



MAIN DINING MENU

APPETIZERS

INTRAMUROS SAMPLER	Lumpianitas, Stuffed Shrimp Rolls, Cheese Sticks	\$12
CALAMARES FRITOS	Calamares, lightly battered & fried	\$9
CAMARON REBOSADO	Shrimp, lightly battered & fried	\$10
LUMPIANITAS	Finger size pork & vegetable rolls	\$8
TOFU SISIG	Fried diced Tofu w/ shallots, jalapeno, & seasonings on a sizzling plate	\$8
THAI CHICKEN WINGS	Chicken wings in sesame-Thai bbq sauce	\$9
GAMBAS AL AJILLO	Shrimp & bell peppers sautéed in olive oil, garlic, & paprika	\$12
LUMPIANG UBOD	Fried egg-roll filled with heart of palm, pork, & vegetables	\$9
KUHOL	Escargot in spicy coconut milk	\$8

PAELLA

INTRAMUROS	Longganisa, clams, adobo, squid, smoked bangus, salted egg, & tomato in saffron rice	\$25
VALENCIA	Shrimp, mussels, chicken, port, & Spanish chorizo in saffron rice	\$25
ASEANA	Chinese sausage, roast duck, charsiu pork, shitake mushrooms, & leeks	\$18
TINTA	Calamares, squid flakes, & asparagus with smoked fish sauce in squid ink rice	\$22

SOUPS

GOMBURZA SINIGANG	Trio of pork, corned beef, chicken, & vegetables in tamarind-watermelon broth	\$14
CHICKEN TINOLA VERDE	Boneless chicken, green papaya, & pepper leaves in ginger-garlic broth	\$10
GRILLED BANGUS SINIGANG	Grilled milkfish in tamarind broth	\$14
SMOKED BANGUS SINIGANG	Tinapang bangus & vegetables in tamarind broth	\$13
CORNED BEEF SINIGANG	Corned beef brisket & vegetables in tamarind-watermelon broth	\$14
BEEF RIBS NILAGA	Beef ribs with potatoes, carrot, cabbage, & bok choy in beef broth	\$13
BEEF BULALO	Beef shank, vegetables, & grilled corn in beef broth	\$12

CHICKEN

CPA (Chicken-Pork Adobo)	Chicken and pork simmered in coconut-vinegar, garlic, & soy sauce & served w/ fried plantains	\$10
FRIED CHICKEN	Our very own fried chicken	Half \$7 Whole \$13
INASAL	Grilled chicken marinated in annatto oil & garlic	\$12

BEEF

RIBEYE TAPA	Pan seared thin sliced ribeye in our special marinade	\$12
BISTECCA MANILA	Thin sliced ribeye in lemon soy sauce w/ grilled onions & sweet potato	\$13
BISTECCA AMERICANA	Marinated grilled T-bone steak w/ soy butter & grilled vegetables	\$23
OXTAIL KARE-KARE	Oxtail stewed in toasted ground rice-peanut sauce with grilled vegetables	\$14
BEEF CALDERETA	Braised beef ribs in rich & spicy tomato sauce	\$13
PASTEL DE LENGUA	Tender ox tongue in a creamy mushroom sauce topped w/ pastry crust	\$15
CALLOS	Beef tendon, tripe, Spanish chorizo, & garbanzo simmered in rich tomato sauce.	\$13
RABO DE TORO	Braised oxtail in sherry wine sauce	\$13
STEAK SALPICAO	Beef tenderloin cubes w/ cloves of garlic, olive oil, Worcestershire sauce on a sizzling plate	\$13

PORK

LECHON DE LECHE	Roasted suckling pig (2 days advance prepaid order)	
CRISPY BINAGOONGAN OVER GRILLED EGGPLANT	Diced crispy pork lightly glazed w/ shrimp paste over grilled eggplant, topped w/ diced mangoes & tomatoes	\$13
CRISPY PATA	Crisp pork hacks	1 pc. \$9 2 pcs. \$16
HUMBA	Sweet soy-braised pork spareribs with bok-choy & roasted peanuts	\$10
LECHON KAWALI	Twice cooked side pork, boiled & fried	\$10
INIHAW	Grilled marinated side pork	\$10
SIZZLING PORK SISIG	Crispy diced pork, shallots, jalapeno in special seasoning served sizzling & topped w/ fried egg	\$10

