



AUNTIE
LORI'S





DRINKS

Pop 2

Nestea, Coke, Diet Coke, Pepsi, Dr.Pepper, Ginger Ale & Sprite.

Calamansi Juice 6

Calamansi is a type of lime that is native to the Philippines. Freshly iced squeezed calamansi, with sweetened syrup.

Melony Juice 6

Fresh Cantaloupe juice with water, sugar, shredded cantaloupe, and simple syrup.

Guyabano Juice 4

Guyabano juice, is made from the pulp of the guyabano fruit, which is known for its unique flavor that's both sweet and tangy.

Salabat 3

Salabat, also known as ginger tea, made from fresh ginger roots. Often consumed as a comforting drink during cold weather.

Sago't Gulaman 4

Sago't Gulaman is a made from tapioca pearls and agar jelly cubes combined in a sweet syrupy concoction.

Lampong Juice 4

Citrusy juice extracted from the lampong fruit, similar to lemon or lime, often mixed with water and sugar for a zesty drink.



APPETIZERS

Lumpia (3pc) 6 ~ (6pc) 8

Traditional ground chicken spring rolls that are stuffed with water chestnuts, carrots & green onions.

Pork Siomai (4pc) 8

Filipino version of the classic Chinese dumplings. It is stuffed with pork, shrimp, egg and vegetables.

Tofu Sizzle 13

Similar to pork sisig but with tofu pieces that are marinated, baked and sauteed with garlic, onion, pepper & chili.

Ham & Cheese Bread Rolls (4pc) 8

It is what it's called, slices of ham and cheese rolled up into a breaded roll, so cheesy, so yummy!

Balut (2pc) 4

Balut is a popular street-food in the Philippines, it is a boiled egg embryo, served with rock salt or spicy vinegar.



MAKE SURE TO TELL YOUR WAITER
OR WAITRESS IF YOU HAVE ANY
ALLERGIES, THANK YOU!



MAINS

Chicken Adobo 19

It's made with chicken pieces (often thighs and/or drumsticks) marinated and cooked in a mixture of vinegar, soy sauce, garlic, bay leaves, and black peppercorns.

Pork Sinigang 18

Pork stew characterized by its sour taste, typically associated with tamarind. Includes other souring agents like guava, or unripe tomatoes to give the broth its signature tangy flavor.

Kare-Kare 16

It's a sea food stew that traditionally features oxtail, tripe, and vegetables cooked in a flavorful peanut sauce.

Lechon Kawali Poutine 18

Canadian poutine with crinkle cut fries, cubbed cheese and gravy but, with tender roasted pig and topped with crispy skin.

Bangus 14

Refers to milkfish. Bangus is often prepared in various ways, including grilling, frying, or stewing. Comes with fresh white rice.

Chicken Tinolang 19

Chicken soup characterized by its clear broth flavored with ginger, garlic, and fish sauce.

Canadian Bistek 14

Beef steak dish that features thinly sliced beef marinated and cooked in soy sauce, calamansi and lemon juice, and with onions and asparagus.

Crispy Pata 17

Deep-fried pig trotters or knuckles until the skin becomes crisp and the meat tender on the inside. Comes with fresh white rice and sauce.

Pinakbet 14

Mix of different vegetables, often including squash, eggplant, okra, string beans, bitter melon, and tomatoes, combined with shrimp.

Pancit Guisado 14

Pancit Guisado is a dish made with stir-fried noodles, usually using a type of rice noodle, and combined with various meats.





SIDES

Rice 2
Fresh cooked white rice.

Pan de Sal (6pc) 10
Fresh baked bread everyday!
A brown crust conceals a soft and fluffy inside that is baked in an oven using firewood.

Baked Eggplant 2
Oven-baked eggplant where the inside is warm and soft.

Fried Egg 2
Pan-fried egg to your liking!



DESSERTS

Leche Flan 16
Leche flan is a caramel custard or caramel pudding. It's a sweet and creamy dessert made primarily from eggs, condensed milk, sugar, and vanilla extract.

Beaver Tail Turon 10
Classical chocolate beavertail with thin slices of turon. It is made with ripe plantains that is coated with sugar, and fried until crispy.

Ube Halaya 14
A sweet purple yam jam made from grated purple yam, coconut milk, condensed milk, and butter.

Puto (3pc) 12
Three steamed rice cakes that is soft, fluffy, and slightly sweet with a tiny slice of cheese.



Halo-halo 15
It's name translates to "mix-mix" in English, which perfectly describes its preparation as a colorful blend of various sweet ingredients.

