



Ceviche “Sinuglaw”, Fish of the day / calabrian chilli / coconut vinegar (2pcs)	18
Croquettas de "Adobo", Lamb shoulder / herb creme (2pcs)	10
Spring rolls “Lumpia”, Prawns / red pepper vinaigrette (2pcs)	18
Taco Pao “Siopao” Beetroot buns / Sticky pulled pork / pickles (2pcs)	19
Croquettas de "Tinapa", Smoked Mussel and Fish / Preserved Lemon Aioli (2pcs)	11



Wagyu “Longganisa” Tacos sausage / herbs / peanuts / pickles (2pcs) (awarded with: 100 auckland iconic eats 20' 21')	24
Crispy Halloumi “Queso” Cassava, Honey / Aged Cheddar / Cashew pesto	26
Crispy Cauliflower “Bravas”, Chorizo butter / Chimichurri verde	22
Gambas Ajillo , Tiger Prawns / shiitake garlic butter / grilled sourdough	28
Crispy Soft shell Crab ,“Atchara” Papaya salad / sesame dressing	28
Grilled Chicken skewers “Sinigang” , Green mustard sauce / salsa (awarded with: 100 auckland iconic eats 23')	26



Fish of the day / Braised french lentils / Spiced tomato ragout	36
Grilled Wagyu Picanha “Bistek”, Smoked kumara puree , calamansi jus, charred onion	42
Pork “Lechon” , Apple & artichoke sarsa / cucumber / truffle oil (awarded with: 100 auckland iconic eats 25')	36
Sizzling OG “Sisig” Grilled pork cheek / Chicharonnes / Rice	36
Sizzling Nanam “Sisig” Octopus / Grilled pork cheek / Chicharonnes / Chimichurri / lettuce	39
Crispy Duck “Pato” Confit of Canterbury Half duck / sweet and spicy glaze / Apple and pear salad	39
Beef Cheek “Kaldereta” Spanish style, Olives / Parsley / Potato	36



Nanam rice “kanin” coconut, pandan butter	4
Shoestring fries with smoked cheddar and truffle	9
Greens of the day “gulay”, miso and ginger butter	12