SEAFOOD

SIZZLING BANGUS SISIG	Minced milkfish, shallots, & jalapeno topped w/ cherry tomatoes, crispy skin & special seasonings	\$13
BANGUS BELLY	Marinated milkfish, fired & served w/ mango-tomato ensalada	\$14
PINAPUTOK NA TILAPIA	Pouch-steamed tilapia fillet w. julienned vegetables, roasted garlic, & pimiento butter	\$13
INIHAW NA PUSIT	Grilled Cuttlefish in honey-soy glaze	\$14

VEGETABLES

PINAKBET	Medley of long beans, eggplant, okra, squash w/ pork, & shrimp sautéed in our special shrimp paste	\$10
LAING	Taro leaves & ground pork simmered in coconut milk	\$10
ADOBONG KANGKONG (seasonal)	Sauteed in soy, garlic, and vinegar topped w/ smoked fish	\$10
GATANG SITAW & KALABASA	String beans, squash, shrimp, and pork-simmered in coconut milk	\$10
BICOL EXPRESS	Customary pinakbet vegetables cooked w/ coconut milk	\$11

NOODLES & PASTA

PANCIT BAMI (Visayan Pancit)	Satanghon & canton noodles sautéed w/ vegetables, Chinese sausage, chicken, pork, & shrimp	\$12
CRAB EGG PASTA	Egg pasta sautéed w/ crab meat & crab fat paste	\$11
CURRY NOODLES	Noodles w/ chicken, sweet peppers, & spicy curry sauce	\$11

RICE BOWLS

BINAGOONGAN RICE	\$5	CRAB & ALIGUE RICE	\$6
ADOBO RICE	\$5	GARLIC RICE	\$4
COCONUT RICE	\$5	JASMINE RICE	\$1.50
TINOLA RICE	\$5		

HOUSE SPECIALS

PASTEL DE LENGUA	Tender ox tongue in a creamy mushroom sauce topped w/ pastry crust	\$15
CARNE LA CUBANA	Diced beef & pork in a special sauce served w/ sweet fried plantain & topped w/ fried egg	\$13
CALLOS	Beef tendon, tripe, Spanish chorizo, & garbanzo simmered in rich tomato sauce.	\$13
RABO DE TORO	Braised oxtail in sherry wine sauce	\$13
GOMBURZA SINIGANG	Trio of pork, corned beef, chicken, & vegetables in tamarind-watermelon broth	\$14
SIZZLING BANGUS SISIG	Minced milkfish, shallots, & jalapeno topped w/ cherry tomatoes, crispy skin & special seasonings	\$13
CHICKEN TINOLA VERDE	Boneless chicken, green papaya, & pepper leaves in ginger-garlic broth	\$10
CRISPY BINAGOONGAN OVER GRILLED EGGPLANT	Diced crispy pork lightly glazed w/ shrimp paste over grilled eggplant, topped w/ diced mangoes & tomatoes	\$13

DESSERTS

BIBINGKA SOUFFLE	Baked light & airy w/ a cream-flavored base, served w/ salted egg & white cheese on the side (allow 20 min. preparation)	\$7
BANANA-LANGKA STRUDEL	Our version of Turon, wrapped in a phyllo pastry & served w/ chocolate marble ice cream	\$6
TRES MARIAS	Mini cream puffs filled w/ buko pandan, langka, & ube	\$6
BUKO CON SETA	Our version of Halo-Halo	\$7
MAJA MAIS CRÈME BRULEE	A creamy corn pudding topped with caramelized sugar	\$5
LECHE FLAN	Your favorite Lola's flan	\$5
BARAKO CRÈME BRULEE	Baked custard w/ a distinct Batangas coffee flavor	\$5
HEAVENLY ICE CREAM	Coconut, Mango, Ube-Macapuno, Buko-Pandan	\$3

DRINKS

SODAS	\$1.50	COFFEE	\$2
CALAMANSI JUICE	\$2.50	CHOCOLATE DRINK	\$2
MANGO JUICE	\$2.50	SAN MIGUEL BEER	\$5
LEMONADE	\$2.50	HALIYA LIGHT MANGO WINE	\$6 Glass \$20 Bottle
ICE TEA	\$2	HALIYA LIGHT BLACK PLUM (Duhat) WINE	\$6 Glass \$20 Bottle
HOT TEA	\$1.50		
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