

starters

LUMPIA

Handmade spring rolls served with sweet chilli or sweet soy dipping sauce.

VEGETABLE 	5.5
CHICKEN & PORK	5.95
CRAB & PRAWN	5.95

CALAMARI

Breaded squid strips, garlic, sweet chilli served with a herb salad.

6.5

BBQ CHICKEN

Grilled chicken breast skewers glazed in Cirilo's spicy BBQ sauce.

7.25

TOKWA ENSALADA

Crispy bean curd glazed with sweet chilli, lime and garlic served with a side of lettuce.

7.95

SEABASS KINILAW (CEVICHE)

Fillet of seabass marinated for 24 hours in lime, soy, wasabi, shallots, ginger and spring onion.

8.95

TAHONG

Mussels cooked in ginger, lime zest, cream, soy and spring onion.

9.50

CRISPY AROMATIC DUCK

Served with shredded cucumber, spring onion and Cirilo's duck sauce.

QUARTER
HALF

8
16

wok noodles

PANCIT BIHON

Rice vermicelli noodles, seasonal vegetables cooked with atsute, gluten free soy and clear vegetable broth.

VEGETABLE 	8.5
CHICKEN & BEEF	9.5

PANCIT SINGAPORE

Rice vermicelli noodles, onion, chilli, mixed peppers, Malayan curry, spring onion, lime with a hint of sesame oil and cilantro.

VEGETABLE  	8.5
CHICKEN & PRAWN 	9.5

PANCIT CANTON

Thin egg noodles with beef and chicken, onion, bean sprouts, seasonal vegetables, soy and spring onion.

9.95

soup noodles

MAMI

Chicken and beef with rice/egg noodles, seasonal vegetables and miso broth.

9.5

mains

PINAKBET

Aubergine, okra, pumpkin, peppers, napa cabbage, broad and fine beans, atsute, tomato, onion, ginger and vegetable broth.

8.95

SISIG

Ginger, onion, lime, chicken liver puree, egg, chillies and spring onion.

PORK

9.5

CHICKEN

9.5

BEEF

9.5

ADOBO

Grilled boneless chicken thighs, potato cooked in coconut vinegar, ginger, onion, soy, black peppercorn, bay leaf and spring onion.

9.5

KALDERETA

Thin slices of beef rump, capsicum, potato, carrots, onion, ginger, gherkin, olives, bay leaf, garbanzo, soy and pineapple, tomato salsa.

9.5

MECHADO

Thin slices of beef rump, capsicum, potato, pak choi, onion, ginger, bay leaf, atsute, soy and a hint of lime juice.

9.5

KARE-KARE

9.5

Thin slices of beef rump, aubergine, fine beans, pak choi cooked in atsute, toasted peanut sauce served with anchovy.

LECHON PAKSIW

Crispy pork belly cooked in sweet soy, chicken liver and wine gravy.

11.5

HIPON HALABOS

King prawns with garlic, lime, soy and pak choy.

13.5

sides

PAK CHOI WITH GINGER 	5.5
SPINACH WITH GARLIC & LIME 	5.5
BROCCOLI WITH GINGER 	5.5
STEAM BEANS 	5.5
STEAM RICE 	3
EGG FRIED RICE	4

red wine

TERRA MILENARIA

TEMPRANILLO, SPAIN

100% Tempranillo. Easy to drink. Delicate fragrance with a soft elaboration giving us a sensation of a few notes of wood, the power of nature fruits.

6/18

ÎNCÂNTA

PINOT NOIR, ROMANA

This deliciously juicy Pinot Noir has delicate aromas of violets and cherries. The palate is brimming with red berries and has a soft, velvety finish.

19

LA TIERRA ROCOSA

MERLOT, CHILE

Offers good concentration and depth of fruit, with a soft and plummy texture, and hints of vanilla. Recommended with Kare-Kare.

20

REAL RUBIO CRIANZA

RIOJA, SPAIN

Appealing aroma of blackberries, plums with a hint of rhubarb and strawberries. Recommended with Adobo, Mechado or Kaldereta.

27

IGP DU VALE DE LOIRE

PINOT NOIR, FRANCE 2015

Pinot noir from the south of France. Full of savoury aromas, fresh crushed raspberries and black cherry. Intense yet elegant fruit and spice. Recommended with grilled duck or lamb dishes.

28

REAL RUBIO RESERVA

SPAIN

Light, brick red hues - aromas from the French oak (cereal, toast) giving way to very ripe fruit with vanilla touches. Recommended with Kare-Kare or Mechado.

30

white wine

MARQUES DE CALADO

MACABEO, SPAIN

A bright, youthful wine packed full of ripe lemon, honeyed grapefruit, with a dry and mouth-watering finish.

6/18

TUA GARGANEGA

PINOT GRIGIO, ITALY

Light and refreshing. Faint hints of stone fruit joined by flavours of lemon, lime and honeyed edge. Recommended with our seafood and white meat dishes.

19

VALLE BERTA

GAVI, ITALY

Refreshing, clean and elegant with delicate apple, pear and grape flavours. A heavenly match with steamed fish and vegetable dishes. Recommended with Pinakbet and Sizzling mixed seafood.

25

FERNLANDS

SAUVIGNON BLANC, NEW ZEALAND 2015

Dry, fresh sauvignon blanc. Abundant in gooseberries and passion-fruit as well as green pepper note. Subtlety and smoothness sets this apart from the more generic Marlborough varieties. Recommended with Adobo or any seafood dishes.

26

rose wine

PASIÓN DE BOBAL

ROSADO 2017

A pretty, pale rosé from southeast Spain's indigenous Bobal variety. Pale 'Provence-style' pink in colour with fresh strawberry, redcurrent and white flower aromas with a hint of rose. Recommended with Adobo, Pork or Beef Sisig and Sinigang.

6/18

sparkling wine

ANNE MARIE BRUT NATURE

NV, SPAIN

Pleasant and fresh on entry, opening up fully over the palate. The light aging aromas merge with ripe fruit and hints of toast and dried fruit and nuts. Ideal with all types of dishes, from appetizers to desserts, particularly seafood and fish.

30

CORTE ALTA PROSECCO

NV, ITALY

A soft, well-made Prosecco which delivers subtle scents of white fruit and flowers. The palate has lovely, fresh notes of apple, pear and peach wrapped up in a light, refreshing fizz.

28

beer

ASAHI (5% VOL, 330ml)

4.5

SAN MIGUEL (SPAIN, 5% VOL, 330ml)

4.5

SAN MIGUEL (PHILIPPINES, 5% VOL, 330ml)

6

RED HORSE (PHILIPPINES, 7% VOL, 330ml)

6

spirits

ABSOLUTE VODKA

3.5/6

BOMBAY SAPPHIRE GIN

3.5/6

JACK DANIELS WHISKY

4.25/7.5

DON PAPA RUM

4.8/8

soft drinks

SELECTION OF SOFT DRINKS (330ml)
COKE/DIET COKE/COKE ZERO/FANTA/SPRITE

1.95

SELECTION OF JUICES (330ml)
APPLE/MANGO/ORANGE/PINEAPPLE/CRANBERRY

1.95

SELECTION OF TEAS (per pot)
JASMINE/GREEN/PEPPERMINT/CHAMOMILE

3

FILTERED COFFEE (per cup)

3

MINERAL WATER

1.95/3.5

SPARKLING WATER

1.95/3.5