

JEEPNEY

Filipino Crossover Cuisine

MENU

Feel free to ask us about our 3-course meal or recommendations!

Street Food/Starters

SISIG TAKITO (G, E, S)

Small Philippine taco shells filled with boneless pork loin and onions, braised in lemon, soy sauce and pepper, with salad and mango aioli. *Popular choice!*

95

BIFF SALPICAO (G, E, S)

Beef strips marinated in oyster sauce, lashed in olive oil and garlic, with chilli aioli and breadstick.

115

LUMPIA (G, E, S)

Fried spring rolls with chicken and shredded vegetables wrapped in filo pastry with chili mango sauce and banana sauce

85

LUMPIANG SARIWA (E, P, N, S)

Crepe spring rolls with pork, turnip, sweet potatoes and peanut sauce

85

WHAT IS A JEEPNEY?

Jeepneys are the most popular means of public transportation in the Philippines.

Originally, Jeepneys were based on a prolonged Jeep, which the Americans left behind in the country after World War II. The Jeepneys can be found in the whole country, but currently in the process of modernization. Traditionally, they are usually beautifully decorated by their owners and are preferably used in shuttle traffic, mainly in urban areas, but there are also examples of longer routes. The route is usually written along the sides of the vehicle and in the windshield.

Mains

LONGGA BURGER & KAMOTE FRIES (G, E, S)

Chorizo burger with egg, tomato, onion, lettuce and banana sauce with sweet potato fries

175

KARE KARE STEAK (SD, F, P, N)

Beef Entrecote, eggplant, green beans and pakchoi in peanut sauce, served with fermented shrimp

255

ADOBO ALA JEEPNEY (G, P, S, SF)

The so-called Philippine national dish. Pork (or chicken) marinated in soy sauce and vinegar, braised with bay leaf and garlic - Jeepney-style!

195

SISIG (G, E, S)

Sizzling pork loin and rind braised in lemon, onion, and soy sauce. Served with egg and aioli. *Popular choice!*

195

LECHON KAWALI & ENSALADANG KAMATIS (G, S)

Double roasted pork belly served with tomato salad

225

CRISPY SINIGANG (G, S)

Tamarind soup with crispy fried pork ribs, yardlong beans, pakchoi, raddish, and eggplant.

245

SINIGANG NA SUGPO (SD)

Tamarind soup with pan-fried king prawns, yardlong beans, pakchoi, raddish, and eggplant.

245

HALABOS NA HIPON (G, SD, S)

Pan-fried king prawns in salt and lemon soda

195

PANSIT GUISADO (G, S)

Rice noodles with chicken and vegetables

165

Prawn crackers, extra rice or dried exotic fruit

30

TAPSILOG (G, E, S)

Soy cured beef braised in garlic and lemon (tapa) served with garlic rice, fried eggs, tomato salad and sugar cane vinegar

165

TOSILOG (G, E, S)

Sugar and vinegar cured pork (tocino) served with garlic rice, fried eggs, tomato salad and sugar cane vinegar

165

LONGSILOG (G, E, S)

Philippine chorizo sausage of pork (longganisa) served with garlic rice, fried eggs, tomato salad and sugar cane vinegar

165

MAKSILOG (G, E, S)

Pan-fried warm-smoked mackerel served with garlic rice, fried eggs, tomato salad and sugar cane vinegar

155

Desserts

DECONSTRUCTED HALO HALO (M)

Shaved ice topped with milk, sweet mung beans, jackfruit, coconut jelly, green and red palm fruit and ube ice cream

125

TURON ALA MODE (G, M)

