PANDESAL	Soft Bread Roll, Roasted Yeast Butter (1A,4)	4.30 p/p
INIHAW NA MANOK	Chicken Thigh Skewers, Banana Ketchup Glaze (8,10)	10.50
DYNAMITE LUMPIA	Green Chilli stuffed with Pork Mince & Toonsbridge Smoked Scamorza, Sweet & Sour Honey (1A,4,7,10)	14.50
CHICHARON KABUTE	Fried Garryhinch Oyster Mushrooms, Pinakurat	9.00
TAHONG	Stir Fried Roaring Water Bay Mussels, Sweet Pork Mince (6,10)	17.50
KINILAW	Yellow Fin Tuna, Grilled Corn, Tomato Water, Suka, Fried Lumpia Cracker (1A,8)	18.50
REMOLATSA	Ember Baked Golden Beetroot, Salted Coconut Cream, Sichuan Oil (10)	14.00
TOCINO	Grilled Celeriac, Pearl Barley Monggo, Muscovado Glaze, Buttermilk (4)	24.00
SISIG	Grilled & Chopped Pigs Head, Confit Egg Yolk (7,10)	20.00
ADOBO	Stir Fried Irish Squid, White Soy, Bay Leaf, Green Peppercorn, Olive Oil (1A,8,10)	23.50
SUGBA NA ISDA	Grilled Mackeral, Rhubard & Labuyo Sambal (8,10)	27.00
KULMA	Smoked Beef Cheek, Galangal Curry, Coconut Rice (1,2,8,10)	32.00
INASAL	Feighcullen Farm Chicken, Lemongrass, Kalamansi, Anatto Oil, Atchara, Gold River Farm leaves Bonito Dressing, Cáis na Tire (1A,4,8,10)	65.00
SINANGAG	Garlic Fried Rice	5.00
KANIN	Steamed Jasmine Rice	4.80
PATATAS	Smoked Ballymakenny Potatoes, Shrimp Butter (4,5D)	6.00
ENSALADA	Gold River Farm Leaves, Bonito Dressing, Cáis Na Tíre (4,8,10)	8.50
CABÁISTE	Stir Fried Cabbage, Soy & Garlic (1A,10)	8.00
ATCHARA	Grilled & Pickled Onions (12)	3.50
LECHE FLAN	Caramel Flan, Dilisk Seaweed Salt (4,7)	9.50
CHAMPORADO	Tonka Bean Semifreddo, Wild Rice, Five Farms Tsokolate (1A,4,7)	8.00

Please find allergens on the back of the menu