

MENU

SMALL PLATE

Lumpia with Shrimp – 15

Filipino Staple Fried Pork Egg Rolls and Shrimp with Ada Boom Sauce

Iberico Pork Tocino – 14

Iberico Pork Flank Steak marinated for 3 days to capture the authentic Filipino tocino served with pinakurat salad and spiced coconut vinegar

Filipino-Style Chicken BBQ Skewers – 12

Chicken Thighs Marinated in Filipino-Style BBQ Sauce

Calamari – 15

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

Tuna Kinilaw (Ceviche)* – 19

Filipino twist on ceviche. Succulent chunks of sashimi-grade tuna marinated in a zesty mixture of vinegar, calamansi and ginger in a bed of Tomatoes, Cucumber and Coconut Espuma with Shrimp Crackers

Mussels with Longganisa – 18

Mussels with sautéed Longganisa (Filipino Sausage), tomato, & Chardonnay served with toast

Pork Belly Sisig – 18

Crisp-fried Pork Belly sautéed with onions, garlic, & chili pepper tossed in Chef's special sisig sauce topped with Calamansi Espuma. Served Sizzling.

Sizzling Gambas – 18

Shrimp sautéed in Chef's special seafood sauce. Served Sizzling.

MAIN DISH

Chef's Special: Cebu Lechon – 24 (Available Fridays & Saturdays Only)

Duroc Pork Belly Slow-Roasted for 3 Hours Marinated in a Secret Blend of Herbs, Spices and Aromatics with a side of Pinakurat Salad. **Limited Availability.**

Ribeye Salpicao* – 38

8oz Prime Ribeye Chunks Sauteed in Garlic, Butter and Special Sauce nestled in Mashed Potatoes

Adobo Glazed Salmon* – 28

Grilled Salmon Drizzled in Adobo Glaze with a side of Stir-Fry Veggies

Lobster Pancit - 27

Stir Fried Rice Noodles with Lobster, Shiitake, & Cabbage

SIDES

Seasonal Stir-Fry Veggies – 10

Seasonal Stir- Fried Veggies in Sweet and Chilli Sauce with Garlic

Tamarind Fries – 6

Garlic Rice – 3

Jasmine Rice – 2

Ube Cream Cheese Pan de Sal (3pcs.) – 9

DRINKS

NA Sangria Spritz – 12

Choice of Sparkling Chardonnay or Rosé, Seasonal Fruits

Lychee Mango Soda – 7

Strawberry Calamansi Soda – 7

Ube Virgin Painkiller – 6

Ube-infused drink with Orange Juice, Coconut Syrup and Pineapple Juice

Softdrinks in Can – 3

Sprite, Coke, Diet Coke

Calamansi Juice – 4.50

San Pellegrino – 4

CORKAGE FEE – 15

**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-



DESSERT

Halo-Halo – 15

Ube Tres Leches Shaved Ice, Banana Caramel Macapuno (Coconut Strips), Turon Flan Cheesecake Kaong (Sugar Palm Fruit), Nata De Coco (Coconut Jelly), Granola

Ube Basque White Chocolate Cheesecake – 12

A rich and creamy Basque-style cheesecake infused with ube and white chocolate, wrapped in a fragrant banana leaf. Finished with a sprinkle of salted egg for a delightful contrast of sweet and savory flavors.

Churron Cheesecake – 12

Flan-style cheesecake in a crisp churro cup, topped with banana caramel, banana dust, and honeycomb candy.

COFFEE & TEAS

Affogato – 6

Ube Cupcake Ice Cream

Cappuccino – 5.00

Americano – 4.50

Espresso

Single Shot – 2.00

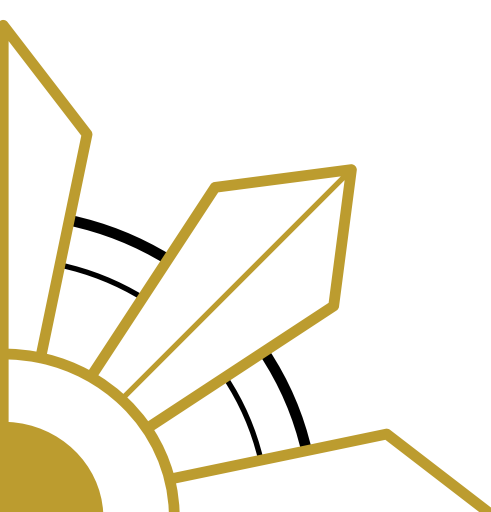
Double Shot – 3.50

Japanese Teas – 6

Genmaicha

Sencha Green

Hojicha





INUMAN SESSION

(HAPPY HOUR)

5:00 pm - 6:30pm

Thursday, Friday, & Saturday

PULUTAN

(APPETIZER)

\$10

Popcorn Chicken

Calamari

Pork Belly Sisig

INUMIN

(DRINK)

\$8

Ube Painkiller

Calamansi Vodka

Old Fashioned

Rum & Coke

Tom Collins



\$10

Cebuano Handshake

San Miguel Beer with a shot of Tanduay Rum



Tagay Na!

CEBU CHICAGO

WINE LIST

BOTTLE LIST

Siduri, Willamette Valley, Oregon	48
<i>Pinot Noir Medium Body, Crunchy Fruit, Spicy Accent</i>	
Catena, Mendoza, Argentina	45
<i>Cabernet Sauvignon, Full body, Black Currant, Black Raspberry, Notes of Cedar & Oregano, James Suckling 92 pts</i>	
Domaine Trotereau, Quincy, Loire Valley	54
<i>Sauvignon Blanc, Grapefruit & Lemon on the nose, Elegant, & Lively Palate</i>	
Vignerous Reunis Bourgogne, Burgundy France	54
<i>Chardonnay, Nose of Citrus with nice clean minerality</i>	

REDS

Honora Vera Monastrell, Jumilla, Spain	10/30
Liberty School Cabernet Sauvignon, Paso Robles, California	11/33
Ludovicus Garnacha, Terra Alta, Spain	11/33
Villa Maria Pinot Noir, Marlborough New Zealand	12/36
Faustino V Tempranillo, Rioja, Spain	16/48

WHITES

Man Vintners Chardonnay, South Africa	10/30
Nortico Alvarinho, Portugal	12/36
Tohu Sauvignon Blanc, Marlborough, New Zealand	13/39
Raig De Raim Garnatxa Blanco, Terra Alta, Spain	14/42

SPARKLING

Campo Viejo, Cava, Spain.	8/24
Valdo Sparkling Wine, Valdobbiadene, Italy.	9/27