

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 Butteryfly Pea Tea

Caffeine-Free Latte - 6 Ube Latte, Pandan Latte, Strawberry Latte

Coconut Foam - 6 Coconut Water Topped with choice of Ube Foam or Pandan Foam

> Extra Foam - 2 Ube Foam, Pandan Foam

N O N - A L C O H O L I C B E V E R A G E S

Thomson & Scott Sparkling Chardonnay

Thomson & Scott Sparkling Rosé

Glass — 10 Bottle — 30

COFFEES AND DRINKS

Hot/Iced if Applicable

Brewed Coffee - 4.50

Espresso Single Shot – 2.00 Double Shot – 3.50 Cold Brew - 6

Americano - 6

Café Latte - 6.50

Chai Latte - 5.50

Cappuccino - 6.50

Affogato - 5 Yema (Caramel) Ice Cream

Extra Syrup - 1 Tahitian Vanilla Sryup

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

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