



Aberdeen Restaurant Week

2 COURSE £25 | 3 COURSE £30
Includes one complimentary side

STARTERS

Battered Chilli Garlic Prawns

Crispy fried prawns, seasoned with chilli, garlic and house special spices

DLB Pork BBQ (GF)

Our best-seller—marinated pork grilled in a signature house blend

Honey Glazed Chicken Wings

Crispy wings tossed in a sweet and sticky honey glaze

Pastil na Baka (GF)

Dry chilli, garlic shredded beef with sticky rice

Calamares

Crispy golden squid rings, lightly seasoned and served with a sweet chilli dipping sauce.

Kwek-Kwek na Talong (VG)

Eggplant slices coated in orange batter, deep-fried to crisp perfection

MAIN COURSE

Pinoy Chicken Curry (GF)

A hearty Filipino chicken curry simmered with coconut milk, potatoes, and native spices.

Inihaw na Liempo (GF)

Chargrilled pork belly marinated in soy, garlic, and calamansi.

Ginisang Kangkong at Tokwa (VG)(GF)

Sautéed water spinach and crispy tofu tossed in garlic and soy.

Sizzling Sisig na Baboy (GF)

Savory pork bits sizzled to crispy perfection, layered with rich atsuetje oil and a punchy calamansi aioli

Inasal na Manok (GF)

Chargrilled chicken with a fragrant marinade of calamansi, lemongrass, and garlic

Sizzling Sisig na Tokwa (VG)(GF)

Crispy tofu cubes cooked with traditional Filipino spices, topped with fragrant atsuetje oil and tangy calamansi aioli

Vegetable Kare-Kare (VG)(GF)

Seasonal vegetables simmered in rich, house-made peanut sauce. Served with sautéed bagoong (shrimp paste) on the side.

Add Manok (Chicken), Baboy (Pork), Baka (Beef), or Hipon (Prawns) for £4 – or upgrade with Oxtail for £7

Sizzling Beef Broccoli (GF)

Tender strips of beef with bone marrow and crisp broccoli stir-fried in a savoury garlic-oyster sauce

Crispy Pork Dinuguan (GF)

Crispy fried pork belly served over a rich, savoury blood stew infused with garlic, vinegar, and chili.

Loaded Batangenyoy Lomi

Hearty Batangas-style egg noodles soup piled high with crispy pork, lumpiang shanghai, deep-fried siomai, crunchy chicharon, and tender shredded chicken.

SIDES

Garlic Fried Rice

Vegetable Fried Rice

White Steamed Rice

Egg Fried Rice

Skin on Fries

Binagoongan Rice

Rice sautéed with bagoong (Shrimp paste) and garlic.

Lumpiang Baboy

Crispy Filipino-style spring rolls stuffed with seasoned pork and veggies.

Chilli Garlic Onion Rings

Crispy Fried Kangkong

Delicately battered water spinach, flash-fried to a golden crisp.

Filipino Style Dirty Fries

Crispy fries glazed in sweet-savoury honey, topped with pork bites, fried onions, and atsuetje aioli.

DESSERTS

Mango Graham

Filipino favourite with layers of ripe, juicy mangoes, crushed graham crackers and sweetened cream

Homemade Ice-Cream

Please ask your server for today's special flavour

Special Dessert of the Week

Please ask your server.



If you'd like it with a bit more heat
Just inform your server and we'll adjust accordingly

Allergens

(VG) Vegan, (V) Vegetarian, (GF) Gluten Free