



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 Compote and Fresh Banana – 11

PanPancakes

Pandan Infused Pancakes with Macapuno (Sweetened 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 – 20
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 – 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 Chilaquiles*

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 (Mayo, 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-*



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

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

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

NON-ALCOHOLIC BEVERAGES

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 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

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