

APOY

FILIPINO BBQ

FILIPINO CUISINE IS A VIBRANT AND FLAVOURFUL FUSION OF INFLUENCES FROM ACROSS EAST & SE ASIAN, SPANISH, MEXICAN AND AMERICAN CULTURES. IT IS A DELIGHTFUL BLEND OF SWEET, SOUR AND SAVOURY FLAVOURS, WITH JUST A HINT OF SPICE. THIS RICH TAPESTRY OF INFLUENCES MAKES IT EXCITING TO THE UNINITIATED AND COMFORTINGLY FAMILIAR TO MOST.

KAIN NA TAYO! (LET'S EAT!)

FAVOURITES

SOY BRAISED CHICKEN (ADOBO)  £10

THE UNOFFICIAL NATIONAL DISH OF THE PHILIPPINES! CHICKEN BRAISED IN A MIXTURE OF SOY SAUCE, CANE VINEGAR, GARLIC, BLACK PEPPER, BAY LEAF AND A TOUCH OF COCONUT MILK. SERVED WITH A PORTION OF JASMINE RICE

CLAYPOT BEEF (PARES)  £10

A SOUL COMFORTING CLASSIC! BEEF BRAISED LOW AND SLOW IN SOY SAUCE, BEEF STOCK, STAR ANISE AND CHINESE 5 SPICE. SERVED WITH A PORTION OF JASMINE RICE



ROAST PORK BELLY (LECHON) £14

PROCLAIMED "BEST PIG EVER!" BY ANTHONY BOURDAIN ON HIS TRAVELS TO THE PHILIPPINES. PORK BELLY STUFFED WITH LEMONGRASS, GINGER AND GARLIC. SLOW ROASTED TILL AROMATIC AND TENDER. SERVED WITH IT'S CRACKLING, ATCHARA PICKLED SLAW, MANG TOMAS LECHON SAUCE, MIXED SALAD AND JASMINE RICE (+50P FOR GARLIC RICE)

FROM THE BBQ

PINOY PORK  £14

A TRUE TASTE OF FILIPINO STREET FOOD! MARINATED AND GLAZED IN THE CLASSIC COMBO OF BANANA KETCHUP, 7UP AND CALAMANSI (FILIPINO LIME). SERVED WITH ATCHARA PICKLED SLAW, MIXED SALAD AND GARLIC RICE

CHICKEN INASAL  £14

INASAL MEANS CHAR GRILLED IN THE LOCAL DIALECT OF WHERE THIS DISH ORIGINATES. BONELESS CHICKEN LEG MARINATED IN RICE VINEGAR, LEMONGRASS AND CALAMANSI. SERVED WITH ATCHARA PICKLED SLAW, MIXED SALAD AND GARLIC RICE

SOY GLAZED AUBERGINE (VG)  £12

FOR THOSE WHO PREFER A MEATLESS OPTION, WITHOUT COMPROMISING ON FLAVOUR! MARINATED AND BASTED IN A SWEET AND STICKY GINGER AND SOY GLAZE. SERVED WITH ATCHARA PICKLED SLAW, MIXED SALAD AND GARLIC RICE

NOODLES

PANCIT CANTON (V) £8.5

THE CLASSIC FILIPINO STYLE STIR FRIED EGG NOODLES. CABBAGE, CARROTS, GREEN BEANS, VEGGIE OYSTER SAUCE



ADD CHICKEN INASAL + £5

ADD GARLIC PRAWNS + £5

ADD PINOY PORK + £5

ADD LECHON + £5

SIDES

BBQ PORK SKEWER  £3.5

A FILIPINO STREET FOOD CLASSIC! BANANA KETCHUP, 7UP AND CALAMANSI

CRISPY CHICKEN SKIN  £4

THE ULTIMATE BEER SNACK. FRIED CHICKEN SKINS WITH A SALTY AND SOUR SEASONING (SINIGANG SALT)



VEGGIE SPRING ROLLS (V) £4.5

SEASONAL VEG MIXTURE ENCASED IN A CRISPY FRIED SPRING ROLL WRAPPER AND SERVED WITH A SPICY COCONUT VINEGAR DIPPING SAUCE

COCONUT KALE (VG)  £6

"THE MOST THRILLING DISH IS ACTUALLY A SIMPLE SIDE OF KALE BRAISED FOR HOURS IN COCONUT MILK, GINGER, GARLIC AND CHILLI!" OBSERVER FOOD CRITIC JAY RAYNER - HIS WORDS NOT OURS

POPCORN CHICKEN  £6.5

CRISPY WITHOUT THE GLUTEN AND SERVED WITH A RICH TAMARIND GRAVY.

GARLIC PRAWNS  £6.5

KING PRAWNS, SPRING ONIONS, CONFIT GARLIC COOKED OVER THE BBQ

DESSERT

HALO HALO (V) £6.0

THE PHILIPPINES FAVOURITE CRUSHED ICE DESSERT! A DELIGHTFUL BLEND OF REFRESHING FLAVOURS AND TEXTURES. INCLUDING A MIX OF VARIOUS COCONUT JELLIES, SWEETENED RED BEANS TOPPED WITH CRUSHED ICE, EVAPORATED MILK AND OF COURSE UBE ICE CREAM



MANGO STICKY RICE ICE CREAM (VG) £3.5

DRINKS

STILL/SPARKLING WATER £2.5

CALAMANSI LEMONADE £3.0

SOFT DRINKS £3.0