



# M E N U

## APPETIZERS



### Lumpiang Sariwa

Php 350

Farm Vegetables wrapped in homemade crepe served with garlic and peanut flavored sauce.



### Ensaladang Mangga

Php 350

Green mango salsa with tomatoes served with shrimp paste.



### Gamba's Aoli

Php 385

Fresh white shrimps sauteed in spiced olive oil and lots of garlic with a touch of Spanish paprika.



### Fried Lumpia

Php 340

Spring rolls made up of ground pork and spices, served with a sweet chili sauce.



### Dagupan's Bangus Tinapa Pate

Php 290

Dagupan's "smoked" milkfish, herbed cream cheese and toasted crostini's.



### Kinilaw na tanigue

Php 680

Ceviche of raw fish in coconut vinegar and chilis.



### Longganisa and Mushrooms

Php 350

Seared spanish sausages with sauteed garlic, shallots, tomatoes and shimeji mushrooms.

## SOUP



### Salmon Head Soup

Php 680

Salmon head cooked in sour broth of tomatoes and vegetables.



### Prawns Sinigang soup

Php 680

Sour broth with tamarind, tomato, string beans, okra, red radish and kangkong.



### Pork Sinigang Soup

Php 680

Sour broth with tamarind, tomato, string beans, okra, red radish and kangkong.



### Nilagang Baka

Php 680

Beef short ribs, pechay, potatoes and french beans.

## VEGETABLES



### Pinakbet

Php 385

Indigenous vegetable dish made from mixed vegetables sauteed in shrimp paste, red onions and garlic.



### Chopsuey

Php 450

Stir-fried vegetables with fresh seafood.



### Laing

Php 320

Spicy and creamy vegetable dish of taro leaves cooked in coconut milk.

## FISH AND SEAFOOD



### Apu's Grilled Tuna Belly

Php 780

Marinated overnight in a mixture of oyster sauce, ginger, lemon juice and then grilled to perfection.



### Fried Lapu-Lapu

Php 999

Wansoy and lemon fried Lapu-Lapu.



### APU's Seafood Kare-kare

Php 750

Seafood in a atsuetje-flavored peanut sauce served with yard-long beans and homemade shrimp paste.



### Fried Tilapia

Php 450

Steamed Tilapia with blanched vegetables.



### Fried Hilo

Php 590

Fried Catfish with stir-fried vegetables and tamarind sauce.



### Inihaw na Pusit

Php 480

Marinated squid stuffed with onions and tomato mixture then grilled to perfection.



### Squid Adobo

Php 585

Grilled squid dizzed with a savory squid ink adobo sauce topped with fried squid heads and garnished with green chili peppers.



### Bangus in a Blanket

Php 480

Milkfish stuffed with shrimp paste, wrapped in a mustard leaf, poached in light coconut milk.

## CHICKEN



### Chicken Inasal

Php 450

Barbecued chicken marinated in vinegar, fresh garlic, lemon grass paste in annatto oil.



### Mommy's Piniritong Manok

Php 520

Chicken marinated in fish sauce, calamansi with homemade gravy.

## DESSERTS



### Sansrival

Php 350

Light butter cream layered with crispy cashew filled meringue.



### Cassava Cake

Php 240

A chewy, savory Filipino pudding made of freshly grated cassava. Generously topped with creamy caramel and grated cheese.



### Dessert Grande

Php 750

Chef's choice of three desserts.



### Bräzo de Mercedes

Php 220

Filipino roulade made of light flavor meringue sheet with a rich egg custard filling.



### Ginataang Bilo-Bilo

Php 240

Sweet coconut milk porridge with sticky rice balls, saba bananas and sweet jackfruit served steaming hot.



### Bistek Tagalog

Php 2,300

#### Wagyu Jack's Creek (300g)

Premium wagyu steak from Australia (Quality Grade MS3) Served with sauté onion and mushroom and a soy sauce on the side.



### Bicol Express

Php 685

Spicy, crispy pork belly with a creamy coconut sauce.



### Beef Kare-kare

Php 690

Beef tail in a atsuetje-flavored peanut sauce made creamy with first-press coconut milk served with yard-long beans and homemade shrimp paste.



### Bistek Tagalog Family style (1.2kg)

Php 4,500 (sharing)

Cowboy steak with sauté onion, mushroom and bacon. Served with soy sauce on the side.



### Lechon Kawali

Php 640

Crispy Pork belly served with homemade mildly sweet/sour liver sauce.



### APU's sizzling Pork Sisig

Php 420

APU's original Kapampangan style.



### Pork Adobo

Php 600

Kapampangan pork with pickled vegetables.



### Lamb Kaldereta

Php 780

Brased lamb shank in rich Filipino tomato sauce.



### Adobo Puti

Php 620

Stewed pork and chicken in white vinegar, roasted garlic and peppercorns.

## SALADS



### Kesong Puti Salad

Php 450

Mozzarella cheese, forest mushrooms, lettuce and tomato in honey citrus Vinaigrette.



### Ensaladang Talong Salad

Php 350

Grilled eggplant, fresh tomatoes and micro sprouts with spicy coconut vinaigrette.