



A la carte

Tuesday-Saturday from 5pm and Sunday from 4pm

PULUTAN - Graze	
Spiced Candied Nuts (<i>vegan/gf/n</i>)	4
Pork Sisig braised pork, fried egg, lemon, chicharron	7
Pork Lumpia Spring Rolls baby gem, atchara, kalamansi patis	7
Ukoy Fritter butternut, carrot, sweet potato, lemongrass chilli dip (<i>v/gf</i>)	6
KINILAW - Raw	
Oysters avocado, ginger, lime, vinegar, jalapeno patis (<i>two or a half dozen</i>)	6/15
Tuna Loin kalamansi, palm vinegar, onion, ginger, chilli, sesame (<i>gf</i>)	8
King Prawn green papaya, achiote oil, chilli fish sauce, pickled cucumber (<i>gf</i>)	7
Kilawin salmon, mango, red pepper, coconut milk, birds eye, mango (<i>gf</i>)	7
Lechon kinilaw onion, ginger, peppers, birds eye chilli, crackling (<i>gf</i>)	7
HARDIN – Garden	
Homemade Burrata pomelo, kalamansi syrup, sourdough toast	8
Papaya Mani Salad peanuts, beans, tomato, Streetweiss kalamansi dressing	8
Adobo Eggplant salad cashew, pickled pepino (<i>vegan/n</i>)	7
Tofu Dinuguan jackfruit, black bean, shiitake, pickled chilli, cashew (<i>vegan/n</i>)	9
Ginataan Coconut Pumpkin Curry butternut, green papaya, beans, eggplant (<i>vegan/gf</i>)	8
DAGAT – Sea	
Tilapia wrap in banana leaf pineapple salsa, burnt coconut	9
Soft Shell Crab peanuts, chilli crab sauce, basil (<i>n</i>)	13
Pan-Fried Sea Bass Sarciado chickpeas, tomato ginger salsa (<i>gf</i>)	12
SAKAHAN – Farm	
Pato Tim confit duck leg, puy lentils, pineapple	14
Oxtail Kare Kare Croquettes peanut shrimp sauce, eggplant, pak choy	11
Slow Roasted Lechon Pork Belly reno sauce, atchara papaya pickle (<i>gf</i>)	10
Lamb Meatballs Kaldereta peppers, olive, peas, peanut pesto	10
ULAM - Sides	
Pinakbet tiger prawn, shrimp paste, crispy pork, okra, butternut, beans, eggplant (<i>gf</i>)	9
Longanisa Sausage Fried Rice peppers, chilli sambal, fried egg	7
Laing Taro Leaves coconut milk, taro crisp (<i>vegan/gf</i>)	6
Steamed Rice sweet potato rice seasoning, spring onion (<i>vegan/gf</i>)	3
MINATAMIS - Dessert	
Biko Sticky Rice Pudding chocolate brownie ice cream (<i>v</i>)	7
Mango Float chilli ginger syrup, mango ice cream (<i>v</i>)	7
Maja Blanca corn coconut custard, berries, popcorn (<i>v</i>)	7
BUKO - Homemade ice-creams - Two scoops for £6	
Pop Star lychee ice cream, sumac popping candy, crystallised ginger (<i>gf/v</i>)	
Pandanmania coconut and banana ice cream, cashew coconut pandan praline (<i>gf/v</i>)	
Buko Raspberry coconut and raspberry sorbet, honeycomb crumb (<i>gf/v</i>)	
Mango Medley mango ice cream, chilli ginger syrup (<i>gf/v</i>)	
Chocolate Cherry Melt Maraschino cherry & chocolate ice cream, boozed plum (<i>gf/v</i>)	

A discretionary 12.5% service charge will be added to your bill

If you have any allergies please inform a member of staff – where underlined a dish can be made to that dietary preference