



**A la Carte Menu**  
**(available at Lunch from 12-3pm and Dinner from 6-10pm daily, Monday to Sunday)**

**STARTERS**

**Bangus Paté** 7.85

Smoked milkfish spread with orange segments, orange puree, caviar & crostini

**Fresh Vegetable Lumpia** 5.00

Fresh lumpia wrapper filled with vegetables, roasted garlic peanuts in a peanut sauce

**Crispy Squid** 7.25

Deep fried crispy squid with a chili honey and garlic glaze topped with spring onions

**Chef Lorenzo's Pork Sisig** 7.50

Chopped seared pork belly with pickled apples and caramelised shallots topped with fried egg

**Kilawin**

Fresh fish ceviche marinated with cane vinegar with red onions, cucumbers, peppers and radish

*Tuna* 10.25      *Salmon* 10.00

**Patotim** 7.25

Slow cooked duck in a steam bun with lettuce

**Lechon Paksiw Bun** 6.50

Slow cooked minced roasted pig in liver sauce served in a steam bun with lettuce

**Tinapa Roll** 6.00

Shredded smoked fish with red eggs and tomatoes in a spring roll wrapper

**Chicken Wings Inasal** 6.75

Barbecued chicken wings with achiote oil and lemongrass

**The General's Combo Platter** 17.50

Appetizer sampler featuring pork barbecue, chicken inasal, tinapa roll, camaron rebosado and patotim with atchara

**SALADS**

**The Family Ensalada** 6.70

Mixed green leaf salad with white cheese fritters, corn kernels and house dressing

**Pomelo Salad (Seasonal)** 6.75

Lollo Rosso lettuce with native grapefruit and salted egg drizzled with strawberry vinaigrette

**Pinoy Caesar Salad** 6.50

Gem lettuce topped with dried fish and served with pandesal croutons in a ceasar salad dressing

## VEGETABLE SIDE DISHES

**Lechon Kangkong** 4.75

Water spinach cooked in oyster sauce and garlic topped with crispy roasted pork

**Taro leaves Laing** 4.50

Sauteed taro leaves in coconut milk topped with crispy leeks

**Ginataang Sigarillas with Tinapa** 4.95

Winged beans cooked in coconut milk and topped with smoked fish

**Bagnet Pakbet** 4.65

Mixed vegetables sauteed in shrimp paste topped with bagnet

*All vegetables dishes available without meat*

## RICE DISHES

**Pandan Rice** small 2.50 large 4.00

Pandan infused boiled rice

**Traditional garlic fried Rice** small 2.50 large 4.00

Refried rice with a hint of garlic and the taste of home

**Adobo Rice** large 4.00

Fried rice with adobo Romulo sauce topped with crispy garlic

**Bagoong Rice** large 4.00

Shrimp paste fried rice with eggs, mangoes and tomatoes

## MAINS (SHARING PLATES)

**Lola Virginia's Chicken Relleno** 14.00

Roasted chicken stuffed with ground pork, raisins, chorizo and peas

**Tito Greg's Kare-kare**

A stew in a peanut-based sauce served with steamed vegetables and our artisan flavoured shrimp paste

*Beef and Oxtail* 16.00 *Seafood* 18.00

**Flying Fish** 13.50

Deep fried tilapia with our special sauces: spicy vinegar, shrimp paste and soy sauce with lime

**Kaldereta**

Chunks of stewed meat with peppers, potatoes, garden peas then slow cooked in tomato sauce and topped with parmesan

*Lamb* 18.00 *Beef* 16.00

**Binagoongang Boneless Crispy Pata** 13.50

Deboned crispy pork leg with aubergine salsa and tomato shrimp sauce

(choice of regular or smoked)

**Crispy Beef Short Ribs Tadyang** 16.50

Slowed cooked beef ribs topped with a honey chili glaze served with jicama coleslaw

**Sinigang**

Filipino soup cooked in tamarind broth served with aubergine, green beans and daikon

*Salmon* 16.00 *Pork* 15.00

### **Adobo Romulo style**

Twice cooked meat marinated in vinegar, soy sauce and garlic with glazed shallots and sweet potato mash

*Chicken & Pork Belly* 14.50 *Lamb Shank* 16.50

### **Lola Felisa's Crispy All-Vegetable Canton** 10.50

Crispy canton noodles topped with shiitake mushrooms, babycorn and beanspouts

### **Pansit Palabok** 11.50

Rice noodle dish with shrimp sauce and topped with mixed seafood, minced pork, crushed pork crackling, scallions, fried garlic and hard boiled eggs

### **Pansit Puti** 10.75

Bihon noodles cooked in olive oil and garlic chips, topped with prawns, chicken, spring onions and hard boiled eggs

## **DESSERTS**

### **Sans Rival** 6.00

Unrivalled modern Filipino dessert made with dulce de leche buttercream, cashews, chewy and sweet meringue

### **Suman Latik** 5.75

Rice cake with coconut mouse and dark coconut sauce

### **Banana Turon** 5.50

Banana fritters served warm with toffee sauce

### **Maja Blanca** 7.00

Cocunut milk pudding with corn topped with mangoes and parmesan chips

### **Palitaw** 5.75

Sweet flat rice cake with coconut and sesame seeds with ube spread

## **SNACK ( Merienda) MENU - (available daily from 3-6pm)**

### **Tinapa Roll 5.00**

Shredded smoked fish with red eggs and tomatoes in a spring roll wrapper

### **Pinoy Nachos 6.50**

Sweet potato and taro chips drizzled with melted cheese and tomato

### **Fish Balls 5.00**

Fish balls with crispy leeks, infused cane vinegar and sweet soy sauce

### **Chicken Inasal 7.75**

Barbecued chicken with achiote oil & lemongrass on a stick

### **Camaron Rebosado 8.00**

Deep fried buttered prawn with spicy mayo dip

### **Pork Barbecue 6.75**

Barbecued pork belly & shoulder on a stick

### **Crispy squid 7.25**

Deep fried squid with chili, honey and garlic glaze

### **Chicharon 4.00**

Freshly popped pork crackling with coconut vinegar

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## **SET LUNCH MENU (available daily from 12-3pm)**

### **2 COURSES £15 3 COURSES £20**

#### STARTERS

##### CRISPY SQUID

Deep fried crispy Squid with a Chili honey and garlic glaze topped with spring onion or

##### PATOTIM

Slow cooked duck in a steam bun with lettuce

#### MAIN COURSES

Served with rice and vegetables

##### SINIGANG NA SALMON

Salmon cooked in tamarind broth and miso, served with aubergine, green beans and daikon or

or

##### CRISPY PATA

Deboned crispy Pork leg with aubergine salsa and tomato shrimp sauce

#### DESSERT

##### BANANA TURON

Banana fritters served warm with toffee sauce