

ADING YSA'S KITCHEN

ASIAN CUISINE (PHILIPPINES)

BREAKFAST

BREAKFAST IS SERVED FROM 12 TO 5 PM

BANGSILOG £12.00

Fried marinated milk fish, sunny side up eggs served with garlic fried rice

LONGSILOG £11.00

Longanisa: sweet philippine sausage, sunny side up eggs served with garlic fried rice.

TAPSILOG £11.00

Marinated fried beef steak, sunny side up eggs served with garlic fried rice

STARTERS

CALAMARI £7.50

Deep fried battered squid served with garlic mayo sauce and lemon wedge.

HIPON £8.50

Prawns sauteed in garlic chilli oil, served with bread

STEAMED/FRIED DUMPLING £7.50

A selection of dumplings served with ponzu sauce and sweet chilli sauce. **V+**

PRAWN TEMPURA £7.50

Deep fried battered prawn, served with sweet chilli sauce and lemon wedge to squeeze over.

PORK BBQ £6.99

Skewered pork grilled, marinated in BBQ's sauce

LUMPIA £5.99

Vegetables spring rolls, served with ginger soya sauce sauce **V, VE**

CHICKEN LIVER £7.50

Chicken liver in a creamy spicy sauce served with bread

*All our food is made fresh and in house. IF YOU HAVE ANY ALLERGIES OR INTOLERANCES,
PLEASE LET A MEMBER OF STAFF KNOW UPON ARRIVAL.*

V - VEGETARIAN, V+=VEGETARIAN OPTION, VE=VEGAN,

ADING YSA'S KITCHEN

ASIAN CUISINE (PHILIPPINES)

MAINS

ALL MAIN DISHES SERVED WITH RICE

BISTEK Thinly sliced steak cooked in soy sauce and calamansi juice.	£12.00
BEEF KALDERETA Beef and potato slow cooked in a tomato and bell pepper sauce.	£12.50
CHICKEN ADOBO A filipino favourite. Off the bones chicken simmered in soy sauce, bay leaves, garlic and peppercorn.	£11.50
LITSON KAWALI Crispy pork belly accompanied by traditional litson kawali sauce.	£11.50
PRAWN/ PORK SINIGANG Filipino soup: Prawn or Pork, in tamarind soup base with seasoned vegetables.	£11.50
SISIG A sizzling dish of diced pork, fried with chilli and ginger with egg. Served with lemon wedge.	£12.50
NILAGANG BAKA (BEEF SOUP) Tender beef in a flavourful soup with vegetables.	£12.50

SIDES

TENDERSTEM BROCOLLI	£5.50
GARLIC FRIED RICE	£3.00

NOODLES

SEAFOOD PALABOK Noodles with mackerel, mussels, squid, prawns and crab meat, cooked with scallions, garlic and topped with boiled egg.	£11.50
PANCIT BIHON Vegetables rice noodles. ADD chicken or pork	£1.00 £10.50

All our is made fresh and in house. IF YOU HAVE ANY ALLERGIES OR INTOLERANCES,
PLEASE LET A MEMBER OF STAFF KNOW UPON ARRIVAL.

ADING YSA'S KITCHEN

ASIAN CUISINE (PHILIPPINES)

DESSERTS

UBE PIE £5.50
Creamy and milky purple yum custard nestled in a flaky pie crust topped with ice cream.

BIKO
A sticky rice cake made with brown sugar and coconut milk topped with ice cream. £5.50

UBE, PANDAN, MANGO ICE CREAM £4.00

BEERS

ASAHI, TSING TAO, SAN MIGUEL, SINGHA, TIGER, £5.50

PERONI £6.50

RED HORSE £6.50

Red Horse is the most popular beer in the Philippines, at 7% ABV and a light to taste, it makes a refreshing addition to your meal!

