

## MAINS

### **CALA CARBONARA | 360**

Spaghetti, smoked bacon, roasted garlic and parmesan cream sauce

### **PARMESAN SHRIMP PASTA | 380**

Jumbo shrimp, spaghetti, roasted garlic, parmesan cheese, garlic and EVOO

### **FRIED CHICKEN | 380**

Potato puree, buttered corn, coleslaw, and mushroom gravy

### **FISH & CHIPS | 350**

Beer battered fish, fresh lemon, crispy fries, and tartar sauce

### **STEAK FRITES | 1380**

USDA Angus rib eye (220g), crispy fries and mushroom gravy

### **SEAFOOD PAELLA MIXTA | 1100 (GOOD FOR 2)**

Fragrant flavored rice with fish, shellfish, chicken, chorizo, quail eggs, fried garlic, fresh lemon and garlic aioli

## LOCAL FAVORITES

### **PINAKBET | 210**

Pork belly, squash, string beans, okra, eggplant, bitter melon, and bagoong

### **LAING | 340**

Baby shrimp, coconut milk and fried garlic

### **PANCIT LOMI | 220**

Noodles, pork belly, kikiam, ham, hard boiled eggs, chicharron, and savory broth

### **CHICKEN INASAL | 320**

Lemongrass and annatto marinated chicken, atchara and soy

### **BICOL EXPRESS | 380**

Pork belly cooked in coconut milk, shrimp paste, string beans and chili fingers

### **BANGUS ALA POBRE | 380**

Soy marinated bangus belly, calamansi, garlic, and carrots

### **BUTTERFLY TILAPIA | 350**

Roasted vegetables, atchara and green mango salad

### **LECHON KAWALI | 380**

Crispy pork belly, atchara, soy, calamansi and liver sauce

### **KARE KARE | 560**

Beef shank braised in peanut sauce, native vegetables, and bagoong

### **BEEF KALDERETA | 450**

Tender beef, bell peppers, carrots, potatoes, in a rich tomato sauce

### **GRILLED PORK LIEMPO | 370**

House marinade, steamed rice, Filipino tomato salsa and coconut vinegar

### **PRAWNS ALIGUE | 660**

Tiger prawns simmered in crab fat, garlic, and Japanese mayo

*"Gluten Free items available upon request."*

All prices are subject to 10% service charge and 12% VAT