

<u>Lunch Menu</u>
\*Each option comes with rice and vegetables

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CHICKEN		
Chicken BBQ	Four skewers of grilled marinated chicken fillets served with chilli vinegar sauce	\$11.00
Adobo Chicken	Tender chicken fillets cooked in sugar cane vinegar, soy sauce, garlic and black pepper	\$11.00
Apritada Chicken	A saucy chicken dish sautéed in tomatoes, onions, sliced potatoes and capsicum	\$11.00
BEEF		
Caldereta	Tender beef pieces cooked with liver pate, tomato paste, garlic, bay leaves, peppercorn, olives and red capsicum	\$12.00
Тара	Fried tender beef pieces marinated in mixed Philippine spices and served with chilli vinegar sauce	\$12.00
Pork		
Pork BBQ	Four skewers of grilled marinated pork fillets served with chilli vinegar sauce	\$11.00
Pork Adobo	Tender pork fillets cooked in sugar cane vinegar, soy sauce, garlic and black pepper	\$11.00
Menudo	Tender pork pieces sautéed in tomato paste and liver pate with potato, carrot, raisins and capsicum	\$12.00
Pork Chop	Steamed pork chop basted with traditional herbs, coated with a delicious batter and deep fried, served with chilli vinegar sauce	\$11.00
Tocino	Sweetened pork served with chilli vinegar sauce	\$11.00
Longanisa	Traditional skinless sausages made of minced pork, served with chilli vinegar sauce	\$11.00
Sinigang na Baboy	Tender pork chunks cooked in tamarind soup with vegetables	\$11.00

<u>Fish</u>		
Daing na Bangus	Marinated milkfish, fried and served with hot chilli vinegar sauce	\$11.00
Sinigang na Bangus	Milkfish cooked in tamarind soup with vegetables	\$11.00
VEGETABLES		
Tofu with mixed vegetables	Tofu cubes with mixed vegetables sautéed in traditional sauces	\$10.00