SPIRITS

THREE BARRELS BRANDY, MARTEL COGNAC, JACK DANIELS, 25 ML/£5.00
HENDRICK'S GIN, HAIG CLUB, TEQUILA 50 ML/£9.00

CIDER

CIDER DE NORMANDIE £5.00

DRINKS

HOT DRINKS

COFFEE	£2.30
HOT CHOCOLATE	£2.50
TEA	£2.00

COLD DRINKS

MOGU MOGU	£2.00
COKE, DIET COKE, COKE ZERO	£2.50
FANTA, SPRITE	
COCONUT JUICE,	£3.00
CALMANCI JUICE	£3.00
STILL WATER	£2.00

ADING YSA'S KITCHEN

ASIAN CUISINE (PHILIPPINES)

WINE LIST

	Glass	Bottle
ROSE'	175 ml	
1. Les Granges Rose' 2020, domaine Belle Mare, South France Cinsault, Grenache, Syrah	£7.00	£28.00
Pale pink colour, light and floral nose on fruity notes. Frank attack and beautiful obstinancy in the mouth.		
WHITE		
2. Rethoree Sauvignon Blanc 2020, Loire Sauvignon, Sauvignon Gris	£8.00	£32.00
Golden colour, crisp, silver highlights. Subtle lemon aromas, powerful tropical fruit, lychee aromas. In the mouth- delicate, hyacinth and jasmine overtones, mineral, structured body.		
3. Viognier, domaine Belle Mare 2020 Languedoc Viognier.	£7.50	£30.00
Pale yellow colour. Notes of white flower, peach and apricot. Fresh and fruity attack- long finale supported by a beautiful freshness.		
RED		
4. Les Granges Rouge 2021, domaine Belle Mare, South France Grenache, Merlot, Cabernet Sauvignon.	£7.50	£30.00
Red garnet. Nose marked by red berries. Silky tannins. Finale of a intensity on the fruit.		
5. Cabernet Sauvignon 2021, domaine Belle Mare, Languedoc Cabernet Sauvignon.	£8.00	£32.00
Deep red colour. Intense and complex nose of spices and red berries. Smooth and fleshy attack in the mouth, flexible tannins.		
6. Merlot 2021 domaine Belle Mare Merlot.	£7.50	£30.00
Red garnet. Nose marked by red berries. Beautiful curvature in mouth with silky tannins. Finale of a intesnsity on the fruit.		

ADING YSA'S KITCHEN

ASIAN CUISINE (PHILIPPINES)

COCKTAILS

WHISKEY SOUR

£8.50

Mix of whiskey, lemon juice, sugar and a dash of egg white for that perfect on top.

APEROL SPRITZ

£8.50

Italian aperitif cocktail consisting of prosecco, and soda water garnished with fresh orange.

PORNSTAR MARTINI

£9.50

Cold, passion fruit-flavoured cocktail made with vanilla vodka, passion fruit puree and passion fruit liqueur, served with a shot of cold prosecco.

GIN TONIC

£8.50

Mix of Hendrick's gin and tonic water with a slice of lemon and fresh mint leaves

ESPRESSO MARTINI

£8.50

Coffee classic with a light dessert foam top!

(Dark roasted Espresso, Vodka, coffee liqueur)

MOJITO

£8.50

Fresh garden mint infused with rum

PINA COLADA

£9.00

Real pineapple and vegan coconut gently blended with rum.

ADING YSA'S KITCHEN

ASIAN CUISINE (PHILIPPINES)

MOCKTAILS

PASSION FRUIT MARTINI

Real passion fruit & vanilla garnish with fresh orange

£6.00

WINTER MOJITO

Orange juice, lime juice, mint, syrup, soda water

£6.00

VIRGIN MIMOSA

Orange juice and ginger ale, garnish with mint and fresh orange.

£6.00

THE HOME OF JOHNNIE WALKER

Choose your LABEL!

RED	£8.50
BLACK	£9.00
DOUBLE BLACK	£9.50
GREEN	£10.50
GOLD	£12.50
18 YEAR OLD	£13.50
BLUE	£15.50