

Snacks

Vegetable spring rolls: with our fresh vegetables(4u/8u) 5,95€/9.65€

Meat spring rolls: made with our spicy meat recipe & the special sauce(4u/8u) 5,95€/9,65€

Pritchon: special pork cut strips with cucumber & spring onion, wrapped in pancake with hoisin sauce (6u) 9,65€

Our tasty homemade croquettes (4u/8u) 5,65€/9.65€

-Iberian ham.

-Blue cheese &raisin.

Ukoy Ukoy: our crunchy shrimps omelet with tamarind & soy sauce (6u) 8,60€

Chicken salad:with avocado, Apple, pumpkin seeds, olive oil, honey & lime dressing 10.85€

Iberian ham salad:with pears &rugula, topped with parmesan dressed with bourbon vinaigrette 11.65€

Spinach salad: bacon,schrimps, goat cheese and walnuts dressed with tamarind mayonaise and sesamo11.65€

Our Street sandwiches “BAOS”4.00€

Pritchon bao: special pork cut strips, rugula& hoisin sauce.

Kare Kare bao:oxtail cooked very slowly with spices & peanuts.

BBQ pork bao: tenderloin pork marinated in spices & grilled.

Goonwith:

Pinakbet: a bitter mixed vegetable stew with shrimps and pork 10.45€

Milk fish bangus: (to share) white exotic fish filled with pears, raisins, served with coconut & lime sauce 22.00€

Shrimps & vegetable curry: Curry cooked with spices, coconut milk and jazmin rice 13.25€

Pancit lang-lang: rice noodles sauted with vegetables, chicken and shrimps 11.75€

Pad thai: rice noodles with chicken , tamarind sauce and peanuts 12.75€

SisigInasal: marinated chicken with onion & spices, pineapple chile on a stone plate topped with fried egg 12.55€

Paksiw: pork cooked slowly with garlic, lemongrass, sugar cane and vinegar accompanied with fried rice 12.25€

Kare Kare: Oxtail cooked with a touch of annatto & peanut cream 12.50€

Filipine BBQ: Tenderlain pork marinated in spices & grilled 12, 55€

Dinuguan: stew made of chicken & pork similar to blood sausage with rice & a touch of chile 11.00 €

Yumburger Jolibee: a classical Filipino burger with coleslaw of carrots & mango 12.00€

Who doesn't enjoy a sweet??...

Halo Halo: the most popular filipino dessert with its fruit mix and ice cream 5,50€

Cheesecake: our special homemade recipe 5.50€

Black chocolate brownie: pepper, crispy peanut with yuzu sorbet 5.50€

Coconut milk cake: coconut & violet ice cream 5.50€

Our sweetest tinned: made of mango and with chocolate 5.50€