Banana wrapped in filo pastry with caramel and jackfruit ice cream

95

MAJABLANCA PANNA COTTA

Coconut pudding with corn. Served with coconut sport ice cream

95

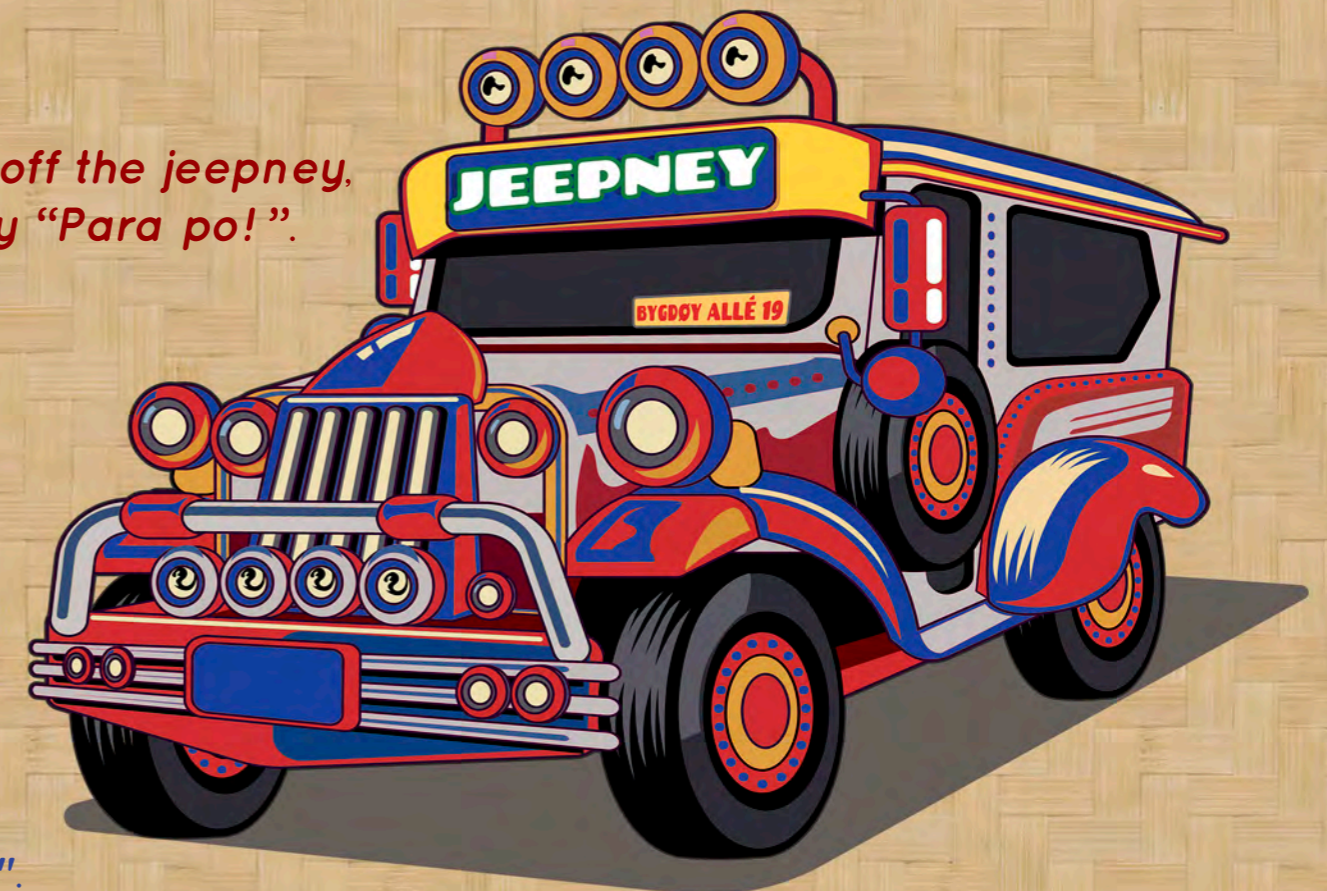
MANGOPUDDING

Made of mangoes from Cebu Island in the Philippines, with coconut milk and coconut sport ice cream.

Favorite choice!

95

To get off the jeepney,
you say "Para po!"



In the Philippines, we do not greet with "Hello!". We greet with "Have you eaten yet?"

ALLERGENS: Gluten (G), Shellfish (SD), Eggs (E), Fish (F), Peanuts (P), Soybean (S), Milk (M), Nuts (N), Celery (SL), Mustard (SN), Sesame (SE), Sulfit (SF), Lupine (L), Mollusks (B)